

LUKE'S

Proudly Established
in Florida
2017

DAILY

Oysters on the Half Shell*
half dozen 18 | dozen 36

Crudo*
select raw bar at market price

Market Fish
simply prepared | MKT

LTD. QUANTITY **Lobster Frites**
garlic butter, fries | 48

SIDES

French Fries | 7

Boursin Grits tomato | 9

Roasted Baby Potatoes | 7

Grilled Broccolini chili vin | 9

Roasted Summer Vegetables | 7

APPETIZERS

Butternut Squash Soup fall spice crema, pumpkin oil, toasted pepitas | 11

Fried Green Tomatoes shrimp remoulade "louie" | 16

Steak Tartare* cornichon, shaved yolk, sourdough crisp | 18

Crab & Avocado lump crab salad, crispy avocado, citrus vin | 19

Grilled Hot Honey Bacon pimento cheese crostini, house pickled veg | 16

Tuna Tartare* crispy shell, cucumber, avocado, citrus-soy | 19

Little Gem Caesar anchovy, caper, parmesan, garlic breadcrumbs | 14

Field Greens feta, pecan, pear, honey-thyme vinaigrette | 12

Sourdough Flatbreads | 19

sausage, salumi, chili crunch | mushroom, ham, fig, goat cheese

ENTREE SALADS & SANDWICHES

Luke's Wedge lump crab, bacon, chives, bleu cheese, russian dressing | 26

Kale chicken, golden raisins, cheddar, apple, hazelnuts, creamy citrus | 22

Grilled Salmon & Noodle* creamy ponzu slaw, edamame, cilantro, sesame-ginger | 29

Cheeseburger* american cheese, lettuce, tomato, pickled onions, fries | 20

Fish & Chips Sandwich battered fish, crispy chips, malt-vinegar tartar | 24

Crispy Chicken Sandwich slaw, house pickles, comeback sauce, fries | 19

MAIN PLATES

Halibut Milanese heirloom tomato salad, parmesan, herb aioli | 37

Crab Cakes citrus beurre blanc, tomato-smoked pepper jam, fries | 42

Roasted Florida Snapper cauliflower cous cous, marcona almonds, brown butter | 39

Lobster Spaghetti blistered tomatoes, sweet lobster bisque, parsley crumb | 36

Rotolo rolled pasta, spinach, sun dried tomato, ricotta, pomodoro, parmesan | 27

Roast Airline Chicken Breast grilled summer vegetables, salsa verde | 26

Meatloaf bacon-wrapped, mushroom chasseur, whipped potatoes, crispy onions | 29

Cheshire Pork Chop boursin grits, spinach, tomato, bourbon jus | 37

N.Y. Strip Steak Frites* 12 oz., sauce au poivre, fries | 49

General Manager | Jonathan Wright

Executive Chef | Richard Ferraro

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS. *Gluten-Friendly Menu Available*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness

a 20% gratuity will be applied to groups of 8 or more



Bubbles & White

	6oz	9oz	Btl
Prosecco / montelliana, italy	11	42	
Blanc de Blancs / raventós i blanc, catalunya	13	50	
Rosé / giusti "rosalia", veneto	12	46	
Moscato d'Asti / g.d. vajra, piedmont	14	54	
Sauvignon Blanc / sandy cove, marlborough	12	18	46
Sauvignon Blanc / paul buisse, loire valley	11	16	42
Pinot Grigio / tiefenbrunner, alto-adige	11	16	42
Gruner Veltliner / stadt krems, kremstal	13	19	50
Riesling / august kessler, qualitätswein, rheingau	11	16	42
Albariño / pazo das bruxa, rias baixas	12	18	46
White Blend / the curator, coastal, south africa	10	15	38
Chardonnay / six hats, western cape	11	16	42
Chardonnay / elizabeth spencer, mendocino	17	25	66
Brut / dom. serene "evenstad reserve", dundee hills, willamette	172		
Dry Riesling / pikes, clare valley 2022	62		
Sauvignon Blanc / ghost block, yountville 2024	78		
Sancerre / joseph mellot, sancerre, loire valley 2024	95		
Sauvignon Blanc / realm cellars "fidelio", napa valley 2021	172		
Chardonnay / dom. de montille, puligny-montrachet 2019	132		
Chardonnay / kongsgaard, napa valley 2018	164		
Viognier / cristom, louise vineyard, eola-amity hills 2024	78		

Red & Rose

	6oz	9oz	Btl
Rosé / mirabeau "forever summer", france	11	16	42
Nerello Mascalese / nicosia, etna rosso	17	25	66
Pinot Noir / planet oregon, willamette valley	14	21	54
Pinot Noir / crossbarn by paul hobbs, sonoma	17	25	66
Malbec / catena, vista flores, mendoza	11	16	42
Cabernet Franc / tintonero, uco valley, mendoza	11	16	42
Red Blend / st. jacques d'albas "le petit", france	13	19	50
Tempranillo / carlos serres, reserva, rioja	12	18	46
Shiraz / man family, cape coast, south africa	11	16	42
Cabernet Sauvignon / bulletin place, barossa	10	15	38
Cabernet Sauvignon / knuttel family, sonoma	17	25	66
Pinot Noir / sea smoke "southing", santa barbara 2020	172		
Red Blend / overture by opus one, napa 2022	210		
Merlot Blend / jonata "fenix", ballard canyon, santa ynez valley 2016	110		
Merlot Blend / realm cellars "the tempest", napa valley 2019	178		
Cabernet Franc / chappellet, pritchard hill, napa 2021	174		
Cabernet Sauvignon / grace family "reliquus", st. helena 2018	160		
Cabernet Sauvignon / realm cellars "the bard", napa 2019	220		
Cabernet Sauvignon / opus one, napa valley 2018	420		
Cabernet Sauvignon / paul hobbs, beckstoffer dr. crane, napa 2013	390		
Cabernet Sauvignon Blend / cht. montrose, saint-estephe 1998	230		
Syrah / long shadows "sequel", columbia valley 2018	72		
Corvina Blend / nicolis "ambrosan", amarone 2019	132		
Grenache Blend / saint cosme "hominis fides", gigondas 2020	160		

Cocktails

WHITE LINEN | 15*

gin, elderflower liqueur, white cranberry, house sour

FLIGHT OF THE KIWI | 14

vodka, citrus liqueur, kiwi, coconut, toasted almond tincture, yuzu soda

EPILOGUE | 14

mezcal, herbal liqueur, maraschino, pineapple, fresh lime

LUKE'S MARTINI | 15

ford's gin or tito's vodka, served up with a chilled "sidecar"

HEMINGWAY DAIQUIRI | 14

rum, maraschino, grapefruit

KINGSTON NEGRONI | 14

jamaican rum, dark rum, italian bitter liqueur, sweet vermouth

FRENCH 75 | 14

gin, fresh lemon, sparkling wine

SIDECAR | 15

vs cognac, orange liqueur, fresh lemon, sugar rim

TOMMY'S MARGARITA | 15

blanco tequila, agave, fresh lime
spicy version - jalapeno, fire tincture

LUKE'S OLD FASHIONED | 15

rye whiskey, spiced pecan, orange, peach bitters

Beer

DRAFT

Park Light / blonde ale, ivanhoe park brewing, orlando, fl | 8

Orange Crush / wheat ale, hidden springs ale works, tampa, fl | 8

Stella Artois / lager, belgium | 8

Modelo Especial / lager, mexico | 8

Jai Alai / ipa, cigar city brewing, tampa, fl | 9

Five Points / ipa, ravenous pig brewing, winter park, fl | 8

BOTTLED

Coors Light / lager, colorado, USA | 6

Heineken 0.0 / non-alcoholic lager, amsterdam | 8

Juicy / non-alcoholic ipa, untitled art, waunakee, wi | 9

Zero Proof

Strawberry Swing strawberry, basil, hibiscus | 7

Scarlet Lady beet shrub, roasted strawberry, mint | 8

French 86 aplós "ease", lavender, lemon, topo chico | 10

Orange Juice | Cranberry Juice | Coke | Diet Coke

Mexican Coke | Mexican Sprite | Root Beer