



Summer Restaurant Week August 18-24, 2025

LUNCH \$35

*Includes your choice of an appetizer,
entrée and dessert listed below.*

DINNER \$55

*Includes your choice of an appetizer
and dessert listed below. You may choose any of the
entrées on the Dinner Menu. . An upcharge of \$12 will apply to the
Crab Cakes, Red Thai Curry Lobster and Whole Crispy Flounder.*

APPETIZER SELECTIONS (Choose One)

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

Yellowfin Tuna Crudo Spoons*

Navel Orange Supremes, Serrano Chili, Ponzu

Iced Maine Lobster Gazpacho

Lobster Pico de Gallo, Garlic Croutons, Cilantro

Spicy Salmon Sushi Roll*

Cucumber, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls

Vietnamese Chile Nuoc Cham Dipping Sauce

Heirloom Tomato Salad

Tupelo Honey Vinaigrette, Virgin Olive Oil, Maldon Sea Salt

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

LUNCH ENTRÉE SELECTIONS (Choose One)

Snapper Almandine

Haricot Vert, Potato Purée, Citrus Brown Butter

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Key West Style Blackened Fish Sandwich

Sweet Potato Fries, Key Lime Mustard Aioli

Crispy Baja Fish Tacos

Cabbage Slaw, Fresh Flour Tortillas, Cilantro

Shrimp & Red Thai Curry

Golden Pineapple, Jasmine Rice

Blackened Salmon Caesar

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

Simply Grilled Catch of the Day

Choice of Side and Sauce

Crab Cake Sandwich

Old Bay French Fries, Coleslaw, Tartar Sauce

Tuna Niçoise Salad

Haricot Vert, Roasted Fingerling Potatoes,
Olive Vinaigrette, Caper Berry, Hardboiled Egg

DESSERT SELECTIONS (Choose One)

Florida Key Lime "Tart"

Graham Cracker Crust

Chocolate Mousse Bomb

Hazelnut Crunch

Caramel Bread Pudding

Tahitian Vanilla Chantilly Cream

Please, No Substitutions or Sharing.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase
your risk of food-borne illness, especially if you have certain medical conditions.*





11AM – 2:30PM *Live Jazz starts at 11:30*

Summer Restaurant Week Menu - \$35 per person Includes your choice of an appetizer, entrée and dessert listed below.

Appetizers - choose one

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

Joe Versus the Volcano Roll*

*Shrimp Tempura, Avocado, Flame Torched Spicy Tuna,
Hot Lava Sauce*

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

‘Pain Perdu’ New Orleans Style French Toast

Banana, Rum Caramel, Toasted Pecans

Seafood Crêpe Gratin with Shrimp & Crab

Holy Trinity, Royal Glacage

Bananas Foster Pancakes

Caramelized Bananas, Brown Sugar Maple Syrup, Powdered Sugar

Brunch Entrées - choose one

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin, Old Bay Hollandaise

Scottish Smoked Salmon Benedict

Poached Hen Eggs, Potato Hash, Dill Hollandaise

Crab Cake Benedict

Poached Hen Eggs, Sourdough Muffins, J.O. Hollandaise, Potato Hash

Cajun Omelette

Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese

Blue Crab Hash

Poached Farm Eggs, Smoked Bacon, Hollandaise, Brabant Potatoes

Huevos Rancheros

*Black Beans, Crisp Corn Tortilla, Over Medium Eggs, Avocado, XXX
Sauce*

Fried Chicken & Waffles

Whipped Butter, Chili Pepper Maple Syrup

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Louisiana Crawfish Étouffée

Mahatma Long Grain Rice

Eggs Sardou

*Crispy Artichoke Hearts, Wilted Garlic Spinach, Cajun Sweet Potatoes,
Herbsaint Hollandaise*

Snapper Almandine

Haricot Vert, Potato Purée, Citrus Brown Butter

Desserts - choose one

Florida Key Lime “Tart”

Graham Cracker Crust

French Market Beignets

Chickory Coffee Cream

Chocolate Mousse Bomb

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

Please, No Substitutions or Sharing.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase
your risk of food-borne illness, especially if you have certain medical conditions.