

GLOBAL BITES

Crispy Organic Chicken Spring Roll 9.95
Fontina, portabellas, apple carrot slaw

Calamari Pepper Pot 13.95
Citrus tomato broth, chick peas, Cantimpalo chorizo

Short Rib Rangoon 9.95
Wasabi aioli

Charlie's Crab Cake 13.95
Jumbo lump crabmeat, sumac rémoulade

Chilean Sea Bass Fritters 9.95
Key lime aioli

Napa Grilled Octopus 16.95
Chorizo fingerling potato hash, salsa verde

Bacon Jam Flatbread 9.95
Manchego, fontina, vidualia

Spinach Fondue 11.95
King crab, fontina, manchego

RAW BAR

Tuna Tartar Tacos 12.95
Yuzu mirin vinaigrette, wasabi emulsion, shaved radish

Wahoo Ceviche 15.95
Key lime sriracha vinaigrette

Oysters on the Half Shell dozen/half dozen market price
Chipotle horseradish cocktail, banana pepper mignonette, cucumber salsa

FARM

Roman Caesar 9.95
Spiced chick pea crostini

Heirloom Tomato Salad 12.95
Burratta, olive vinaigrette, micro greens

Poached Pear 11.95
Organic greens, glazed almonds, farmer's cheese, orange blossom vinaigrette

B.L.T. Salad 12.95
Boston Bibb lettuce, Tomato jam, Neuske bacon, goat cheese, Truffle vinaigrette

SOUPS

Roy's Lobster Gazpacho 11.95
Maine Lobster concasser, fresh vegetable confit

Featured Soup market price

VEGETARIAN

Garden of Eden 21.95
black sticky rice, mushroom ragout, seasonal vegetables, eggplant caponata

Lebanese Hummus Bowl 21.95
Creamy hummus, tabouli salad,
red cabbage kimchee, heirloom radish antipasto confit, pan seared tofu

LAND

Free Range Roasted Chicken 24.95
Truffle potato dumplings, Meyer lemon reduction, oyster mushrooms

Braised Short Ribs 29.95
Oyster mushrooms, gnocchi, romesco reduction

8oz Colorado Filet Mignon 39.95
Truffle mashed, mushroom confit, seasonal vegetable

Barcelona Mixed Grill 38.95
Colorado lamb lollipop, oven roasted saltwater prawn, grilled octopus, goat cheese quinoa fritter, tahini chick pea spread

Roasted Suckling Pig 32.95
Crispy fingering potato brussel sprout fall legume confit

Land & Sea 52.95
Cold water lobster tail, Colorado filet mignon, Meyer beurre blanc, Cabernet reduction, Choice of two complements

Peruvian Crispy Duck for 2 (upon availability)
Carved house-roasted whole duck, Peruvian kimchee, shishito remoulade, soy vinaigrette, crispy yucca wedges, pork belly tom yum chaufa rice

SEA

Seafood Paella 28.95 add Lobster 8.00
Prawns, calamari, mussels, chorizo

Pacific Crab Crusted Wild Salmon 29.95
Himalayan black sticky rice, baby bok choy, yellow lentil bisque

Korean Ahi Tuna Bowl 39.95
Organic spinach, shiitake confit, shaved asparagus, jasmine rice, ponzu vinaigrette

Seafood Michelle 42.95
Pan seared Chilean seabass, key west pink shrimp, Portuguese calamari, portobello soffritto, fingerling potatoes

Seared New England Scallops 25.95
Pumpkin pancetta mash

Florida Keys Bouillabaisse 48.95
Cold water lobster tail, pink shrimp, mussels, baby calamari, gulf snapper, homemade focaccia

Lobster Carbonara 33.95
1¼ lb. cold water lobster, gemelli, English cheddar, gruyere, homemade pancetta

Colossal Stuffed Shrimp 31.95
Nantucket bay scallops, Venezuelan crab meat, baby butter shrimp, heirloom cauliflower mash

The Naked Catch market price
Choice of Chilean Sea Bass, Florida Grouper or Jumbo Prawns
Choice of two complements

Stone Crab market price
Seasonal availability

Join us for Thanksgiving Nov 24th
Now accepting reservations
(941)921-9465

