Starter Selections My Chef

### Jumbo Crab 矣

Wild Caught Jumbo Lump Crab Meat Florida Roasted White Corn, Avocado & Blood Orange

Goat Cheese 🛒

Crispy Oven Baked Goat Cheese, Local Farmed Arugula Cherry Jam & Aged Balsamic

### Kale Caesar Salad

Crisp Organic Kale, Fried Egg, Shaved Parmesan Roasted Red Peppers & Crostini Toast

### Corn Soup 🔰

Florida Corn, Red Pepper Emulsion Popcorn Crusted Fried King Crab

## Mushroom Flatbread

Wild Mushroom Flat Bread, Creamy Fontina Cheese Pepper Vinegar Onions & Watercress Salad

### Clams 🌮

Florida Top Neck, Roasted Garlic, Cherry Tomatoes White Wine, Herb Buttered Broth with Toasted Ciabatta

## Apple Salad

Shaved Ambrosia Apples, Local Farmed Brussels Sprouts & Spinach, Goat Cheese, Candied Pecans Sundried Cranberry with Cider Vinaigrette

### Verde Soup 🥔

Zucchini, Roasted Tomatillo, Cilantro Broth Avocado, Red Chili & Cream

# Lobster Bruschetta

Wild Caught Chilled Lobster, Heirloom Tomatoes Mango, Red Onion, Lime & Cilantro

#### Smoked Salmon 🕬

Smoked Wild Caught Sock Eye Salmon Crispy Flatbread, Crème, Capers, Dill & Lemon Oil

# Squash Soup 📉

Acorn, Delicata, Butternut Squash, Shaved Fennel Macadamia Nuts & Crème Fraiche

## Burrata

Fried Green Tomato, Handmade Stuffed Burrata Roasted Tomato Vinaigrette with Watercress & Basil

# Shrimp

57°Jumbo Shrimp in Garlic & Smoked Paprika Marinate Butter & White Wine Grits with Fresh Herbs

# Baked Naan 🖤

Grass Fed Lamb, Crispy Naan, Fermented Black Garlic Manchego, Tomato Jam & Fresh Cilantro

### Caviar Nachos 🍪

Crispy Potato Crisps, Sturgeon Caviar Crème Fraiche, Shaved Eggs, Chives