

# STARTERS

## BEER CHEESE SOUP 6

Cheddar cheese | scallions | bacon | potatoes

## PAULINA'S CEVICHE 20

Key west pink shrimp | tomato | lime | cilantro | tortilla chips

## GRILLED AVOCADO WEDGES 7/14

Mango cucumber salsa | spicy mayo

## CRISPY CALAMARI 14

Cherry pepper brown butter | house tomato sauce | habanero tarter

## FRIED BRUSSEL SPROUTS 13

Crispy prosciutto | gruyere fondue | pine nuts

## CHILLI GLAZED CHICKEN 12

Cilantro lime slaw | guacamole | aji aioli

## LOBSTER+AVOCADO COCKTAIL 25

Quinoa | cucumber | mango | red onion | arugula | lime | sriracha

## SAUTEED LITTLE NECK CLAMS 19

Chorizo | peppers | onions | garlic | shallot | stella | parsley | butter

## BUTTERMILK CHICKEN 13

Baby arugula | red onion | peppers | citronette | habanero aioli

# SALADS

## NECANE SALAD 12

Strawberries | grapes | orange segments | baby arugula | goat cheese | pine nuts | citronette

## MEDITERRANEAN SALAD 10

Edamame | cucumber | tomato | olives | feta cheese | red onion | romaine | baby arugula | red wine vinaigrette

## HEALTH NUT SALAD 12

Cucumber | edamame | quinoa | strawberries | orange segments | grapes | mango | pine nuts | walnuts | avocado | arugula | romaine | citronette

## BEET SALAD 12

Apples | baby arugula | candied walnuts | orange segments | goat cheese | citronette

## LIVING LETTUCE 12

Cucumber | tomato | bacon | gorgonzola | blue cheese dressing

## CAPRESE SALAD 16

Heirloom tomatoes | imported buffalo mozzarella | arugula | maldon sea salt | basil | olive oil | balsamic reduction

## CHOPPED SALAD 20

Apples | walnuts | avocado | chicken | romaine | bacon | grapes | strawberries | orange segments | gorgonzola | citronette

## ANTIPASTO MISTO 25

Imported buffalo mozzarella | prosciutto | roasted peppers | heirloom tomatoes | olives | basil | maldon sea salt | olive oil | balsamic reduction | grilled bread

# TACOS

## TUNA TACOS 9/18

Spicy sesame rice | cucumber | red onion | avocado | spicy mayo | ponzu

## SKIRT STEAK TACOS 8/16

Cilantro rice | spicy cheese sauce | avocado | scallions | cheddar cheese

## BLACKENED CHICKEN TACOS 7/14

Cilantro rice | avocado | pickled carrots | picked serrano | chili sauce | scallions

## LOBSTER TACOS 10/20,

quinoa | avocado | cilantro lime slaw | aji aioli

{ Substitute any taco shells for living lettuce wraps for \$1 }

# FLATBREADS

## MARGARITA FLATBREAD 14

House tomato sauce | roasted garlic | fresh mozzarella | oven dried tomatoes | basil

## BLACKENED CHICKEN FLATBREAD 15

Spicy cheese sauce | avocado | chorizo | cheddar cheese | cilantro

## WILD MUSHROOM FLATBREAD 14

Roasted garlic | mozzarella | ricotta | truffle oil | baby arugula

## CHORIZO FLATBREAD 14

tomato sauce | roasted garlic | mozzarella | gorgonzola | crushed red pepper flakes

## PESTO SHRIMP FLATBREAD 16

Arugula pesto | mozzarella cheese | oven dried tomatoes | prosciutto

## SHORT RIB FLATBREAD 15

Gruyere fondue | caramelized onions | gorgonzola | mozzarella | arugula

# ADD-ONS

Chicken 5 | shrimp 9 | skirt steak 12  
Lobster 19 | #1 ahi tuna 18

{ Consuming raw and undercooked meat, seafood or eggs may increase your risk for food borne illnesses. }

# FLOUR & WATER

## FETTUCCINE BOLOGNESE 24

House made fettuccine | braised pork veal and beef ragu | basil  
Parmesan

## LINGUINE & CLAMS 26

Garlic | shallot | crushed red pepper | parsley | olive oil  
Parmesan

## CHICKEN PARMESAN 22

Rigatoni | house tomato sauce | mozzarella cheese | basil

## SHORT RIB PAPPARDELLE 32

Roasted bone marrow | grilled bread | parmesan | herbs  
Truffle oil

## SHRIMP SCAMPI 27

Pappardelle pasta | baby heirlooms | garlic | shallot | crushed red  
pepper | asparagus | golden lemon butter

# SEA

## TODAY'S LOCAL FISH MKT <sup>GF</sup>

"island style" | basmati rice | black beans | mango and cucumber  
salsa | choose blackened or grilled

## BLACKENED LOCAL FISH TACOS 25

Basmati rice | black beans | guacamole | aji amarillo slaw  
tomatoes | cilantro | pickled carrots

## PAN ROASTED SALMON 27 <sup>GF</sup>

Spinach | asparagus | edamame | mushrooms | lemon butter  
sauce | balsamic reduction | marinated baby heirloom tomatoes

## PANKO SNAPPER 32

Yukon gold mash potatoes | lemon butter sauce | habanero tartar  
grilled zucchini | marinated baby heirloom tomatoes

## BOUILLABAISSE 32

Local fish | shrimp | little neck clams | garlic | shallot | crushed  
red pepper | golden tomato brodo | spinach | grilled bread | basil

## SAFFRON LOBSTER RISOTTO 39 <sup>GF</sup>

1.25 # lobster deshelled | peas | onions | parmesan | lemon butter

## SHRIMP AND GRITS 27 <sup>GF</sup>

Chorizo | peppers | onions | garlic | shallot | pan fried egg

## SESAME CRUSTED TUNA STACK 34

Mango cucumber salsa | local tomatoes | plantains | sriracha  
ponzu butter

# HOUSE SPECIALTIES

## BONELESS SHORT RIB 27

Creamy grits | sautéed garlic peas | fried onions | bordelaise  
sauce

## CHICKEN SALTIMBOCCA 26

Prosciutto | basil | zucchini | gruyere | Yukon gold mashed  
potatoes | bordelaise

## CHICKEN MARSALA 24

Chicken scaloppini | wild mushrooms | grilled zucchini | Yukon gold  
mashed potatoes

## BUFFALO RICOTTA RAVIOLI 14/21

Prosciutto | lemon butter | oven dried tomato | parmesan  
balsamic

## GRILLED CHICKEN STACK 25 <sup>GF</sup>

Marinated baby heirloom tomatoes | grilled zucchini | arugula |  
balsamic reduction | lemon butter sauce

# STEAKS & CHOPS

## GRILLED SKIRT STEAK 28 <sup>GF</sup>

10 oz Creakstone farms all natural beef | marinated baby heirloom  
tomato | grilled avocado | basmati rice | black beans  
chimmichurri

## CAST IRON FILET MIGNON 39 <sup>GF</sup>

8 oz Creakstone farms all natural beef | wild mushrooms | Yukon  
gold mashed potatoes | bordelaise sauce

## PETITE FILET MIGNON 25 <sup>GF</sup>

4 oz Creakstone farms all natural beef | wild mushrooms | Yukon  
gold mash potatoes | bordelaise sauce

## THE VEAL CHOP 39 <sup>GF</sup>

Yukon gold mashed potatoes | wild mushrooms | lemon truffle  
sauce

## BLACKENED PORK CHOP 28

House-made applesauce | Yukon gold mashed potatoes | sautéed  
garlic brussel sprouts

## GRILLED NEW YORK STRIP 37

10 OZ Creakstone farms all natural beef | skinny truffle fries  
sautéed garlic spinach | béarnaise sauce

**SIDES:** garlic spinach 5 | sautéed Brussel sprouts 5 | grilled  
asparagus 7 | wild mushrooms 7 | rice and beans 5 | aji slaw

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<sup>GF</sup> These dishes do not include gluten. Substitutions \$2  
Executive Chef- Co Owner: Dustin Parfitt