

APPETIZERS

Crudite 14

Citrus White Bean Hummus or Smoked Wahoo
Cucumber / Hearts of Celery / Baby Carrots / Plantain Chips

Burrata Toast 14

Caramelized Delicata Squash / Whipped Burrata / Grilled
Cranberry Baguette / Toasted Pepitas / Smoked Sea Salt

Ahi Tuna Tartare 16

Ginger Sriracha / Avocado / Tobiko / Black Sesame Paste

Shrimp Cocktail 16

Jumbo Shrimp / Burnt Brandy Cocktail Sauce / Lemon

Salt & Pepper Calamari 17

Spiced Tomato / Kalamata Olive / Roasted Poblano
Sweet Bell Pepper / Grilled Lemon

Lump Crab Cake 17

Baby Arugula / Heirloom Tomato / Lemon Oregano Aioli

Charred Spanish Octopus 20

Crispy Baby Potatoes / Carrot Harissa / Black Garlic Aioli
Preserved Meyer Lemon / Castelvetrano Olive Tapenade

Seared Peppercorn Beef Carpaccio 24

Truffle Oil / Black Garlic Emulsion / Grilled Flat Bread
Baby Arugula / Shaved Pecorino Pepato

FLATBREADS

Mediterranean 16

Spinach / Fire Roasted Pepper / Kalamata Olive
Caramelized Onion / Mozzarella

Lobster & Mushroom 24

Brandy Cream / Shallot / Tarragon / Gruyere
Parmigiano Reggiano

Barbecued Chicken 17

Asiago / White Cheddar / Blue Cheese / Spinach
Red Onion

We are proud to support local farms, ranches and
fisheries:

- Congaree and Penn Farm & Mills, Jacksonville FL
- B&W Quality Growers, Fellsmere, FL
- Great Greens Microgreens, Immokalee, FL
- Aquaco Farms, Fort Pierce, FL

LAND & SEA

AHI TUNA STEAK 34

ORA KING SALMON 36

WHOLE FLORIDA POMPANO 33

FLORIDA BLACK GROUPER 36

QUINOA STUFFED TOMATO 22

N.Y. STRIP LOIN (12oz) 40

FILET MIGNON (8oz) 39

BONE-IN RIBEYE (16oz) 44

ROSEMARY LEMON CHICKEN 30

**Joyce Farms Heritage Bred Chickens*

SIDES (PICK 2)

*Garlic Mashed Potatoes

*Marble Potatoes

*Purple Rice

*Florida Bay Seasoned Fries

*Heirloom Tomato Confit

*Sautéed Baby Spinach

*Broccolini

*Brussels Sprouts with Bacon

*Sea Beans



**1855 Black Angus Beef*

SAUCE (PICK 1)

* Sea Bean Chimichurri

* Lemon Butter & Chardonnay

* Spiced Tomato &
Sweet Pepper

* Roasted Carrot Harissa (spicy)

* Rosemary and Red Wine
Demi-Glace

* Sesame Garlic and Ginger

* Balsamic Reduction



**Sustainably Sourced Seafood*

BOWLS

Cioppino 38

Jumbo Prawn / Shrimp / Lobster / Littleneck Clams / Grouper
Bell Pepper / Tomato / Basil / Coconut Milk
Lime

Shrimp Scampi 28

Sautéed Jumbo Shrimp / Fresh Herbs
Chardonnay / Garlic / Lemon / Butter / Linguini Pasta

Pasta Pomodoro 18

Heirloom Tomato
Garlic / White Wine / Fresh Basil / Angel Hair Pasta
Add Grouper +10 / Shrimp +8 / Chicken +6

Lobster Ravioli 34

Sundried Tomato Pancetta / Fresh Basil / Cream
Pancetta / Vodka / Prosciutto Crisp

HANDHELDS

Sandwiches are served with your choice of French Fries, Rosemary Kettle Chips or Apple

Baja Tacos 18

*Choice of: Mojo Pork, Chicken Tinga,
Shrimp or Fish*
Fennel, Apple & Jicama Slaw / Citrus Remoulade
Ancho Chili Sauce / Tortilla Chips

Lobster Roll 24

Chilled Lobster Salad / Leaf Lettuce / Buttered
Brioche

Lemon Oregano Chicken 14

Baby Arugula / Shaved Red Onion
Lemon Oregano Aioli / Shaved Parmigiano Reggiano
Grilled Ciabatta

560 Burger 16

1/2lbs Certified 1855 Black Angus Beef
Leaf Lettuce / Thick Sliced Tomato
Shaved Red Onion / Choice of Cheese
Buttered Brioche

Grouper Sandwich 23

Served Blackened, Grilled or Fried
Fennel, Apple & Jicama Slaw / Remoulade

Veggie Burger 16

Beyond Meat™ Plant Based Burger
Pickled Shallots / Broccoli Sprouts / Citrus White
Bean Hummus / Grilled Ciabatta

SOUPS & SALADS

New England Clam Chowder

Baby Littleneck Clams / Red Potato / Bacon
Bowl 9

Maine Lobster Bisque

Sherry Cream / Lobster Claw
Bowl 14

Cobb Salad 18

Mixed Greens / Grilled Chicken / Bacon / Avocado
Crumbled Blue Cheese / Heirloom Tomato / Boiled Egg
Herb Vinaigrette

Pear and Arugula 16

Baby Arugula / Apricot Nectar Poached Pear / Toasted
Pecan / Crumbled Goat Cheese / Bacon / Roasted Shallot
Vinaigrette

Mixed Greens 10

Side Salad 7
Baby Heirloom Tomatoes / Shaved Red Onion Julienne
Carrots / Red Pepper Curlys / Sliced Cucumbers
Choice of Dressing

Caesar 13

Side Salad 7
Sweet Baby Gem Lettuce / Radicchio / Hard Boiled Egg
White Anchovy / Shaved Parmigiano Reggiano
Multi Grain Croutons

Salad Additions

Chicken +6
Grouper +10
Salmon +10
Shrimp +8

Craft Cocktails!

Order one of our unique cocktails
handcrafted just for you

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of
foodborne illness.*

*18% gratuity will be added to tables of 6 or more
\$5 charge for split plates*