

SALADS AND SMALL PLATES

TRIO OF DIPS ~ Piquillo Pepper & Feta, Hummus, Kalamata Olive & Goat Cheese Tapenade, Flat Bread	8
PRINCE EDWARDS ISLAND MUSSELS CORFU ~ Roasted Tomatoes, Basil, Feta & Tuscan Bread	14
FRIED GREEN TOMATO & OYSTER BLT ~ Apple Wood Smoked Bacon, Arugula & Lemon Herb Mayo	12
JUMBO LUMP CRAB CAKE ~ Sweet Tarragon Cream Corn & Whole Grain Mustard Aioli	15
ROASTED BUTTERNUT SQUASH SOUP ~ Crème Fraiche and Spiced Croutons.....	10
FRITTO MISTO ~ Crispy Snapper, Scallops, Oysters & Calamari with Spicy Saffron Aioli	15
LOCAL ARUGULA SALAD ~ Spiced Nuts, Humboldt Fog with Aged Balsamic and Extra Virgin Olive Oil.....	11
CALIZA SALAD ~ Greens, Kalamata Olives, Grape Tomatoes, Dill Cucumbers & Lemon Feta Vinaigrette	9

APALACHICOLA OYSTERS (6)	10
TUNA TARTAR	13
SNAPPER CEVICHE	14
SHRIMP COCKTAIL (6)	14

PASTA

CAPELLINI AL POMODORO ~ Roasted Tomatoes, Garlic, Basil, Chili	14/25
BRAISED LAMB PAPPERDELLE ~ Red Wine Braised Lamb Shanks and Shaved Parmesan.....	29

SEAFOOD

YELLOWFIN TUNA ~ Moroccan Spice, Crispy Chickpeas, Roasted Eggplant, Mint, Tzatziki	32
RED SNAPPER ~ Shrimp & Butter Pea Succotash with Grape Tomatoes, Sweet Corn, Lemon Dill Aioli.....	32
BLACK GROUPER ~ Mediterranean Olive Vinaigrette, Haricot Verts, Tiny Clams, Lemon Roasted Potatoes.....	35
ROASTED DIVER SEA SCALLOPS ~ Braised Fall Greens, Creamy Grits, Shaved Parmesan and Brown Butter Vinaigrette.....	30

MEAT

CENTER CUT PORK CHOP ~ Sweet Potato, Pear and Pecan Hash Brown, Creamed Spinach.....	29
GRILLED VEAL CHOP ~ Wild Mushroom and Artichoke Ragout with Truffle Vinaigrette and Shaved Parmesan.....	32
FILET OF BEEF ~ Potato & Pear Gratin, Haricot Verts, Buttermilk Fried Shallots and Gorgonzola	36
FREE RANGE CHICKEN BREAST ~ Butternut Squash Risotto, Garlic Chili Broccolini & Shaved Parmesan	28

SIDES ~7~

GRILLED ASPARAGUS | SAUTEED BABY SPINACH | POMMES FRITES
HARICOTS VERTS | TRUFFLED MAC AND CHEESE

Chef de Cuisine
KEVIN KORMAN

Supporting local, sustainable, natural, and organic ingredients when possible.
Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.
Please, no split checks. A 20% gratuity is applied to parties of 6 or more. A \$3 split fee is applied to all split entrées.
*A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund
that provides cultural, educational, and entertainment activities for the community.*