



Dinner

Starters

West 82 She-Crab Soup	Blue Crab, Sherry, and cornbread croutons	Cup 6	Bowl 9
Soup of the Day	Chef's Daily Selection	Cup 5	Bowl 8
Smoked Mullet Dip	Lightly smoked fish dip with crostinis		9
Ahi Tuna Tower	Poke sauce, avocado, cucumber, tomato, fried wontons		13
Shrimp Cocktail	Four jumbo Gulf shrimp with house-made cocktail sauce		14
Fried Calamari	Flash fried with fresh jalapeno, haricot vert, bell pepper, Tossed in sweet Thai Chili, Cilantro, lime, over Napa cabbage		12
Filet Mignon Egg Roll	Red cabbage slaw, Boursin Cheese, Sweet Thai Chili		15
Escargot	Crimini mushroom, Garlic butter, crostinis		14
House Smoked Salmon	with grain mustard, a fan of crostinis and chive aioli		15
Southern Fried Cheese Grits	Fried cheesy grits, tomato bacon jam and ranch		9

Salads

Plantation Salad	Mixed lettuce, Plantation dressing, Romano cheese, white Anchovy, garlic croutons, Florida orange sections, red onion	9
Strawberry, Goat Cheese and Spinach Salad	Candied walnuts, pickled red onions, whole grain mustard vinaigrette	9
Caesar Salad	Hearts of Romaine, Caesar dressing, white Anchovy, shaved parmesan, garlic croutons	9
House Salad	Spring Mix, grape tomatoes, cucumbers, candied walnuts, red onion	7

Add the following to any salad:

Jumbo Shrimp (5) 9
Sea Scallops (3) 9

Chicken Breast 6
Grouper (6oz) 13

Add Plantation Cinnamon Rolls 5

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food-borne illness. Please inform your server of any food allergies.



Chef's Favorites

Pan Seared Florida Grouper

Over smoked cheesy gouda grits, house vegetables, and Florida tomato bacon gravy 32

Crispy Peppered Duck

Black pepper marmalade, wild rice pilaf, house vegetables, Florida orange 34

Entrees

Cedar Plank Salmon *Roasted cedar-plank salmon with orange-jalapeno marmalade, herbed rice and house vegetables* 26

Shrimp and Grits

Andouille sausage, stone ground creamy cheese grits, house vegetables, crispy fried onions 24

Plantation Seafood Pasta *Half Florida Lobster tail, shrimp, and scallops, sautéed with garlic butter and served over fettuccini Alfredo pasta, house vegetables* 28

Crystal River Crab Cakes

Grapefruit sections, pickled red onion, micro greens, house vegetable, spicy remoulade 18

Kings Bay Platter, Shrimp, Scallops and Grouper 26

Available grilled, blackened, or fried, cheesy gouda grits, house vegetables

Ala Carte

Filet Mignon *8oz Certified Angus Beef Filet* 43

Cowboy Rib Eye

22oz Bone-In USDA Prime 60

Steak au Poivre

16oz Grilled aged New York Strip Steak, green peppercorns, brandy and demi-glace 46

Slow Cooked Baby Back Ribs 28

Full rack of baby back ribs, served with Memphis BBQ baked beans

Accompaniments

Truffle Parmesan Fries 8

Boursin Mashed Potatoes 7

Au Gratin Potatoes 8

Broccolini 7

Smoked Cheesy Gouda Grits 7

Wild Rice Pilaf 7

Grilled Asparagus 7

Creamed Spinach 7

Dessert

Warm Brown Butter Bread Pudding 6
w/Whiskey Cream Sauce

Key Lime Pie 8

Orange Cake 8

Blueberry Cobbler 8
ala mode add 3

Strawberry Cheesecake 13

Mango Sorbet 6