



# Dinner

## Starters

<b>Corn Crab Chowder</b> Blue Crab, Fresh Corn, Sherry	Cup 6 Bowl 9
<b>Soup of the Day</b> Chef's Daily Selection	Cup 5 Bowl 8
<b>Smoked Fish Dip</b> Lightly smoked fish dip with saltines	9
<b>Gator Bites</b> Served with alligator piquant and lemon wedge	12
<b>Ahi Tuna Tower</b> Poke sauce, avocado, cucumber, tomato, fried wontons	13
<b>Shrimp Cocktail</b> Four jumbo Gulf shrimp with house-made cocktail sauce	14
<b>Flash Fried Calamari</b> Served with Amici's sauce and lemon wedge	12

## Salads

<b>Strawberry, Goat Cheese and Spinach Salad</b> Candied walnuts, pickled red onions, whole grain mustard vinaigrette	9
<b>Caesar Salad</b> Hearts of Romaine, Caesar dressing, white Anchovy, shaved parmesan, garlic croutons	9
<b>House Salad</b> 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

*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. March 2021*



## Entrees

### **Pan Seared Florida Grouper**

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

**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, crispy fried onions* 24

**Plantation Seafood Pasta** *Half Florida Lobster tail, shrimp, and scallops, Littleneck clams served over fettuccini Alfredo pasta* 28

### **Kings Bay Platter, Shrimp, Scallops and Grouper**

*Available grilled, blackened, or fried, cheesy gouda grits, house vegetables* 26

### **Crystal River Crab Cakes**

*Served with Chef's daily starch selection, house vegetables and 8<sup>TH</sup> Ward remoulade* 18

### **Crawfish Etouffee**

*Crawfish tails simmered in a light, Cajun cream sauce over rice with house vegetables* 26

**Filet Mignon** *8oz Certified Angus Beef Filet served with Chef's daily starch selection and house vegetables* 43

**Rib Eye** *12oz Certified Angus Beef, 28-day wet-aged served with Chef's daily starch selection and house vegetables* 35

**Blackened add \$2.00 Topped with crawfish etouffee add \$4.00**

## Desserts

**White Chocolate Vanilla Bread Pudding w/ Foster Sauce** 8

**Mango Sorbet** 6

**Key Lime Pie** 8

**Mixed Berry Cobbler** 8

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