

# DINNER 5:00-10:00PM DAILY



## BITES

### *Goat Cheese Fritters 10*

Acai Poached Pear Salsa | Toasted Pecans  
Wildflower Honey

### *Brussels Sprouts 8*

Pork Belly | Onion | Maple | Cuban Bread

### *Spinach Artichoke Dip 11*

Grilled Pita | Cajun Potato Chips  
Add: Crab 3

### *Chicken Quesadilla 11*

Pico de Gallo | Chipotle Crema | Queso Fresco

### *Fried Calamari 12*

Key Lime Remoulade | Marinara

### *Tomato Bisque 8*

Micro Herbs | Shaved Asiago | Crostini

### *Shrimp & Crab Chowder 10*

Corn | Bacon | Leeks | Yukon | Sourdough

### *Artisan Greens 13*

Goat Cheese | Pecans | Roasted Pear | Cranberry  
Grape Tomato | Olive Oil | Verjus

### *Island Caesar 12*

Romaine Hearts | Shaved Manchego  
Cuban Bread Croutons | Garlic Chipotle Dressing

### *Dark Greens BLT 12*

Bacon | Arugula | Kale | Spinach | Tomato  
Maple Dijon Vinaigrette

### *Cauliflower 6*

Chimichurri | Pistachio

### *Sautéed Broccolini 7*

Balsamic Reduction | Smoked Bacon | Bleu Cheese

### *Risotto 6*

Herb Asiago

### *Green Beans 6*

Sweet Chili

## MAINS

### *Grilled Filet Mignon 34*

Swiss Chard | Truffle Yukon Potato | Crispy Onion  
Cabernet-Honey Jus

### *Low Country Shrimp & Grits 24*

White Cheddar Grits | Tasso | Roasted Tomato

### *Gulf Fish Tacos 16*

Soft Tortillas | Cabbage Radish Slaw | Cilantro Crème  
Salsa Fresca

### *Braised Short Rib 26*

Truffle Mashed Potato | Spiced Broccolini | Crispy Onion

### *Lobster Mac & Cheese 24*

White Cheddar | Tomato | Spinach

### *Gulf Coast Fish & Chips 22*

Beer Battered | Potatoes | Remoulade  
Malt Vinegar Reduction

### *NY Strip Steak 32*

Crispy Herb Pommes | Haricot Verts | Caramelized Onion  
Port Reduction

### *Slow-Roasted Pork Shank 25*

Mushroom Polenta | Pan Jus | Brussels Sprout Salad

### *Gulf Snapper 26*

Pecan Crust | Roasted Root Vegetables | Cranberry  
Orange-Ginger Reduction

### *Blackened Salmon BLTA 18*

Spiced Bacon | Avocado Spread | Cajun Tartar Sauce

### *Porch Burger 16*

Roasted Tomato | Swiss | Cheddar | Arugula

### *Half Roasted Chicken 21*

Lemon Risotto | Asparagus | Jus

### *Pan Roasted Salmon 19*

Farro & Cherry Salad | Roasted Squash  
Citrus Mustard Glaze

### *Crab Cakes 24*

Old Bay Mashed Potato | Frisée Salad | Corn Succotash

GREENS

SIDES

EXECUTIVE CHEF NEERAJ MAHANI  
CHEF DE CUISINE PATRICK GOSSETT

Please inform us of any dietary restrictions so we may do our best to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu items subject to change.

# SIGNATURE COCKTAILS

## *"El Burro" 12*

Corazón Blanco Tequila | Ginger Jalapeño Syrup | Lime

## *1944 Mai Tai 13*

St. Pete Distillery Oak & Palm Spiced Rum | Myers's Rum | Cointreau  
Almond Syrup | Mint | Lime

## *Sea Angel 13*

Old St. Pete Vodka | Sauvignon Blanc | Kiwi Syrup | Lime

## *Blackberry Smash 12*

Hendrick's Gin | Blackberries | Housemade Syrup | Lemon | Lime

## *Hibiscus Tea 12*

Old St. Pete Vodka | Hibiscus & Black Tea Syrup | Lime

## *Shaken Daiquiri 12*

Naked Turtle Rum | Muddled Strawberry | Lime | Housemade Syrup

# SWEETS

## *Key Lime Mousse Pie 9*

Mango Sauce | Coconut Whipped Cream | Graham Coconut Crumble

## *Tres Leches Cake 8*

Vanilla Bean Whipped Cream | Assorted Berries

## *Cinnamon Apple Cobbler 10*

Almond Scone | Cinnamon Ice Cream

## *Ultimate Chocolate Cake 10*

Ganache | Cashew Caramel | Malted Whipped Cream | Chocolate Crèmeux

## *Old Fashioned Carrot Cake 8*

Sweet Cream Cheese Icing | Candied Walnuts | Raisin Jam