



SOCIETY TABLE

RAW & CHILLED

Shrimp Cocktail

Key Lime Cocktail Sauce

Cedar Scented Wahoo Crudo

Sweet Corn Puree | Shaved Jalapeno | Radish

Florida Stone Crab • MP

Whole Grain Mustard Aioli

Cold Water Oysters

Pink Peppercorn Mignonette

GARDEN

Caprese

Heirloom Tomato | Burrata | Pancetta

Pine Nuts | Aged Balsamic

Baby Wedge

Hot House Tomato | Back Bacon

Crispy Onions | Bleu Cheese

Don Cesar Salad

Shredded Egg | Garlic Breadcrumbs

Aged Parmesan | Caesar Vinaigrette

SMALL PLATES

Potato and Leek Bisque

Crispy Leeks | Bacon | Scallion Oil

Goat Cheese Fritters

Pear and Burnt Honey Puree | Pecan | Tomato Jam

Steamed Mussels

Tequila | Lime | Cilantro | Chili | Torn Bread

Crispy Pork Lettuce Wraps

Pickled Cabbage | Jalapeno | XO Sauce

Spinach and Pesto Flatbread

Feta | Mozzarella | Red Pepper | Pine Nut

Calamari Fries

Gribiche | Lemon

Char Grilled Octopus

Preserved Lemon | Palm Hearts | Serrano Chili

Baked Lobster Dip

Grilled Pita

Seared Spice Crusted Tuna

Cucumber Fennel Slaw | Orange Ginger Vinaigrette

Roasted Mushroom Flatbread

Gorgonzola | Arugula | Balsamic

LARGE PLATES

Seared Scallops

Charred Corn | Bacon | Scallion | Brown Butter

Whole Branzino

Grilled Asparagus | Confit Tomato | Roasted Potato

Lemon Thyme Vinaigrette

Lobster Grilled Cheese

Gouda | Mozzarella | Cheddar | Tomato | Sour Dough

Seared Gulf Grouper

Parmesan Herb Risotto | Melted Leeks

Zucchini | Shrimp Butter Sauce

Roasted Half Chicken

New Potatoes | Cider Braised Collards | Chicken Jus

Rock Shrimp and Grits

Seared Polenta Cake | Andouille Sausage

Cajun Tomato Broth

Double Cheeseburger

Thick Cut Bacon | Pimiento Cheese

Bourbon Onion Jam | Brioche

Grilled Ribeye

Wild Mushroom | Confit Potato

STI Steak Sauce

Seared Gulf Snapper

Fennel | Saffron | Radish | Crab | Jasmine Rice

Executive Chef: Alex Reyes

Chef de Cuisine: Amber Brownlee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked.

IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN