



Small Plates

15 Tuna Poke

sashimi tuna, ginger, tomato, avocado, sriracha, crisp plantains

16 Shrimp Cocktail

jumbo pink shrimp, cilantro cocktail sauce, lime zest

16 Fish Tacos

blackened fish of the day, cilantro cabbage slaw, fresh pico d'gallo, toasted flour tortillas, semi-spicy aioli

15 **Beef Tip En Croute**

sauteed beef tenderloin, roasted tomatoes, applewood bacon, house made demi-glace, puff pastry

12 Lobster Bisque

classic lobster bisque, sherry infusion, seasoned creme fraiche

13 Caramalized Goat Cheese

roasted red & gold beets, red grapefruit, avocado, euro cucumber with a balsamic reduction

10 88 Keys Caesar Salad

crispy romaine, parmesan tuile, anchovy, crispy prosciutto, Caesar dressing

12 Strawberry Fields Salad

fresh arugula blend, blue cheese, candied pecans, heirloom tomatoes strawberries with a raspberry vinagrette

13 Tomato Stack

vine ripened tomatoes, fresh mozzarella, arugula pesto, with a balsamic reduction

ADD-ON to any salad: Chicken 6 / Shrimp 8 / Scallops 9 / Tofu 6





Main Plates

- 31 Saffron Salmon
 pan-roasted fresh salmon, saffron aioli, pistachios, sweety drop peppers
- 34 **Pork Osso Bucco** slow-braised pork shank, madeira infused veal stock reduction
- 36 Panang Curry Shrimp and Diver Scallops
 pan-seared sea scallops, gulf shrimp, edamame, toasted corn,
 Panang curried coconut milk
- 36 **6 oz. Angus Beef Tenderloin** sous vide and seared angus tenderloin, thyme demi-glace
- 44 **10 oz. Angus Beef Tenderloin** sous vide and seared angus tenderloin, thyme demi-glace
- 49 **Bouillabaisse** scallops, lobster, red shrimp, mussels, saffron fennel broth, lobster ravioli, saffron aioli
- 28 Roast Chicken rosemary roast half chicken, natural pan jus

All Entrees are served with Chef Selection of potatoes and seasonal vegetables

Dessert

10 Chefs handmade featured desserts, rotating daily

Private Dining Rooms Available

For more information contact Matt Nemec (941) 286-1110