



Main Plates

- 35 **Saffron Salmon**
pan-roasted fresh salmon, saffron aioli, pistachios, sweet drop peppers
- 38 **Pork Osso Bucco**
slow-braised pork shank, madeira infused veal stock reduction
- 39 **Panang Curry Shrimp and Diver Scallops**
*pan-seared sea scallops, gulf shrimp, edamame, toasted corn,
Panang curried coconut milk*
- 37 **6 oz. Angus Beef Tenderloin**
sous vide and seared angus tenderloin, thyme demi-glace
- 46 **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*
- 29 **Roast Chicken**
rosemary roast half chicken, natural pan jus

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

*All Entrees are Gluten-Free, with the exception of the Osso Bucco
(Angus Beef Tenderloin without thyme demi-glace)*

Dessert

10 Chefs handmade featured desserts, rotating daily

Private Dining Rooms Available

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

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **Inform Server of Any Allergies**



Small Plates

- 18 **Tuna Poke GF**
sashimi tuna, ginger, tomato, avocado, sriracha, crisp plantains
- 18 **Shrimp Cocktail GF**
jumbo pink shrimp, cilantro cocktail sauce, lime zest
- 18 **Fish Tacos**
blackened fish of the day, cilantro cabbage slaw, fresh pico d'gallo, toasted flour tortillas, semi-spicy aioli
- 17 **Beef Tip En Croute**
sauteed beef tenderloin, roasted tomatoes, applewood bacon, house made demi-glace, puff pastry
- 15 **Lobster Bisque GF**
classic lobster bisque, sherry infusion, seasoned creme fraiche
- 17 **Caramalized Goat Cheese GF**
roasted red & gold beets, red grapefruit, avocado, euro cucumber with a balsamic reduction
- 12 **88 Keys Caesar Salad**
crispy romaine, parmesan tuile, anchovy, crispy prosciutto, Caesar dressing
- 14 **Strawberry Fields Salad GF**
fresh arugula blend, blue cheese, candied pecans, heirloom tomatoes strawberries with a raspberry vinaigrette
- 14 **Tomato Stack GF**
vine ripened tomatoes, fresh mozzarella, arugula pesto, with a balsamic reduction

GF indicate Gluten-Free Small Plates Options Available

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