

GULF COAST KITCHEN

BARRACUDA BITES

Long Island Duck Sliders

On mini sweet potato biscuits
With caramelized onions and house made tangerine marmalade. 12

Cuban Croquetas

Ham or goat cheese with chipotle dipping sauce. 8

Coconut Shrimp

With Key Lime tartar sauce. 15

House Made Pickles

Seasonal assortment. 5

Fried Green Tomatoes

With Cajun remoulade. 6

Deviled Eggs

With smoked paprika and bacon bits. 6

Mini Shrimp and Crab Empanadas

With chipotle dipping sauce. 12

Mini Lobster Rolls

With a mini "lobster." 19

APPETIZERS

House Made Guacamole

Hand mashed to order with fresh fried tortilla chips. 15

Shrimp Gratin

Baked with tasso ham, gorgonzola, and caramelized onions
Served with spicy croutons. 16

Bay Scallop Ceviche*

Marinated in lime, tequila, and salsa cruda. 14

Crabcake con Lobster

Topped with lobster salad, corn salsa, and key lime tartar sauce. 18

Mussels

Sauteed with grilled tomatoes, shallots, tequila and ancho cream. 13

Fried Oysters Rockefeller

With spinach and Pernod béchamel, topped with crispy shallots. 15

Steamed Littlenecks

With house made chorizo, caramelized onions, and white wine. 14

Grilled Local Calamari

With grilled tomatoes, garlic, and sour orange. 13

Gigantic Shrimp Cocktail

With grilled habanero cocktail sauce. 15

SOUPS

Gulf Coast Chowder

Pink chowder, with Montauk clams, tasso ham, and sweet potatoes. 8

Watermelon Gazpacho

Sweet and spicy, with cilantro pesto and avocado mousse. 8



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SALADS

Gulf Coast Greens

Tossed with candied pecans, crispy shallots, and sour orange dressing.
Served with goat cheese croquetas. 12

French Quarter

Cajun Caesar Salad with spicy croutons and Dijon Caesar dressing. 12

Gulf Coast Cobb

With lobster, tomatoes, shallots, bacon, avocado, and deviled eggs.
Tossed with blue cheese dressing. 28

ENTREES

Blackened Swordfish and Chips

With Key Lime tartar sauce and string bean fries. 34

Paella Cubana

Saffron rice with mussels, clams, shrimp, scallops, fish and chorizo. 40

Sea Scallops*

With salsa verde, salsa roja, hominy grits and chayote slaw. 36

Striped Bass Tikin-Xic

Glazed in achiote and sour orange.
With warm corn tortillas, sweet plantains, salsa cruda, and habanero salt. 38

Flounder Meuniere

Bathed in brown butter sauce, with pecan rice and stewed okra. 32

Tuna Steak*

Herb crusted and seared, with chimichurri, pickled peppers and yucca fries. 36

Barbecued Shrimp

Sautéed in secret spices, with hominy grits and two corn macque-choux. 35

Big Ole Lobster

Steamed 2 pounder with saffron butter.
Served with Cajun corn and saffron garlic mashed potatoes. 49

Sticky Chicken

Molasses glazed chicken breast with candied sweet potatoes and collard greens. 26

Double Duck Etouffée

Cajun stew with duck sausage and braised Long Island duck, served over pecan rice. 32

Lonestar Steak*

NY Strip, chili rubbed and grilled, with cowboy beans, angel hair onions and cilantro pesto. 39

Filet Mignon*

Simply grilled, with saffron garlic mashed potatoes and grilled asparagus. 44

Chili Relleno

Stuffed with 3 cheeses, served over moros. With salsa cruda, cilantro pesto and pomegranate. 24

EXTRAS

Crock of Shells and Cheese
String Bean Fries
Grilled Asparagus
Collard Greens
Stewed Okra
Warm Corn Tortillas
Yucca Fries
Sweet Plantains
Saffron Garlic Mashed Potatoes
Moros (Cuban Rice and Black Beans)
Two-Corn Macque-Choux
Cowboy Beans

