

beginnings

- Umami Kobe Sliders

16

Vermont sharp cheddar, bistro bread & butter pickles and garlic aioli
- Yellowtail Avocado Crudo

10

Meyer lemon vinaigrette, edamame, radishes and arugula
- Pan Roasted Prawns

14

Saffron–petite vegetable relish, bruschetta, aioli and shellfish butter
- Grilled Asparagus and Crispy Prosciutto

12

with “crunchy” poached egg, arugula and white truffle soubise
- Sauteed Calamari

13

sauteed squid, olives, tomatoes, chilies, garlic, pine nuts, basil and bruschetta
- Blackened Rare Tuna

15

pickled ginger, cucumber, shiitake mushrooms, wild greens and a soy–mustard emulsion
- Fin Lump Crab Cake

16

shiitakes, green apple, watercress and lemongrass curry emulsion with chilled crab salad

- Goat Cheese and Heirloom Tomatoes

11

warm walnut crusted goat cheese, roasted garlic, Jarez marinated tomatoes, herbs, red onion and aged balsamic
- Seafood Chowder

10

New England style with lobster paprika butter
- Cedar Key Clams

12

steamed in Pinot Grigio, with tomato, fennel, roasted garlic, fresh herbs and grilled garlic croutons
- Fritto Misto

14

calamari, pink shrimp, asparagus, fennel, green beans, lemon, crispy rice tempura, gazpacho mayonaise
- Charred Octopus

14

roasted beets, goat cheese, arugula, lemon verbena
- Beef Tenderloin Carpaccio

16

truffle goat cheese, dry tomato, crispy capers, lemon arugula salad
- Ahi and Avocado Poke

18

miso, sesame, papaya, nori, shiitakes, avocado /wasabi cream and toasted cashews

greens and pasta

- Fin Bistro Market Salad

6

wild greens, potato straws, tomato, red onion, bleu cheese and balsamic vinaigrette
- Caesar Salad

6

romaine hearts, garlic croutons and creamy Reggiano anchovy dressing add to above salads: grilled chicken 5 or three shrimp 12
- Roasted Beet, Palm Hearts Salad

9

creamy Gorgonzola, spiced walnuts, aged balsamic, fines herbs and baby spinach
- Bistro Bibb Salad

10

Boston bibb, radicchio lettuce, warm walnut crusted goat cheese, potato straws and mustard herb vinaigrette
- Local Grown Tomatoes

10

peeled and sliced, fresh goat cheese, raw onion, micro herbs, basil and aged balsamic
- Jumbo Prawn Linguini

25

roasted garlic, crushed red pepper, tomato–basil broth with baby spinach
- Almond Chicken Linguini

22

grilled chicken, almond basil pesto, dried tomato,Fresno chilies and summer squash tossed with olive oil and Pecorino Romano

fresh caught

- Panko Herb Crusted Yellowtail Snapper

35

over Florida Keys Rock shrimp and Kabocha squash risotto, with coconut brown butter sauce, micro herb sprouts
- Seared Yellowfin Tuna

33

sweet potato/goat cheese taco, miso portobello, grilled green onion, ancho chili–ginger sauce
- Grilled Jumbo Sea Scallops

40

one half pound New Bedford natural scallops, White Tru e beurre fondue, potato puree and herb infused coulis
- Coconut Tempura Shrimp

29

Jasmine rice, sesame and lemongrass emulsion with green bean, shiitake and radicchio stir–fry
- Seared Florida Black Grouper

40

potato gnocchi, artichoke, Volpi Prosciutto, Lump crab fricassee and Reggiano soubise
- Caribbean Spiny Lobster

41

pan roasted with cauli ower, Kabocha squash “ risotto ” and lemon paprika lobster butter
- Sauteed Almond Crusted Florida Flounder

35

garlic potato puree, grilled asparagus, almondine butter sauce
- Shellfish Meyer Lemon Brodetto

29

local clams, Key West Rock shrimp, jumbo prawn, calamari, scallops with corn risotto cake in white wine tomato lemon broth
- Cedar Plank Roasted Faroe Island Salmon

31

Buffalo Trace bourbon aged maple grain mustard glaze, roasted vegetables and Jasmine rice
- Key Largo Dorado

33

coconut crusted, sautéed, Colossal lump crab cream cut with shiitakes, leeks, Fresno chili and curry lime butter sauce
- Grilled Shrimp Brochettes

28

sweet roasted corn, tostadas, avocado salad and chili lime butter
- Key West Swordfish Piccata

33

Swordfish loin pillared lightly coated in Panko breadcrumbs with lemon caper butter, mixed vegetables and garlic lump crab angel hair pasta

no gills

- Grilled Beef Filet Mignon

42

8 ounces center cut choice beef, potato puree, Volpi prosciutto shallot maitre d’ butter
- Miso Marinated Portobello

24

asparagus, roasted baby squash, baby carrots and garlic, green beans and fresh herbs
- Natural Chicken Breast

26

olives, sweet peppers, roasted garlic, green onions, potato puree and citrus pan jus
- Cider Brined Pork Chop

30

apple cider–grain mustard glaze , braised farm green beans and roast garlic potato puree
- BCB Wagyu Burger

24

Wagyu, house smoked bacon, aged cheddar, bleu cheese, tomato pepper jam, arugula and toasted brioche

sweet endings

- White Chocolate Apple Croissant Bread Pudding

10

warm bread pudding with vanilla ice cream and Bourbon caramel sauce
- Dark Chocolate Truffle Cake

10

vanilla ice cream, raspberry coulis
- Seasonal Fruit Crisp

10

lemon, oat streussel topping, vanilla ice cream
- Key Lime Flan

10

graham cracker tile and Florida strawberries
- Sweet Potato Sopaipilla

10

warm pastry with cinnamon, orange blossom honey, chocolate sauce, toasted almonds and vanilla ice cream