

VERONICA

APPETIZERS

SMALL PLATES

HOUSE MADE POTATO ROLLS

SEA SALT BUTTER 6 ADD LOBSTER SALAD 16

CLAM & CORN CHOWDER

JAMON SERRANO + POTATO + PEDRO XIMÉNEZ 10/22

STEAMED BLACK MUSSELS

MERGUEZ SAUSAGE + TOMATO FUMET + ORANGE PEEL 26

GRILLED OCTOPUS

ROMESCO + JIMMY NARDELLO + POTATO + SALSA VERDE 24

ROASTED SCALLOP

SHAVED BRUSSEL + XO BUTTER + RUM CURED IKURA 26

JUMBO LUMP CRABCAKE

SAUCE GRIBICHE + HERB SALAD 23

BIBB SALAD

TOMATO + CUCUMBER + RADISH + VINAIGRETTE 11

BABY GEM & CHICORY CAESAR SALAD

TOASTED GARLIC CRUMB + AGED PARMESAN 16

BURRATA & PROSCIUTTO

LOCAL SOURDOUGH + ROMA TOMATO + HEIRLOOM VINAIGRETTE 19

*SALAD ADDITIONS

ATLANTIC SALMON 24 GRILLED SHRIMP 19 CHICKEN 13

SIBERIAN SELECT CAVIAR 30 GM

FINE HERB CRÈME FRAÎCHE + TRUFFLE CHIPS 89

SUPPLEMENT: 2OZ ICEY POUR OF BELUGA ALLURE VODKA + 18



PLATES

REDFISH

BLUE CRAB + CHILI LEMON BUTTER + HERB SALAD 48

CORVINA

CEDAR KEY CLAMS + BABY YUKON POTATO + LEMONGRASS VELOUTÉ 39

CRISPY CORNISH HEN

CARROT HARISSA + BABY GEM RADISH SALAD 38

GROUPEL

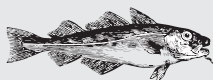
EN CHOY + CRISPY POTATO + CAVIAR BEURRE BLANC 48

SKIRT STEAK

RED CHILI CHIMICHURRI + MEXICAN STREET CORN 44

LOBSTER FRA DIAVOLO

SPAGHETTI ALLA CHITARRA + CALABRESE CHILI + GARLIC CRUMBLE 45



THAI CRISPY SNAPPER WHOLE FISH

PICKLED MANGO + NAUC CHAM

BUTTER LEAF MKT

WOOD GRILLED BRANZINO WHOLE FISH

HUMMUS + LAVASH + GREEK SALAD MKT

PROVISIONS

OYSTERS ON THE HALF SHELL

6 TWENTY 12 THIRTY-NINE 18 FIFTY-EIGHT

DUO OF SHOOTERS 15



PLATEAU DE FRUITS DE MER

18 OYSTERS + SHRIMP COCKTAIL + CRAB & AVOCADO

LOBSTER SALAD + SMOKED FISH DIP + CHILLED HALF LOBSTER 165

SMOKED FISH DIP

HOT SAUCE GELEE + PICKLED ONION + FRIED SALTINE 15

CHICKEN LIVER PATE

CROSTINI + PICKLED PINEAPPLE MOSTARDA 14

CRAB & AVOCADO

WASABI PONZU + CRISPY RICE CRACKER 22

FANCY SHRIMP COCKTAIL

HORSERADISH COCKTAIL + PINK SAUCE + LEMON 19

SANDWICHES

GRILLED CHICKEN CIABATTA

AVOCADO + BASIL AIOLI + ARUGULA

RED ONION + SMOKED BACON + BIBB SALAD 21

VERONICA BURGER

GRASS FED WAYGU BEEF + GRILLED SHIITAKE MUSHROOM + GRUYERE

GARLIC AIOLI + EVERYTHING BUN + VERONICA FRIES 23

BLACKENED MAHI BLT

SMOKED BACON + TOMATO JAM + HORSERADISH + VERONICA FRIES 25



SIDES

CONFIT BABY YUKONS

SCHMALTZ + CARROT ROMESCO + SOUR CREMA 12

VERONICA FRIES

HAND CUT + MALT VINEGAR AIOLI 9

CRISPY BRUSSELS SPROUTS

MISO-HONEY + CASHEW 12

WILD MUSHROOMS

CIPOLLINI ONIONS + GARLIC BUTTER + BLACK TRUFFLE 15

WOOD GRILLED SQUASH

MINT + PISTACHIO PESTO 14

WHOLE ROASTED CAULIFLOWER

WHIPPED FETA + TOASTED SUPER SEEDS 15

CHARRED ASPARAGUS RISOTTO

PRESERVED LEMON + PARMIGIANO REGGIANO 13



SOUTHSIDE VILLAGE ≈ 1830 S OSPREY AVE, SARASOTA

941-366-1342

EXECUTIVE CHEF FRANCISCO ALVAREZ

MANAGING PARTNER TRACEY M. CLAYTON

Prices subject to change. Consuming raw or undercooked shellfish, fin-fish, meat or eggs creates a higher risk of food-borne illness.