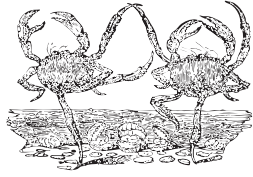


PRINCE EDWARD ISLAND MUSSELS
MERGUEZ SAUSAGE + TOMATO FUMET
+ ORANGE PEEL 26

GRILLED OCTOPUS
ROMESCO + JIMMY NARDELLO + POTATO
+ SALSA VERDE 27

JUMBO LUMP CRABCAKE
SAUCE GRIBICHE + HERB SALAD 24



TO SHARE



ROASTED SCALLOP
SHAVED BRUSSEL + XO BUTTER
+ RUM CURED IKURA 29

CHICKEN LIVER PATE
CROSTINI + PICKLED PINEAPPLE MOSTARDA 14

WHOLE ROASTED CAULIFLOWER
WHIPPED FETA
+ TOASTED SUPER SEEDS 15

SOUP & SALAD

CLAM CORN CHOWDER
JAMON SERRANO + PEDRO XIMÉNEZ 10/22

BIBB SALAD
TOMATO + CUCUMBER + RADISH + VINAIGRETTE 11

BABY GEM & CHICORY CAESAR
TOASTED GARLIC CRUMB + AGED PARMESAN 16

BURRATA & PROSCIUTTO
BREAD BANDITS SOURDOUGH + ROMA TOMATO
+ HEIRLOOM VINAIGRETTE 19

- SALAD ADDITIONS -
FAROE ISLAND SALMON 24 SHRIMP 21 CHICKEN 13

SANDWICHES

GRILLED CHICKEN CIABATTA
AVOCADO + BASIL AIOLI + ARUGULA
+ RED ONION + SMOKED BACON + BIBB SALAD 21

VERONICA BURGER
WAYGU BEEF + SHIITAKE MUSHROOM + GRUYERE
+ GARLIC AIOLI + EVERYTHING BUN + FRIES 24

BLACKENED MAHI BLT
SMOKED BACON + TOMATO JAM
+ HORSERADISH + VERONICA FRIES 25

SIDES

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

TRUFFLE MAC & CHEESE
RADIATORI + FONTINA + HERB GREMOLATA 16

HOUSE MADE POTATO ROLLS

SEA SALT BUTTER 6
ADD LOBSTER SALAD 18



FRUITS DE MER

GRANDE PLATEAU
18 OYSTERS + SHRIMP COCKTAIL
+ CRAB & AVOCADO + LOBSTER SALAD
+ SMOKED FISH DIP
+ CHILLED LOBSTER TAIL 175

PETITE PLATEAU
18 OYSTERS + SMOKED FISH DIP
+ SHRIMP COCKTAIL 90

SIBERIAN SELECT CAVIAR
30 GM

FINE HERB CRÈME FRAÎCHE
+ TRUFFLE CHIPS 95

SUPPLEMENT:
2 oz ICY POUR OF
JCB CAVIAR INFUSED VODKA +36

LOBSTER TAIL
8 oz BUTTER POACHED OR CHILLED
WITH FANCY SAUCE 52

RAW BAR

TONIGHTS OYSTERS ON
THE HALF SHELL
HALF DOZ 20 DOZ 39 EIGHTEEN 58

DUO OF SHOOTERS
BLOODY MARY GRANITA 15

SMOKED FISH DIP
HOT SAUCE GELEE + PICKLED
ONION + FRIED SALTINE 16

CRAB & AVOCADO
WASABI PONZU
+ CRISPY RICE CRACKER 26

FANCY SHRIMP COCKTAIL
HORSERADISH COCKTAIL
PINK SAUCE + LEMON 21

SPECIALTIES

REDFISH
BLUE CRAB + CHILI LEMON BUTTER + HERB SALAD 48

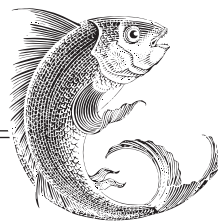
CORVINA
CEDAR KEY CLAMS + BABY YUKON POTATO
+ LEMONGRASS VELOUTE 39

CRISPY CORNISH HEN
CARROT HARISSA + BABY GEM RADISH SALAD 38

GROUPEL
EN CHOY + CRISPY POTATO
+ CAVIAR BEURRE BLANC 52

14 oz WOOD GRILLED RIBEYE
PIOPPINO BORDELAISE + ASPARAGUS
+ TRUFFLE MAC 65 ADD LOBSTER TAIL 45

LOBSTER FRA DIAVOLO
SPAGHETTI ALLA CHITARRA + CALABRESE CHILI
+ GARLIC CRUMBLE 45



WHOLE FISH

THAI CRISPY SNAPPER
PICKLED MANGO + NUOC CHAM + BUTTER LEAF MKT

WOOD GRILLED BRANZINO
HUMMUS + LAVASH + GREEK SALAD MKT

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.

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