

SPANISH GARLIC SHRIMP

PIMENTO + SHERRY
+ LEMON PARSLEY BUTTER 20

GRILLED OCTOPUS

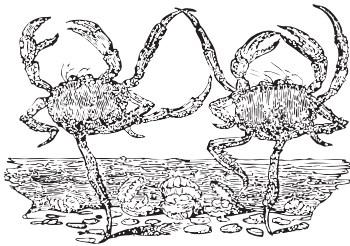
ROMESCO + JIMMY NARDELLO + POTATO
+ SALSA VERDE 28

JUMBO LUMP CRABCAKE GF

SAUCE GRIBICHE + REMOULADE + HERB SALAD 25

CHICKEN LIVER PATE

CROSTINI + PICKLED PINEAPPLE MOSTARDA 13



TO SHARE



SOUP & SALAD

CLAM & CORN CHOWDER

BACON LARDON + PEDRO XIMÉNEZ 10/22

BIBB SALAD

TOMATO + CUCUMBER
+ RADISH + VINAIGRETTE 11

BABY GEM & CHICORY CAESAR

TOASTED GARLIC CRUMB
+ AGED PARMESAN 16

KUNG PAO CALAMARI

NAPA CABBAGE + GINGER
+ SAMBOL + CRUNCHY CASHEW 19

- SALAD ADDITIONS -

FAROE ISLAND SALMON 24 SKIRT STEAK 25
SHRIMP 21 CRABCAKE 20 CHICKEN 17

SANDWICHES

MAINE LOBSTER ROLL

DUKES MAYO + BOSTON LETTUCE
+ CHIVE + POTATO CHIPS 33

VERONICA BURGER

WAYGU BEEF + SHIITAKE MUSHROOM
+ GRUYERE + GARLIC AIOLI
+ EVERYTHING BUN + FRIES 26

CRISPY GROUPER

ASIAN SLAW + TOMATO JAM
+ SPICY AIOLI + VERONICA FRIES 31

SIDES

VERONICA FRIES

HAND CUT + MALT VINEGAR AIOLI 10

CRISPY BRUSSELS SPROUTS

MISO-HONEY + CASHEW 12

WILD MUSHROOMS

CIPOLLINI ONIONS + GARLIC BUTTER
+ BLACK TRUFFLE 15

SUMMER VEGETABLES

MARKET DU JOUR 12



SPECIALTIES

REDFISH

BLUE CRAB + CHILI LEMON BUTTER
+ HERB SALAD 48

FAROE ISLAND SALMON

ROASTED BRUSSELS + RAISIN + CAPER
+ CAULIFLOWER FONDUE 42

BELL & EVAN'S
CHICKEN PARMIGIANA

BUFFALO MOZZARELLA + SPICY RIGATONI
35

LOBSTER SPAGHETTINI

SHRIMP + CEDAR KEY CLAMS
+ MKT FISH + GARLIC FENNEL BUTTER 39

BLACK GROUPER

BRAISED BOK CHOY + CRISPY POTATO
+ CAVIAR BEURRE BLANC 49

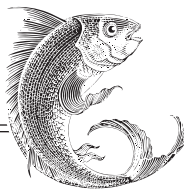
STEAK FRITES

CHIMICHURRI + HAND CUT FRIES
+ BLACK GARLIC AIOLI 44

6OZ BEEF TENDERLOIN

ROASTED MUSHROOM + BORDELAISE
+ MELTED LEEK PUREE 56

ADD 8OZ LOBSTER TAIL
42



WHOLE FISH

PEL MUSSELS

MERGUEZ SAUSAGE + TOMATO FUMET
+ ORANGE PEEL 26

WHOLE ROASTED CAULIFLOWER

WHIPPED FETA + HOT HONEY + POMEGRANATE 15

HOUSE MADE POTATO ROLLS

SEA SALT BUTTER 6

MAINE LOBSTER RAVIOLI

CHARRED CORN + FUMET BUTTER
+ TRUFFLE PEARLS 26

RAW BAR

TONIGHTS OYSTERS

HALF DOZ 23 DOZ 45 EIGHTEEN 65

DUO OF SHOOTERS

BLOODY MARY GRANITA 15

SMOKED FISH DIP

HOT SAUCE GELEE + PICKLED
ONION + FRIED SALTINE 16

BLUEFIN TUNA CEVICHE

MANGO + AVOCADO
+ PASSION FRUIT 26

CRAB & AVOCADO

WASABI PONZU + RICE CRACKER 29

FANCY SHRIMP COCKTAIL

HORSERADISH COCKTAIL
+ PINK SAUCE + LEMON 21

FRUITS DE MER

GRANDE PLATEAU

18 OYSTERS + SHRIMP COCKTAIL
+ CRAB & AVOCADO + LOBSTER SALAD
+ SMOKED FISH DIP
+ TUNA SASHIMI 185

PETITE PLATEAU

18 OYSTERS + SMOKED FISH DIP
+ SHRIMP COCKTAIL 98

KALUGA MALOSSOL CAVIAR 30 GM

FINE HERB CRÉME FRAÎCHE
+ TRUFFLE CHIPS 95

SUPPLEMENT

2 OZ ICY POUR OF
JCB CAVIAR INFUSED VODKA +29

8OZ ROASTED LOBSTER TAIL

GARLIC BUTTER + LEMON 44

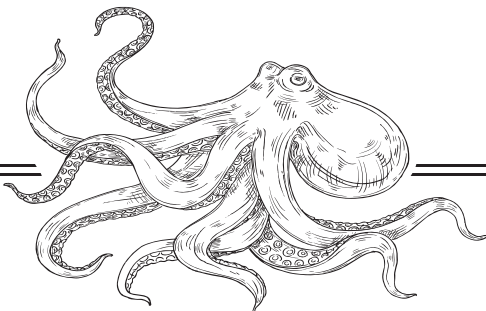
WOOD GRILLED BRANZINO

HUMMUS + LAVASH + GREEK SALAD MKT

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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