

Caribsea

Appetizers

Jumbo Lump Crab Cake 100% jumbo lump crab meat, lemon beurre blanc 22

Blackened Shrimp & Scallops with Gorgonzola cheese sauce 16 - *GF**

Southern Style Oysters Rockefeller green tabasco butter, Thom's collards, béchamel, pork lardon 19

French Onion "Skillet" Cheese Fondue caramelized sweet onions, cream cheese, gruyere, brie & parmesan 19

Mussels Meunière PEI mussels, garlic, shallot, leek & white wine butter, parsley 16

Portuguese Clams littleneck clams steamed in white wine and clam broth, chorizo sausage, cilantro, garlic & shallot butter 17

Salads

Simple Salad mixed field greens, fried goat cheese crouton, cherry tomatoes, balsamic vinaigrette 10

Burrata Salad arugula, fresh burrata mozzarella, tomatoes, balsamic reduction, basil oil 17 - *GF**

Arugula Salad endive, radicchio, chevre, strawberry, pine nuts, champagne vinaigrette 16

Keith's Salad iceberg lettuce, cherry tomatoes, cucumber, shaved red onion, green bell pepper, cheddar cheese, chopped eggs, bacon bits with choice of dressing: ranch, bleu cheese, 1000 island 16 - *GF**

Add chicken 8, shrimp 11, scallop 14, crab cake 20

Small Plates

Roasted Bone Marrow lemon, shallots & parsley, blueberry jam 18 - **GF*

Shrimp & Grit Cake pork lardons, shiitake mushrooms, roasted garlic, cream reduction, grit cake 26

Pan Seared Scallops vanilla bean butter, pork lardons, arugula, compressed cherry tomatoes 28 - *GF**

Arancini arborio rice, spring peas, mozzarella, parmesan, arrabiata sauce 16

Beef Medallions 6.5oz beef tenderloin medallions, mushroom risotto, red wine demi-glace, blistered tomatoes 39 - *GF**

Fish

Mahi Mahi red curry & lemongrass-coconut milk, zucchini & yellow squash, creamy polenta 36 - *GF**

Snapper basil salt, confit cherry tomatoes, creamed corn, balsamic shallots mkt - *GF**

Tuna pistachio-crusting tuna, spring pea puree, forbidden rice, dill yogurt mkt - *GF**

Crab Cakes 2 jumbo lump crab cakes, lemon beurre blanc served with mixed field greens 40

Prime

Filet Mignon 8oz Au Poivre sauce 54 - *GF**

Bone-In Ribeye 26oz red wine demi-glace and roasted shiitake and oyster mushrooms 78 - *GF**

Veal Chop 16oz bone marrow butter 52 - *GF**

NY Strip "Wagyu" 14 oz caramelized leek butter mkt - *GF**

Raw

Sushi Roll of the day

East Coast or West Coast Oysters 1/2 dozen mignonette, tabasco pearls 18 - *GF**

Tuna Tartare avocado, cucumber, pistachio yogurt, charred yellow bell pepper 17

Seafood Ceviche fresh white fish, sweet scallops, jumbo crab, red onion, habanero, cilantro, black corn chips 23

À la Carte Sides: grilled asparagus, roasted caramelized carrots, collard greens, sauteed spinach, fingerling potatoes, au gratin potatoes 8 (each)

**GF - Gluten Free*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Guests may choose a cook-to temperature on select items and consume at your own risk.*

**A split plate charge will apply for shared entrees*

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