

Caribsea

FISH • PRIME • RAW

APPETIZERS

JUMBO LUMP CRAB CAKE (1) 28
100% jumbo lump crab meat, lemon beurre blanc

CLAM CHOWDA 13
new england style, green onions

SEARED SCALLOPS 26
pan seared and pistachio dusted with fresh lemon curd, arugula with lemon-dijon vinaigrette and pickled red onion and microgreens

BLACKENED SHRIMP 19
with gorgonzola cheese sauce

OYSTERS ROCK 24
local oysters, creamed spinach, crumbled bacon, parmesan cheese, lemon aioli

CRAB DIP & COLLARDS 25
hot & cheesy crab dip & collards served with pita points

MUSSELS MARINIÈRES 21
pei mussels sautéed sailor’s style. lemon, garlic, leek, shallots, wine, butter, parsley

GRILLED BEEF SKEWERS 20
beef tenderloin tips, rosemary, boursin cheese grits, balsamic glaze

FISH

GROUPER & FIG JAM 59
sweet potato puree, fig-sherry jam, charred broccolini

SNAPPER WITH CRAB BUTTER 49
pan seared and skin on, creamy polenta, crab butter, collard greens

MAHI-MAHI WITH APPLE CIDER BEURRE BLANC 53
pan roasted mahi mahi, jasmine rice, roasted mushrooms, apple cider beurre blanc and haricot vert with candied pumpkin seeds

PRIME

ALL STEAKS PRIME 21 DAY AGED, CERTIFIED ANGUS BEEF ARE GRADED PRIME AND CUT IN HOUSE, OFFERED WITH FINGERLING POTATOES & HARICOT VERTS

FILET MIGNON* 5 oz. 53 / 8 oz. 71

RIBEYE* 18 oz. 89

NY STRIP* 14 oz. 76

CHOOSE YOUR SIGNATURE FINISH

CARLTON’S OSCAR 20
2 oz crab cake & béarnaise sauce

BÉARNAISE 6
egg & butter emulsification with a tarragon & vinegar reduction

AU POIVRE 6
peppercorn crusted with cognac cream sauce

SAGE BROWN BUTTER 4
browned butter with sage

STEAK DIANE 4
cognac cream sauce with demi glace

ROASTED MUSHROOMS & RED WINE DEMI GLACE 6
shiitake & oyster mushrooms, red wine demi glace

SAUTEED MUSHROOMS 8
shiitake & oyster mushrooms sautéed with white wine, garlic, butter and parsley

RAW

RAW OYSTERS* 28
six oysters on the half shell, mignonette, cocktail sauce

CARIBSEA ROLL* 17
featured uramaki of the day served with wasabi, pickled ginger & ponzu sauce

GREEN

SIMPLE SALAD 14
mixed greens, fried goat cheese crouton, cherry tomatoes, balsamic vinaigrette

KEITH’S SALAD 11 / 19 (S/L)
chopped romaine, tomatoes, cucumber, shaved red onion, bell peppers, cheddar cheese, chopped eggs, bacon, choice of dressing

CAESAR 9 / 15 (S/L)
chopped romaine, asiago cheese, caesar dressing, croutons

ADD TO ANY SALAD OR ENTRÉE
SHRIMP 20, SCALLOP 24, CRAB CAKE 28, CHICKEN 17

LOCAL FAVORITES

JUMBO LUMP CRAB CAKES (2) 56
100% jumbo lump crab cakes, lemon beurre blanc, mixed greens, cherry tomatoes, champagne vinaigrette

SHRIMP & “GRITS” 43
shrimp, rice middlins, bacon lardons, lemon-cream reduction, shiitake mushrooms, parmesan

PORCINI TORTELLINI 38
porcini mushroom tortellini pasta, creamy pistachio pesto sauce, cherry tomatoes, parmesan cheese

CIOPINNO (FISHERMAN’S STEW) 43
rich & aromatic seafood stew, tomato based wine sauce with contains local fish, mussels, scallops and shrimp, served with toasted bread

CARIBSEA BURGER* 26
brisket, short rib, & chuck blend...8 oz burger, aged white cheddar cheese, bacon confit, lettuce, pickles, grilled onion, chorizo aioli, brioche bun, rosemary truffle fries

VEGAN VEGETABLE NAPOLEON 29
layered eggplant, roasted red bell pepper, tomato, asparagus, oyster mushroom, marinara (add goat cheese \$4)

SIDES A LA CARTE 10 EA.

HARICOT VERTS / BROCCOLINI / CARIBSEA COLLARDS / ROSEMARY TRUFFLE FRIES / CREAMED SPINACH / CREAMED CORN / HERB & GARLIC ROASTED FINGERLING POTATOES / MAC-N-CHEESE

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. guests may choose a cook-to temperature on select items & consume at your own risk.

Gluten-free

Delight in every bite? Send the kitchen crew a brew. \$16

Enjoy 5% off all food items when paying with cash