

SEAFOAM ROOM

Amuse Bouche

Appetizers

Lobster Bisque ● 10

Maine Lobster | Cognac | Tarragon

Oysters and Rice Middlings ● 15

Massachusetts Oysters | Absinthe Crème | Congaree and Penn Rice Middlings

Hudson Valley Foie Gras and French Gnocchi 18

San Sebastian Vintners | Seasonal Garnish

Ponte Vedra Signature Caesar 10

Romaine Lettuce | Reggiano Parmesan Cheese | Caesar Dressing
Homemade Croutons | Tomatoes
Grilled or Classic

Fish

Caribbean Red Snapper ● 34

Fennel | Gyo Greens Chard | Potato

Dover Sole Meuniere ● 38

Herb Butter | Vegetable Bundle | Mashed Potato

New Bedford Scallops ● 38

Cauliflower Purée | Purple Ninja & Black Radish | Breakfast Radish
Sweet Braised Boston Bibb

Chef's Special Market Price

Your server will gladly inform you regarding our fresh seafood selection of the day

Meat

Chairmans Reserve Filet Mignon * ● 36

Centercut Beef Tenderloin | Au Poivre | Onions | Portobello Purée

Maple Leaf Farms Duck Breast * ● 34

Dry Cherry Salsa Verde | Purple Top Turnip | Rutabaga

Lamb Loin * ● 38

Black Trumpet Crust | Eggplant Confit | Red Pepper

● Gluten Free

For the courtesy of others, please refrain from the use of cell phones while in the dining room.

For your convenience, a service charge and tax will be added to your bill.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.