



HIGH TIDES

TOGARASHI CRUSTED TUNA GF
*Sunflower Vinaigrette, Cucumber "Low Mein"
 Ginger Carrot Puree*
13

LUMP CRAB CAKE GF
Tomato Bacon Butter, Lemon, Pea Tendril
14

STEAMED SALT SPRING MUSSELS
Clam Stew, Oven Dried Tomato, Campfire Toast
12

GARLIC JUMBO SHRIMP GF
Fennel Polenta, Chive, Blood Orange Avocado Oil
14

LOW TIDES

BEET, PECAN & CHEVRE SALAD GF
Georgia Pecan, Chevre, Pickled & Roasted Beets
9

KNIFE & FORK CAESAR
*Lemon, Parmesan, Focaccia
 Black Pepper, Toasted Anchovy Caper Dressing*
8

LODGE WEDGE SALAD GF
Black Pepper Bacon, Pickled Onion, Tomato, Chervil Ranch
8

LOBSTER BISQUE
Tarragon, Puffed Rice, Sherry
8

FROM THE SEA TO THE TABLE

FLORIDA CAUGHT GROUPER
Smoked Tomato Risotto, Grilled Asparagus, Saffron Crema
30

BARBECUED ATLANTIC SWORDFISH GF
Lemon Cracked Fingerlings, Peach Chow Chow, Pistachio Aioli
29

VERLASSO SALMON
*Roasted Heirloom Carrot, Country Ham & Field Pea Ragout
 Blackberry Honey*
28

SEARED DAY BOAT SCALLOP
Creamed Lentils, Cornbread Gremolata, Toasted Garlic Butter
32

BLACKENED FLORIDA SHRIMP
Lake Meadows Bacon, Oven Dried Tomato, House Rolled Penne
27

FROM THE FARM TO FORK

PRESTIGE FARMS HALF CHICKEN GF
Celeriac Puree, Kïssimmee Mushroom, Thyme Roasted Onion
21

CHARGRILLED BEEF TENDERLOIN GF
Whipped Yukon Gold, Broccolini, Black Garlic Steak Sauce
35

BLEU CRUSTED NY STRIP
Sweet Potato, Crispy Shallot, Baby Green Beans
32

BRINED & BRAISED LAMB SHANK
Rosemary Parsnip, Picked Brussels, Stew Figs
32

FORAGED MUSHROOM AGNOLOTTI
Arugula, Toasted Walnut, Lil Moo Cheese
19

TIDAL POOLS

GRILLED ASPARAGUS 6 GF

BROCCOLINI 6 GF

WHIPPED YUKON GOLD 6 GF

SMOKED TOMATO RISSOTTO 6 GF

LEMON CRACKED FINGERLINGS 6 GF

BABY GREEN BEANS 6 GF

GF - Gluten Free

*Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase consumer risk of food borne illness.
 Service charge and tax will be added for your convenience.

