

starters

- **MUSHROOM BISQUE** | earthy and creamy • white truffle oil • za'atar (veg)
- **ROASTED CARROTS** | harissa spice blend • whipped feta • golden raisins • sunflower seeds • hot honey (veg)
- **DIPS** | choose a dip, served with pita + crudité: spicy feta (veg/gfo) // citrus whipped ricotta (veg/gfo) // tzatziki (veg/gfo)
- **DIRTY MARTINI SALAD** | kale • dirty caesar dressing • green olive • pecorino blend • parmesan crispies (gf)
- **FLORIDA WEDGE SALAD** | iceberg • citrus • feta • shaved fennel • pickled onions • cherry tomatoes • citrus-honey vin
- **TOMATO CONFIT TOAST** | goat cheese • roasted tomato confit • lemon garlic oil • balsamic glaze (veg)

mains

- **ROASTED CHICKEN** | bone-in half roasted chicken • four pepper cilantro sauce • spanish cream sauce • patatas bravas • roasted red peppers
- **GRILLED SALMON** | blackened salmon • blistered tomatoes • green beans • lemon beurre blanc • green olive tapenade
- **KEFTA** | blended beef + lamb meatballs • saffron rice • pickled red onion • spicy feta • tzatziki drizzle
- **SHRIMP RIVIERA PASTA** | shrimp • oven-cured tomatoes • capers • basil • white wine cream sauce • campanelle
- **FRENCH ONION SLIDER** | angus beef, medium well • caramelized onions • french cheeses • bacon jam • arugula • garlic aioli • brioche bun
- **CHICKEN SOUVLAKI** | marinated chicken skewers • roasted brussels + sweet potato cubes • goat cheese • pomegranate seeds • pomegranate + honey glaze • fried kale
- **MOROCCAN CHICKEN SLIDERS** | fried chicken thighs • apricot + date chutney • green olive • hot honey • arugula • harissa butter • brioche bun | served with fries
- **MUSHROOM FLATBREAD** | french cheeses • arugula • black garlic aioli (veg)
- **KEFTA PITA** | blended beef + lamb meatballs • tzatziki • onion • tomato • feta • grilled pita | served with fries
- **O.G. GREEK SALAD WITH GRILLED SCALLOPS** | romaine • tomato • red onion • cucumber • pepperoncini • feta • olives • 1976 dressing (gf)
- **FISHERMAN'S PASTA** | gulf grouper • U-10 scallops • jumbo shrimp • cioppino-style seafood broth • crushed red pepper • pappardelle pasta • cortez bottarga (df)
- **STEAK FRITES** | ribeye with spanish seasoning • harissa butter • truffle fries (upgrade for +16)
- **YOUVETSI** | mediterranean spiced beef shank • orzo • mascarpone cream • chives

desserts

- **KEY LIME PIE** | the best in Florida // Anna Maria Oyster Bar (our sister restaurant) loaned us the fan-favorite recipe
- **TARTA DE SANTIAGO** | traditional spanish almond cake with a hint of citrus • powdered sugar
- **BROWNIE SUNDAE** | house-made double-fudge brownie • chocolate + caramel drizzle • vanilla gelato
- **PUMPKIN CHEESECAKE** | basque-style • pumpkin purée • vanilla bean swirl
- **BLACK FOREST CAKE** | chocolate cake • cherry syrup • whipped cream



OCTOBER 30–NOVEMBER 1

\$79++/PERSON

NO SUBSTITUTIONS, PLEASE

CAFÉ
 ON ST. ARMANDS