

Friday, February 28, 2020

DESSERT: WARM APPLE CRUMBLE with Vanilla Ice Cream 10

BISTRO BITES:

OSETRA CAVIAR (1 oz.) Toast and Crème Fraîche 75

FRIED OYSTERS with Cocktail Sauce and Chipotle Aioli 18

BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce 14

FRESH FLORIDA STONE CRAB CLAWS (3 large) with Traditional Mustard Sauce 55

RAW: *

TUNA MARTINI: FRESH AHI TUNA TARTARE with Crème Fraîche, Pickled Ginger & Wasabi Tobiko 20

BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce 26

TUNA SASHIMI SALAD: SESAME-PEPPER SEARED AHI TUNA served on top of Mixed Greens,
Wakame, Avocado, Onions and Pickled Ginger tossed with Orange-Walnut Vinaigrette 25

SALADS:

WORTH AVENUE SALAD: Shrimp, Lump Crab, Avocado, Capers, Egg, Bacon, Tomatoes,
Bibb Lettuce and Dijon Vinaigrette 32

PULLED FREE RANGE CHICKEN SALAD: Roast Chicken, Sundried Cranberries, Toasted Walnuts,
Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette 19

KALE & MANCHENGO SALAD: Kale, Brussels Sprouts, Pepitas, Cranberries, Manchengo and
White Balsamic Vinaigrette 16

SWEET POTATO & COCONUT ENCRUSTED MAHI-MAHI with Chipotle Aioli
Field Greens, Haricots Verts, Sweet Peppers, Onion, Mango & Orange-Walnut Vinaigrette 26

SANDWICHES:

FRIED OYSTER “PO’ BOY” French Bread, Chipotle Mayonnaise and Arugula; with Ta-boó Chips 21

HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes 15

FRENCH DIP SANDWICH on Toasted French Bread with au Jus and French Fries 22

SOUP & SANDWICH: A Cup of Lobster Bisque and half of an Albacore Tuna Salad Sandwich
on Eight Grain Toast 13

LUNCH SPECIALS:

CHICKEN MILANAISE with Penne in a Tomato-Basil Cream and Mixed Field Greens 21

PAN ROASTED CHILEAN SEA BASS (5 oz) with Champagne-Lobster Sauce, Asparagus and Jasmine Rice 34

PENNE with **MUSHROOMS & SMOKED BACON** in Parmesan Cream 14