

TERRA
MARE



SNACKS

Blistered Shishito Peppers 10
lemon saffron crème fraîche

*** Beef Tartare 16**
peppadew peppers, mustard, quail egg

Nduja Stuffed Dates 12
crispy bacon, romesco

CHEESE & CHARCUTERIE

*** Charcuterie (choice of 3) 12 (choice of 5) 19**
served with housemade mostarda, dijon mustard, cornichon, toast

*** Artisanal Cheese (choice of 3) 14 (choice of 5) 21**
served with housemade mostarda, dates

*** Chef Selection (3 of each) 25**
served with housemade mostarda, dijon mustard, cornichon, toast

*** Smoked Tuna Rilette 11**
crispy tapioca

Crispy Calamari 15
sweet chili sauce, spicy aioli

*** Tuna Crudo 17**
compressed watermelon, fennel seed, fresh herbs

**** 1/2 doz Oysters 19**
classic mignonette & wasabi cocktail sauce

Chilled Lobster 36
drawn yuzu butter

Florida Stone Crab 32
nobis ailoi

**** Seafood Plateau 105**
1/2 Maine lobster, jumbo shrimp, crab cocktail, snapper ceviche, 1/2 dozen oysters, cocktail sauce, yuzu butter

SMALL PLATES

Roasted Beet Salad 14
watermelon radish, goat cheese, blood orange

*** Crispy Pork Belly 15**
kimchee, sweet soy glaze, sesame

Ropa Vieja Empanadas 18
pico de gallo, poblano

Heirloom Tomato 14
stracciatella, crispy prosciutto, basil vinaigrette

Grilled Romaine 15
anchovy, cherry tomato, avocado, parmesan, bagna cauda vinaigrette

Grilled Octopus 16
smoked white bean puree, arugula, lemon gremolata

Steamed Mussels 13
white wine, garlic, sundried tomato butter

Fritto Misto Salad 15
mango, radish, cilantro, soy-lime vinaigrette

*** Seared Scallops 19**
jalapeño-corn sponge, poblano

*** Ceviche 15**
florida red snapper, leche de tigre, crispy yucca

ENTREES

***Chicken Tagine 29**
harissa carrots, fennel, cous cous

Spiced Duck Breast 37
ras el hanout, curried lentils

*** 28 day Dry Aged Strip 48**
TM steak butter, roasted shallots

*** Tagliatelle 28**
egg, maryland crab, parilla, uni butter

*** Roasted Sea Bass 35**
miso glaze, baby bok choy, shitake, forbidden rice

*** Seared Salmon 31**
“tartare”, cucumber, avocado, soy beurre blanc

LARGE PLATES

*** Kan Kan Pork Chop 92**
ssam sauce, ginger scallion vinaigrette

*** 18oz Bone in Tenderloin 78**
roasted root vegetable, spiced coffee jus

Whole Broiled Lobster 87
old bay, crab stuffing, herbs

*** Crispy Whole Snapper 79**
leeks, carrots, ginger ponzu

SIDES 9

Roasted Mushrooms Garlic Fries Roasted Root Vegetables Sweet Potato Fries
Butternut Squash Puree & Pancetta Crispy Brussels Sprouts and Bacon

Executive Chef Johan Svensson

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions
** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician