

SALADS AND SMALL PLATES

TRIO OF DIPS~ Piquillo Pepper & Feta, Hummus, Kalamata Olive & Goat Cheese Tapenade, Flat Bread.....	8
PRINCE EDWARDS ISLAND MUSSELS CORFU~ Roasted Tomatoes, Basil, Feta and Tuscan Bread.....	14
JUMBO LUMP CRAB CAKE~ Grilled Sweet Corn Salad and Chipotle Aioli.....	15
GRILLED BBQ QUAIL & ARUGULA SALAD~ Spicy Pecans, Goat Cheese, and Aged Balsamic	14
FRIED GREEN TOMATO & OYSTER BLT~ Apple Wood Smoked Bacon, Arugula, Lemon Herb Mayo.....	12
FRITTO MISTO~ Crispy Snapper, Scallops, Oysters and Calamari with Spicy Basil Lemon Aioli.....	15
MAC FARMS ARUGULA SALAD~ Shaved Radish's, Grapefruit Supremes, Gorgonzola & Herb Vinaigrette	11
CALIZA SALAD~ Greens, Kalamata Olives, Grape Tomatoes, Dill Cucumbers and Lemon Feta Vinaigrette	9

APALACHICOLA OYSTERS (6).....	10
TUNA TARTAR	13
SNAPPER CEVICHE.....	14
SHRIMP COCKTAIL (6)	14

PASTA

CAPELLINI AL POMODORO~ Roasted Tomatoes, Garlic, Basil & Chili.....	14/25
CRAWFISH LINGUINE~ Crispy Bacon, Caramelized Onions, Corn & Okra.....	29

SEAFOOD

BLACK GROUPER~ Mediterranean Olive Vinaigrette, Clams, Haricot Verts and Lemon Roasted Potatoes.....	32
RED SNAPPER~ Shrimp and Butter Pea Succotash with Grape Tomatoes, Sweet Corn, Dill and Lemon	32
YELLOWFIN TUNA~ Charred Red Onion, Crab and Artichoke Relish with Grilled Asparagus and Chili Oil	35
SEA SCALLOPS~ Stone Ground Grits, Haricot Verts, Crispy Capers, Brown Butter, Tiny Croutons	30

MEAT

CENTER CUT PORK CHOP~ Smoked Bacon & Pear Hash Brown, Arugula, Alicia's Tomato Chutney	29
ROSEMARY GRILLED VEAL CHOP~ Herb Roasted Tomato, Creamy Grits, Garlic Spinach & Aged Balsamic.	35
FILET OF BEEF~ Pommes Frites, Mac Farms Arugula, Chianti Gorgonzola Butter.....	36
FREE RANGE CHICKEN BREAST~ Wild Mushroom Risotto, Grilled Asparagus and Truffle Vinaigrette.....	28

SIDES

~7~

GRILLED ASPARAGUS | SAUTEED BABY SPINACH | POMMES FRITES
HARICOTS VERTS | TRUFFLED MAC AND CHEESE

Executive Chef
EDWARD A. REESE

Supporting local, sustainable, natural, and organic ingredients when possible.
Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.
Please, no split checks. A 20% gratuity is applied to parties of 6 or more. A \$5 split fee is applied to all split entrées.
A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund
that provides cultural, educational, and entertainment activities for the community.