



Appetizers, Salads and Small Plates

TRIO OF DIPS	8	GULF YELLOWFIN TUNA TARTAR	12
Piquillo Pepper And Feta Hummus Baba Ghanoush Grilled Flat Bread		Avocado Blood Orange Sea Salt Crisp	
GRILLED DHAL CAKES	8	CEVICHE OF RED SNAPPER	12
Cucumber Minted Yogurt Pickled Cherry Pepper		Grilled Corn Flat Bread Garden Vinegar Slaw	
OLIVE TASTING	6	JUMBO LUMP CRAB CAKE	14
Mantequilla, Spain Coquillo, Portugal Thassos, Greece		Grilled Corn Salad Myer Lemon Vinaigrette	
CLASSIC CEASAR	9	APALACHICOLA OYSTER	1 ea
Garlic Croutons Reggiano Cheese Anchovy			
CALIZA HOUSE	8	STONE CRAB CLAWS (Florida)	4 ea
Baby Lettuces Watercress Pecans Goat Cheese Grain Mustard Vinaigrette		GULF WHITE SHRIMP	
		2 ea	
CALIZA PLATTER FOR TWO		38	
Lobster Shrimp Tuna Tartar Oysters Ceviche			

Pasta

SCALLOP AND LOBSTER PAPPARDELLE	16 / 28
Spring Peas Curried Lobster Broth	
SPICED LAMB MEAT BALLS	13 / 23
Cavatelli Pasta Smoked Tomato Sauce Camembert Cheese	

From the Grill

Seafood

SCAMP GROUPER	29
RED SNAPPER	29
YELLOWFIN TUNA	29
JUMBO SEA SCALLOPS	27
GRILLED 2# FLORIDA LOBSTER	
Half 18 Whole 34	
Dill Citrus Aioli Lemon Local Greens	

Meat

DOUBLE CUT PORK CHOP - 12 ounce	24
KOBE SKIRT STEAK - 8 ounce	27
DRY AGED BONE - IN STRIP - 14 ounce	37
FILET OF BEEF - 6 ounce	34
FILET OF BEEF - 9 ounce	43
Pommes Frites Sauce au Poivre Local Greens	

Sides

GRILLED ASPARAGUS | SAUTEED BABY SPINACH | POMMES FRITES |
STEAMED LOCAL VEGETABLES | TRUFFLED MAC & CHEESE 7

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.

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