

OKEECHOBEE

PRIME
Seafood

STARTERS

Southern Crab Bisque \$8.99
 Sweet Lump Crab, Sherry Laced Silky Bisque

Smoked Fish Dip \$14.99
 Authentic Florida Fish Dip
 House Made Sweet Potato Chips
 Toast Points

Gulf Shrimp & Artichoke Dip \$16.99
 Toast Points

BBQ Gulf Shrimp \$18.99
 Charred Pineapple Slaw

Shrimp Cocktail \$21.99
 Jumbo Shrimp Cocktail

Ceviche - Florida Style \$18.99
 Seabass, Onions, Peppers, Coconut Milk, Lime
 House Made Sweet Potato Chips

Jumbo Lump Crab Cake \$16.99
 Remoulade Sauce

Point Judith Crispy Calamari \$15.99
 Roasted Shallot, Charred Lemon Aioli
 Cherry Peppers

Tempura Florida Lobster Tail \$21.99
 Sweet Thai Chili

Char-Grilled Octopus \$19.99
 Lemon Oil

Tuna Tartar \$17.99
 Fresh Tuna, Avocado, Cucumber
 House Made Sweet Potato Chips

Gator Bites \$14.99
 All Natural Florida Alligator
 Homemade Remoulade

Beef Carpaccio \$18.99
 Thinly Shaved Prime Beef
 Truffle Dressing, Frisee

Pork Belly Burnt Ends \$12.99
 100% All-Natural Cheshire Pork
 MEAT CANDY!

Prime Steak Sliders \$14.99
 Balsamic Onions, Blue Cheese Mayo

FROM THE

OYSTER ROOM

COCKTAIL, MIGNONETTE
 HORSERADISH, BUTTER

Oyster On The Half Shell \$2.99 ea.
 Raw
 Local Sebastian River, Fl.
 James River, VA.

Middle Neck Clams \$13.99 1/2 dz.
 Raw
 Cedar Key, FL.

Grilled Oysters \$14.99
 Smoked Sea Salt
 Brown Butter Hot Sauce, Bacon
 James River, VA.

Black & Blue Oysters \$16.99
 House Smoked Butter
 Blue Cheese Crumbles.
 James River, VA.

Steamed Middle Neck Clams \$14.99
 Mildly Spicy Tomato Broth
 Cedar Key, FL.

Fresh Seafood Tower \$224.99 LG. \$117.99 SM.
 Oysters, Chilled Shrimp Cocktail, South
 African Lobster Tail, Middle Neck Clams,
 Alaskan King Crab Legs
 Accompanied With Cocktail, Mignonette,
 Horseradish, Butter

SALADS

Classic Caesar Salad \$8.99
 Romaine, Parmesan Cheese, Croutons

Gorgonzola Salad \$8.99
 Mixed Greens, Tomato, Red Onion, Greek
 dressing

House Salad \$6.99
 Mixed Greens Lightly Tossed with Poppy
 Seed Dressing, Tomato, Dried Cranberry,
 Red Onion

Consumer Advisory: There is a risk associated with consuming raw oysters if you have chronic illness of the liver, stomach or blood, or have immune disorders. You are at greater risk of serious illness from raw oysters, therefore, you should eat oysters fully cooked. If unsure, consult a physician.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

ENTREES

Chilean Sea Bass \$46.99

Pan Seared, Deepwater Seabass, Tomato Fennel Broth, Jalapeno Hash Brown, Roasted Garden Asparagus

Flounder \$43.99

Daily Caught, North Florida Flounder, Lobster & Crab Stuffed, Lobster Cream Sweet Potato Hash, Green Beans

Pompano \$41.99

Whole Roasted, Fresh Local Florida Pompano, With Mediterranean Sauce, Farm Fresh Rainbow Roasted Fingerlings Potatoes

Red Snapper \$42.99

Fresh Florida Gulf Red Snapper, Saffron Sauce, Crab Lemon Asparagus Risotto

Cold Water Scallops \$39.99

Pan Seared. Sweet Potato Hash, Brussel Sprouts with Bacon, Sweet & Savory Mango Sauce

Sautéed Jumbo Shrimp \$35.99

Jumbo Shrimp, Grilled Artichoke Hearts, Spiced Lobster Cream, Fresh Linguini

Lobster & Brisket Jambalaya \$38.99

Florida Lobster & Prime Smoked Brisket Jambalaya, Jasmine Rice

Seared Yellowfin Tuna \$32.99

Sweet Soy Ginger, Wasabi Cream, Ginger Soy Jasmine Rice

Dover Sole \$53.99

Complimented by a Brown Butter Caper Sauce, Green Beans & Sautéed Fingerlings

SIDES

Hash Browns \$9.99

Jalapeno & Leeks

Sweet Potato Hash \$8.99

Roasted Sweet Potato Hash

Roasted Fingerlings \$8.99

Farm Fresh, Rainbow Fingerling Potatoes

Crab Risotto \$12.99

Crab, Asparagus, Lemon

Lobster Mac-n-Cheese \$19.99

Pan Seared Brussel Sprouts \$13.99

Chili Vinaigrette, Blue Cheese, Candied Bacon

Sautéed Green Beans \$9.99

Butter, Salt & Pepper

Asparagus \$10.99

Roasted, Olive Oil, Salt & Butter

Jasmine Rice \$5.99

Ginger, Soy, Bell Peppers, Scallions

SEAFOOD

House Salad Included
Choice of Potato

Choose One of Our Signature Sauces to Compliment Your Fish Selection Prepared **Blackened, Sautéed or Grilled**

Roasted Tomato Fennel Broth

Sweet & Savory Mango Sauce

Saffron Sauce

Red Pepper Cream

Champagne Cream

Lemon Butter Sauce

Seabass \$46.99

mild fish, rich & buttery, firm, flaky texture

Whole Pompano \$41.99

rich mild flavor, sweet & delicious

Flounder \$43.99

mild, sweet, delicate texture

Red Snapper \$42.99

mild sweet flavor, delicate texture

Black Grouper \$44.99

firm, flaky, deliciously mild

Corvina \$42.99

firm & flaky, deliciously sweet

South African Rock Lobster Tails

\$54.99

Sweet & Tender, Broiled to Perfection

Alaskan King Crab Legs \$79.99/lb

PRIME STEAKS

House Salad Included
Choice of Potato

Filet Mignon 13oz \$66.99 9oz \$51.99

Bone-In Ribeye \$73.99

Prime Dry Age
27oz Cowboy Steak

Filet Mignon & Lobster Tail

\$74.99

9 oz Filet Mignon, South African Lobster Tail

Bone-In Ribeye & Lobster Tails

\$128.99

Prime Dry Age
27oz Cowboy Steak, South African Lobster

Bone-In Ribeye & Alaskan King

Crab Legs \$113.99

Prime Dry Age 27oz Cowboy Steak

Bone-In Ribeye & Whole

Florida Pompano For Two \$115.99

Au Poivre \$9.99

Peppercorn, Cognac, Cream

Béarnaise \$2.99

Portobello Demi-Glace \$2.99