Caretta
ON THE GULF

SUSHI & RAW BAR

California Roll Snow Crab, Avocado, Cucumber, Masago	10
Vegetable Roll Edamame, Enoki, Asparagus, Pepper	10
Spicy Tuna Roll Tuna, Scallion, Cucumber, Sriracha	12
Philly Roll Salmon, Cream Cheese, Asparagus, Scallion	12
Dynamite Roll Snow Crab, Avocado, Asparagus, Salmon	14
Rainbow Roll California Roll, Tuna, Salmon, Yellowtail, Avocado	14
Surf & Turf Roll Lobster, Beef Tenderloin, Enoki, White Truffle	16
C-Roll Lobster, Crab, Shrimp, Avocado, Pepper, Asparagus	16
Nigiri Tuna, Salmon, Yellowtail or Eel (2pcs.)	6
Sashimi Tuna, Salmon or Yellowtail (3pcs.)	8
Wakame Seaweed Salad	4
Ika Sansai Squid Salad	4
Ceviche Duo Ahi Tuna, Wakame, Soy, Lotus Root Sea Scallop, Poke, Macadamia, Plantain	14
Jumbo Gulf Prawns Classic Cocktail, Ginger Dressing	14
Blue Point Oysters ½ Dozen/Dozen	12/22
Seafood Sampler Blue Point Oysters, Jumbo Prawns, Crab Martini	24

Consuming Raw Shellfish Can Lead to Potential
Illness and Other Health Risks

STARTERS

Golden Gazpacho 8
Avocado, Jicama Salsa, Cilantro

Lobster Chowder 9
Peruvian Potato, Corn, Nueske Bacon

Moulard Duck Breast 12
Toasted Farro, Rainbow Chard, Black Cherry, Cinnamon Port

Diver Sea Scallops 14
Kurobuta Pork Belly, Creamed Corn, Charred Scallion, White Truffle

Jumbo Lump Crab Cake 14
Goat Cheese, Asparagus Duet, Ruby Grapefruit, Basil

Fluke Crudo 12
Navel Orange, Crisp Radish, English Cucumber, Avocado Oil

Fried Green Tomato 11
Blue Corn, Pancetta Chip, Fennel Marmalade, Gorgonzola

SALADS

Lady Moon Butter Lettuce 8
Organic Vegetables, Cucumber Ribbon, Crisp Shallots,
Red Wine Vinaigrette

Fork & Knife Caesar 9
Garlic Tuile, Ricotta Salata, Tomato Confit,
White Anchovy Dressing

Hearts of Palm 10
Lolla Rossa, Marinated Feta, Country Olives, Tear Drop Tomato,
White Balsamic Vinaigrette

Beet & Arugula 10
Golden Beet, Candied Walnut, Bucheron Goat, Sherry Vinaigrette

ENTRÉES

Yellow Fin Tuna 32
Onion Fondue, Fingerling Potato, Haricot Vert, Heirloom Tomato,
Nicoise Tapenade, Lavender Gastrique

Black Grouper 32
Porcini Risotto, Wilted Arugula, Caramelized Fennel,
Orange Beurre Blanc, Cabernet Balsamic

Atlantic Monkfish 34
Clams & Mussels, Dried Chorizo, Peas & Carrots, Lebanese Couscous,
Saffron Brodo

Hawaiian Day Boat Catch Market
Chef's Accompaniment of the Moment

Peruvian Potato Gnocchi 22
Thumbelina Carrot, Heirloom Tomato, Golden Beet, Spinach Pesto Cream

All Natural Chicken 26
Yukon Gold Purée, Baby Spinach, Foraged Mushroom, Chicken Jus

Rack of Lamb 40
Cardamom Carrots, Petit Green Lentils, Nueske Bacon, Tupelo Honey Yogurt

STEAKS & CHOPS

All Natural Beef

Served with Bryson Farms Organic Vegetables & Braised Cippolini Onions,
Choice of Heirloom Fingerling Potato or Cambazola Potato Soufflé, Natural Beef Jus

12 oz. New York Strip 40

18 oz. Bone In Buffalo Ribeye 46

16 oz. Veal Porterhouse 36

9 oz. Center Cut Tenderloin 42

Add Butter Poached Half Lobster to any Entrée 14

ACQUA PANNA FINE DINING WATERS S.PELLEGRINO 7 each

Consuming Raw or Undercooked Meat Can Lead to Potential
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