



ARCADIA BLUFFS

1999 **20** 2019
YEARS

STARTERS

Scallop Pork Belly Elote — 25

Diver Scallop, Crispy Pork Belly, Roasted Corn, Poblano Pepper, Red Pepper, Paprika, Cotija Cheese

Bacon Wrapped Dates — 15

Bleu Cheese, Cherrywood Bacon, Honey Chocolate Balsamic Vinegar, Dates

Burrata — 16

Fresh Mozzarella, Prosciutto, Melon, Citrus Tomato Butter, Arugula, Charred Baguette

Baked Brie — 16

Apples, Honey, Toasted Pecans, Crostini, Brie

Oberon Steamed Mussels — 26

Icy Blue Mussels, Bell's Oberon, Heilloom Cherry Tomato, Tri Color Peppers, Crostini

Charcuterie — 20

Artisan Cheeses, Prosciutto, Soppressata, Coppa, Pickled Crudite, Assorted Spreads, Crostini

Shrimp Martini — 20

Six Jumbo Tiger Shrimp, Horseradish Cocktail Sauce, Lemon

Smoked Whitefish Pâté — 15

Assorted Crackers, Flatbread, Smoked Whitefish

SOUP AND SALAD

Chicken Vegetable Soup — 7

Wedge Salad — 12

Baby Iceberg, Cherrywood Bacon, Tomatoes, Bleu Cheese, Bleu Cheese Dressing

Mayport Salad — 26

Jumbo Lump Crab, Tiger Shrimp, Spring Greens, Green Bean, Gorgonzola, Cherry Tomato, Cucumber, Red Onion, Avocado, Lemon Vinaigrette

Soup Du Jour — 8

Third Coast Salad — 14

Spring Greens, Endive, Red Onions, Apples, Strawberries, Walnuts, Feta Cheese, Lemon Vinaigrette

Caprese Salad — 14

Fresh Mozzarella, Basil, Olive Oil, Heirloom Tomatoes, Beets, Edamame, Balsamic

FEATURED ENTRÉES AND SEAFOOD SPECIALTIES

Filet Oscar — 65

8-Ounce Barrel-Cut Revier Black Angus Filet, Maytag Mashed, Grilled Asparagus, Pea Shoots, Hollandaise, Jumbo Lump Crab

New York Steak Diane — 56

14-Ounce Center-Cut Revier Black Angus New York Strip, Mushroom Cream Sauce, Onion, Sunset Mashed Potato, Brussels Sprouts, Golden Raisins

Tomahawk Ribeye — 100

36-Ounce Bone-In, Center-Cut Ribeye, Garlic Cream Morel Mushrooms, Garlic Parmesan Truffle Fries

New Zealand Rack of Lamb — 48

Grilled Rack of Lamb, Festival Blend Orzo, Grilled Beets, Feta, Mint Yogurt, Cucumber, Kalamata Olive, Rosemary

Vegan Spaghetti — 28

Vegan Meatballs, Marinara, Onion, Basil, Roasted Red Pepper, Spaghetti Noodles

Blackened Chilean Seabass — 64

8-Ounce Chilean Seabass, Smoked Tomato Brodo Sauce, Lobster Claw Meat, Saffron Risotto, Mango, Watercress

Ahi Tuna — 52

8-Ounce #1 Center-Cut Ahi Tuna, Crispy Shiitake, Jasmine Rice, Heirloom Carrot, Watermelon Radish, Edamame, Radicchio, Rainbow Swiss Chard, Sesame Ponzu Vinaigrette

Halibut — 42

8-Ounce Alaskan Halibut Filet, Risotto, Romanesco Cauliflower, Sweet Peas, Beet Butter Sauce, Yam Chips

Scottish Salmon — 40

8-Ounce Scottish Salmon Filet, Wilted Baby Spinach, Garden Vegetable Couscous, Broccoli Raab, Stone Ground Berry Mustard

Seafood Fettuccini — 44

Diver Scallops, Lobster, Tiger Shrimp, Fettuccini, Lemon Cream Sauce, Grilled Radish, Artichoke Heart, Tri-Color Peppers

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR YOUR CONVENIENCE A 20% GRATUITY WILL BE INCLUDED FOR GROUPS OF EIGHT OR MORE.

