



CHILLED SEAFOOD

PERCH SEAFOOD TOWER*

SERVES 2-4 PEOPLE

Champagne-poached Gulf Shrimp, Lobster Tail, Oysters, Smoked Gulf Fish Salad, Crab Ceviche, Green Apple Mignonette, Spicy Cocktail Sauce, Lemon, Horseradish, Lavash | \$95

CHAMPAGNE POACHED GULF SHRIMP COCKTAIL

Baby Arugula, Crispy Prosciutto Salad, Spicy Cocktail Sauce, Blue Cheese Cream, Charred Lemon | \$15

HALF DOZEN RAW OYSTERS*

Green Apple Mignonette, Spicy Cocktail Sauce, Horseradish, Lavash, Perch Hot Sauce, Lemon | \$17

SOUP & SALADS

CREAMY CAULIFLOWER AND GRUYERE

Crispy Prosciutto, Grilled Sourdough, Herb Oil | \$10

FRISÉE SALAD

Bacon Lardons, Heirloom Tomatoes, Chives, Shoestring Potatoes, Soft Poached Egg, Dijon Vinaigrette | \$15

CHOPPED CAESAR

Romaine, Kale, Caperberries, White Anchovies, Broken Garlic Sourdough Crostini | \$14

TIDBITS

GARLIC-ROASTED COLOSSAL SHRIMP*

Lemon Tomato Jam, Sourdough Toast | \$22

SPANISH-STYLE BRAISED OCTOPUS

Fingerling Potatoes, Chorizo, Sourdough Toast | \$18

RISOTTO AND MUSHROOM CROQUETTE FRIES

Fra Diavolo Sauce | \$15

ARTISAN STUFFED PRETZEL

SERVES 2 PEOPLE

Baked Soft Pretzel, Artichoke Hearts, Artisan Cheeses, Mixed Olives, Spiced Pecans, Cured Meats, Craft Mustard | \$29

BREAD

CORNBREAD

POTATO LOAF

WHIPPED BACON BUTTER | \$8

SPECIALTIES

FRIED WHOLE FISH*

Romesco Sauce, Celery Root and Arugula Salad, Creamy Lemon Dressing | \$46

BEEF CHEEK RAGU FETTUCINI*

Parmesan Cream, Roasted Pearl Onion, Breadcrumbs Gremolata | \$38

PROSCIUTTO WRAPPED GROUPER*

Garbanzo Bean Stew, Kale, Roasted Tomato, Lemon, Blue Crab | \$42

PECAN SMOKED CHICKEN

Sweet Baby Carrots, Parsnip Puree, Kale Bread Pudding, Chicken Jus | \$38

SEARED SCALLOPS WITH GLAZED PORK BELLY*

Cucumber and Coconut Rice, Butternut Squash | \$32

LAMB SHANK*

Saffron Orzo, Cipollini Onion, Roast Tomato Gratin, Lamb Reduction | \$46

THE BUTCHER BLOCK

CENTER-CUT FILET MIGNON*

Grilled Broccoli Rabe, Vidalia Onion Puree, Mushroom Ketchup
8oz. \$46

DELMONICO RIBEYE*

Horseradish Potato Souffle, Pearl Onion Au Jus | \$65

MANHATTAN STRIP*

Rosemary Potato Pave, Mushroom and Bone Marrow Cream, Caramelized Onion | \$54

TOMAHAWK PORK CHOP*

Sweet Potato Hash, Brussels Sprout Slaw, Apple Raisin Chutney, Whole Grain Mustard Demi | \$52

VEAL RIB CHOP*

Creamed Spinach Gratin, Roasted Fingerlings, Shallots, Brown Butter and Sherry Vinaigrette | \$46

ADD-ONS

Half Lobster Tail | \$22, Gulf Shrimp | \$12, Seared Scallops | \$16, Lump Crab | \$14

COMPLEMENTS

ROASTED MUSHROOMS | \$10

GRILLED ASPARAGUS | \$8

TRUFFLE AND HONEY-ROASTED BRUSSELS SPROUTS | \$10

FRIED POTATO WEDGES | \$8

GARLIC BROCCOLI RABE | \$10

HORSERADISH POTATO SOUFFLE* | \$8

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DESSERTS

LIMONCELLO TIRAMISU

Mixed Berry Walnut Chutney, Cream Cheese Glaze, Chantilly Cream,
Candied Lemon | \$14

SUMMER FRUIT TART

Mango and Papaya Curd, Raspberry Coulis, Toasted Coconut, Papaya seeds,
Torch'd Swiss Meringue | \$13

APRICOT BLUEBERRY CRISP

Cinnamon Basil Ice Cream, Apricot Almond Tuile | \$12

CHOCOLATE CAKE

Caramelized White Chocolate Ganache, Champagne Sabayon, Strawberries,
Candied Nuts, Dark Chocolate Curls | \$12

AFTER DINNER DRINKS

ESPRESSO MARTINI

Espresso, Vanilla Vodka, Kahlua | \$14

CHOCOLATE MARTINI

Chocolate Liqueur, Half & Half, Chocolate Syrup | \$14

BEACH BUZZ

Liquor 43, Espresso | \$15

CARAMEL WHIP

Vanilla Vodka, Caramel, Half & Half, Coconut Rim | \$14

PORTS

FONSECA RUBY | \$10

SANDEMAN TAWNY | \$10

TAYLOR FLADGATE 10 YR TAWNY | \$14

BROADBENT 10 YR MADERA | \$22