

STARTERS

OYSTERS **GF**

Cornmeal fried oysters served on a crispy wonton with habanero aioli, cilantro, and a balsamic reduction. 20
Half portion 12

COCONUT SHRIMP

Jumbo Key West shrimp coated in a coconut batter then golden-fried. Served with orange marmalade and mango salsa. 14

LAO LETTUCE WRAPS **GF** 🌿

5 butter leaf wraps topped with pulled chicken tossed with a lime, spicy pepper and mint vinaigrette, and fresh carrot slaw. Served a side of hoisin peanut sauce. 15

DUCK WONTONS

6 rice paper wontons topped with slow roasted duck, cashews, carrot slaw, and served with a side of orange marmalade. 15

ARANCINI

Four asparagus risotto balls fried and served with roasted red pepper romesco sauce and Parmesan cheese. 13

GRILLED AVOCADO **GF**

Two grilled avocado halves stuffed with cream cheese, Pico de Gallo, and smoked salmon. 13

CHEESE AND FRUIT PLATTER

Assorted cheeses and crackers with fresh berries and grapes. 14

BLACKENED AHI TUNA* **GF**

Blackened seared sashimi style Ahi Tuna served with avocado, radish, local micro greens, and eel sauce. 16

BEEF BRUSCHETTA*

Chopped beef tenderloin, Pico de Gallo, cream cheese, and melted blue cheese on sliced baguette. 15

SHRIMP CEVICHE **GF**

Wild shrimp, fresh squeezed lime juice, cilantro, red onion, tomato, and cucumber. Served with house made tortilla chips. 12

SALMON CAKES

Crispy panko-crusted salmon cakes, drizzled with a honey habanero sauce, and topped with fresh Pico de Gallo. 16

ANDREA'S HUMMUS PLATTER

Roasted red pepper hummus and traditional hummus served with fresh pita and vegetables. 11
Add: Grilled chicken 6 Beef medallions 8

DEVEILED EGGS **GF**

An American classic of hard-boiled eggs with a twist combining Dijon mustard, pickle relish, balsamic reduction, and a chimichurri drizzle. 10

BAO BUNS 🌿

Tender braised pork, zesty pickled carrot and onion slaw, sriracha aioli, and a sprinkle of fresh cilantro. 14

FRITES **GF**

A tower of French fries with our homemade dipping sauces. 7
Substitute sweet potato fries 9

Scan to see our wine and cocktail menu



SIDES

- French Fries • Mac Salad | 4
- Sweet Potato Truffle Fries • Asparagus | 5
- Kid's Mac & Cheese • Cup of Soup | 6
- Skewer of 4 Shrimp | 7
- Bowl of Soup | 8

SALADS SIGNATURE

CAESAR

Crisp romaine, Parmesan, and croutons served with our homemade Caesar dressing. 8/12
+ anchovies 2

HOUSE

Artichoke hearts, bleu cheese crumbles, cherry tomatoes, and croutons, with balsamic vinaigrette on a bed of greens. 8/12

CAPRESE SALAD **GF**

Layers of basil, mozzarella, and tomato drizzled with a balsamic reduction. 10

VEGETARIAN COBB

Romaine lettuce, sweet corn, avocado, diced bell peppers, red onion, chives, 2 deviled eggs, and feta cheese served with blue cheese dressing on the side. 9/14

APPLE HARVEST

Gala apples, candied pecans, dried cranberries, and bleu cheese crumbles with lemon poppy seed dressing on a bed of mixed greens. 9/13

THE DIVE'S SPINACH SALAD

Spinach, sliced radishes, gold bell peppers, shallots, and chopped walnuts topped with crumbled goat cheese and bacon, served with a Dijon mustard vinaigrette. 9/14

FATTOUSH

Mixed greens with fresh mint, parsley, cilantro, baked naan bread, tomatoes, red onions, cucumbers, feta cheese, and Kalamata olives served with a lemon garlic vinaigrette. 9/13

ADD PROTEIN TO ANY SALAD

- Chicken Breast - Grilled or Parmesan-Crusted & Fried | 6
- Beef Medallions* | 8
- Two Sea Scallops | 15
- Grilled Salmon* | 9
- Shrimp Skewer (4) | 7
- Ahi Tuna* | 15

HAND HELDS

SANDWICHES SERVED WITH FRIES OR A MAC SALAD

LAMB BURGER*

Ground lamb burger with arugula, caramelized onions, feta cheese, tzatziki sauce, and red pepper aioli on a brioche bun. 16

THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and Dijon aioli on a pressed hoagie roll. 14

FISH TACOS

Three fresh-battered cod fried or grilled, with shredded lettuce, spicy tartar sauce, Pico de Gallo, and Fontina cheese in flour tortillas. 16

DIVE BURGER*

1/2 pound of grilled ground beef, served with roasted garlic jam, gruyere cheese and dijon aioli on a brioche bun. 15
+ Bacon • Grilled Mushrooms | 1
+ Fried Egg | 2

SIDE SUBSTITUTES:

- CUP OF SOUP | 6 OR ANY SIGNATURE SALAD | 4
- SWEET POTATO TRUFFLE FRIES OR SIDE OF DEVEILED EGGS | 5

Split plate charge \$3 | 20% Gratuity added to tables of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food

ENTREES

Add-ons: Skewer of 4 Shrimp | 7 Two Sea Scallops | 15 Cup of Soup | 6

EXECUTIVE CHEF: SALVADOR ALAVEZ

KC STRIP* **GF**

12oz Certified Angus Beef strip with a green peppercorn demi glaze served with garlic mashed potatoes and glazed carrots. **45**

BEEF TENDERLOIN* **GF**

6oz. Grilled Black Angus Filet topped with a garlic herb compound butter and a green peppercorn demi glaze served with garlic mashed potatoes, grilled asparagus. **38**

PORK CHOPS* **GF**

Two French cut achiote-marinated bone-in Prime Pork chops topped with onion marmalade and mango salsa. Served with mashed potatoes and glazed carrots. **32**

CHICKEN PICCATA

A pan-fried chicken breast topped with capers and Parmesan cheese and beurre blanc sauce. Served with garlic mashed potatoes and seasonal vegetables. **26**

CAJUN PASTA

Blackened chicken and shrimp alfredo with andouille sausage, in a Cajun alfredo sauce served with garlic bread. **33**

WILD BOAR BOLOGNESE

Braised Texas wild boar with tomato ragu and port wine over cavatappi pasta. Served with sliced baguette. **28**

FROM THE SEA

LOBSTER, SHRIMP & CRAB MAC & CHEESE

Lobster, Shrimp, and Crab tossed in fontina, cheddar, and American cheeses, mixed with creamy white wine sauce and cavatappi pasta, served with sliced baguette. **28**

SEA BASS **GF**

Pan seared Asian sea bass served with cherry tomato, mushroom, and pesto risotto, topped with a spicy citrus tomato sauce, and garnished with green olives. **28**

GRILLED SALMON*

Grilled salmon topped with lemon beurre blanc, served with Parmesan shrimp orzo and grilled asparagus. **27**

AHI TUNA*

Sashimi #1 grade ahi tuna pan seared & served with Asian risotto and cashews, topped off with a carrot slaw. **30**

SCALLOPS **GF**

Pan-seared Hokkaido Island scallops rest atop a bed of creamy bacon and corn risotto with fresh spinach, finished with a drizzle of bright lemon beurre blanc sauce. **39**

MAHI MAHI **GF**

Grilled Mahi Mahi served with an asparagus and Parmesan risotto, topped with fresh red and green bell peppers and a creamy mushroom, bacon, and corn white wine sauce. **29**

MEATLOAF **GF**

Classic meatloaf with garlic mashed potatoes and glazed carrots. **28**

STEAK FRITES AU POIVRE* **GF**

Peppercorn crusted flank steak, pan seared and sliced. Topped with a wild mushroom marsala sauce and pomme frites. **29**

DUCK CONFIT

A 10-hour braised duck leg over garlic mashed potatoes and topped with a port demi sauce. Served with duck fat sauteed spinach, bell peppers, and onions. **22**

BUTTER CHICKEN

Marinated chicken in a creamy Indian-spiced butter sauce with tomato, served with rice, naan bread, and a cilantro garnish. **27** + cauliflower rice **2**

FAJITAS* **GF**

Marinated Chicken and Beef grilled and served with grilled bell peppers, onions, fresh Pico de Gallo, flour tortillas, and all the fixings. **25** + spanish rice **2**

FAJITA BOWL*

Fajita steak and grilled chicken with sauteed onions and peppers over lettuce, served with sour cream, salsa, cheddar cheese, Pico de Gallo and avocado. **23** + spanish rice **2**

VEGETARIAN

VEGETARIAN ENCHILADAS **GF** 🌱

Sauteed fresh vegetables with exotic cheeses stuffed in corn tortillas, topped with a roasted tomatillo salsa, and served with Spanish rice. **19**

TWISTED LINGUINI 🌱

Fresh squash and zucchini with port mushrooms, cherry tomatoes, parmesan cheese and fresh spinach in a spicy pesto Sriracha sauce with linguini & sliced baguette. **19** *Contains nuts
Add protein:
Grilled chicken | **6** Skewer of shrimp | **7**
Grilled salmon* | **9** Two seared scallops | **15**

VEGETARIAN FAJITAS

Seasonal vegetables served with fajita vegetables, sour cream, cheddar cheese, salsa, lettuce, avocado, Pico de Gallo, and flour tortillas. **19**
Add spanish rice **2**

NON-ALCOHOLIC BEVERAGES

HOT DRINKS

Cappuccino • Latte - 6
Hot Tea - 3
Coffee Regular/Decaf - 3
Espresso Shot - 3.50

Syrup Shot - **.50**
Vanilla, Caramel, Hazelnut

COLD DRINKS

Sierra Mist	Pepsi	Perrier - 3
Dr. Pepper	Diet Pepsi	Nitro Joe's Cold
Iced Tea	Lemonade	Brew Coffee - 3.75

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