

Shareables

GULF SHRIMP COCKTAIL 18

BLOODY MARY COCKTAIL, LEMON

FLORIDA CRAB CAKES 24

BENNE SEED CRUMBLE, PASSIONFRUIT REMOULADE

OYSTER LOBSTERFELLER 22

EAST COAST OYSTERS, LOBSTER, CREAMED SPINACH, LOCAL BEER, PARMESAN

BONE MARROW BEEF TARTARE 19

HORSERADISH, POMME SOUFFLE, CURED EGG YOLK, CRISPY CAPERS, GRILLED SOURDOUGH

GRILLED OCTOPUS 19

POTATO GALETTE, LOCAL MUSHROOMS, SPRING VEGETABLES, TOMATO-YUZU VINAIGRETTE

Starters

BREAD SERVICE 8

NATURALLY FERMENTED SWEET POTATO BRIOCHE, CITRUS MALTED SORGHUM BUTTER

FRENCH ONION SOUP 9

SWEET ONIONS, GRUYERE, PARMESAN-REGGIANO, DRY SHERRY, HOUSE SOURDOUGH

LOBSTER BISQUE 12

SPRING ONION OIL, CITRUS CREME FRAICHE

Seafood Towers

4(80) // 6(120)

CHEF'S SELECTION OF:

EAST & WEST COAST OYSTERS, GULF SHRIMP, LOBSTER TAIL, AND CRAB.

PASSIONFRUIT REMOULADE,

CUCUMBER MIGNONETTE,

& BLOODY MARY COCKTAIL

Salads

DRIFTLIGHT SALAD 15

BRICK STREET FARM MIXED GREENS, GORGONZOLA, SMOKED BACON LARDON, PICKLED ONIONS, TOMATO, ROASTED GARLIC BLUE CHEESE DRESSING

KEY LIME CAESAR SALAD 15

BRICK STREET FARM RED ROMAINE, DUCK FAT CROUTONS, SHAVED PARMESAN, KEY LIME CAESAR DRESSING

HEIRLOOM TOMATO PANZANELLA 16

PICKLED GREEN TOMATOES, CUCUMBER CONSOMME, CITRUS GOAT CHEESE, CORNBREAD

Creekstone Farm's Steaks

8oz/12oz FILET

56 / 64

16oz NEW YORK STRIP

65

16oz DELMONICO

65

20oz DRY AGED BONE-IN NEW YORK STRIP (60 DAY)

76

32oz DRY AGED BONE-IN RIBEYE (60 DAY)

81

Add-Ons

GORGONZOLA CHEESE CRUST

6

U8 GULF SHRIMP (3)

13

JUMBO LUMP CRAB OSCAR

18

6oz COLD WATER LOBSTER TAIL

26

House-Made Sauces 5

DRIFTLIGHT SAUCE BERNAISE PINOT REDUCTION
MUSTARD GREEN CHIMICHURRI GREEN PEPPERCORN FLORIDA CITRUS BUERRE BLANC

Entrees

BLACKENED SALMON 35

FAVA BEAN SUCCOTASH, BRAISED FENNEL, FLORIDA CITRUS BUERRE BLANC

SEARED U10 SCALLOPS 44

CHIPOTLE CARROT PUREE, BRAISED CELERIAC, MICRO MIREPOIX

CRISPY AIRLINE CHICKEN BREAST 32

CAROLINA GOLD RICE, RED ISLAND SEA PEA HOPPIN' JOHN, CHISTARRAS CHORIZO, CILANTRO GREMOLATA, PEPPERED GRAVY

SPRING VEGETABLE PASTA 28

HERB RICOTTA CAVATELLI, GREEN ONION PESTO, FAVA BEANS, ENGLISH PEAS, MUSHROOMS

A La Carte Sides

POMMES PUREE 8

YUKON GOLD POTATOES, ROASTED GARLIC, CULTURED BUTTER

LOCAL SHRIMP MAC & CHEESE 12

CAMPANELLE PASTA, TRUFFLE WHITE CHEESE SAUCE

ROASTED MUSHROOMS 9

CRACKER PEPPER, HERBS

FRIED BRUSSELS SPROUTS 9

HEIRLOOM CAULIFLOWER, FRESNO PEPPER, TOMATO PONZU

SAUTEED SPINACH 8

GARLIC, PARMESAN, PEPPER FLAKES, SEA SALT

HEIRLOOM CARROTS 8

GARLIC, HERB VINAIGRETTE

JW MARRIOTT TAMPA WATER STREET
510 Water Street, Tampa, Florida 33602 USA +1 813-221-4950