

RAW BAR

OYSTERS ^{GF}

half dozen 18 | dozen 36

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
20

SOUP

TRADITIONAL GAZPACHO

cilantro / garlic rustic toast
9

SALADS

KALE SALAD ^{VG, N}

rainbow quinoa / grape / heirloom cherry tomato /
caramelized macadamia nut / orange-white vinaigrette
20

PANZANELLA ^{V, G, D}

burrata / compressed watermelon / confit cherry tomatoes /
garlic croutons / arugula / basil lemon vinaigrette
21

FLORIDIAN ^{V, VG}

arugula / baby mixed greens / hearts of palm / citrus segments /
jicama / avocado / pickled red onion / orange vinaigrette
16

enhance your salad

add tuna 13 / GROUPER 13 / shrimp 10 / grilled chicken 10

SANDWICHES

Served with choice of french fries, chips or side salad

MONTE CRISTO

French toast / smoked ham & turkey / pepper jack /
grained mustard crema / jalapeno raspberry jam / sunny side up egg
17

A&B BURGER ^G

arugula / Nueske bacon / red onion / tomato /
smoked cheddar / spicy pickle aioli
20

Add a sunny side up egg for \$3

SMOKED TURKEY SANDWICH^P

bibb lettuce / tomato / red onion / avocado ranch mayo /
pepper jack cheese / house-made sourdough
19

CUBAN SANDWICH ^{D, G}

roasted pork / ham / swiss cheese /
black habanero mustard / pickles
18

GROUPER SANDWICH ^G

jalapeno aioli / cilantro slaw / orange vinaigrette / brioche
27

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Risk associated with consuming raw oysters

If you have chronic illness of the liver, stomach, or blood or have
immune disorders, you are at a greater risk of serious illness from raw
oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN

SMALL PLATES

EXOTIC MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / scallions / arugula /
carmelized onions / truffle oil / aged balsamic
16

FRIED CALAMARI

yellow ahi tartar / pickled chili / grilled lemon
17

BRUNCH SPECIALS

TROPICAL FRUIT PLATE ^V

greek yogurt / house made granola / tropical fruits
fresh berries / melon
14

AVOCADO TOAST ^V

toasted sourdough / avocado spread / pea tendril / pickled peppers
marinated tomatoes / fresh fruit
16

VEGETARIAN FRITTATA ^{V, GF}

egg whites / spinach / goat cheese / fingerling potatoes /
caramelized onions / cilantro / parmesan cheese / arugula salad
16

HONEY BRIOCHE FRENCH TOAST ^V

toasted merengue / macerated berries / compressed pears
house-made peach maple syrup
19

SMOKED BRISKET AND EGG BURRITO

hashbrowns / spicy bbq sauce / white cheddar / chipotle aioli
tomato wrap / fresh fruit
18

CHORIZO AND EGG SAMMIE

fried eggs / chorizo / avocado / pepper jack cheese
toasted sourdough / cilantro salad / hashbrowns
17

“MACK FARMS” ^{GF}

crispy potato cake / spicy chorizo / avocado chimichurri
tomato salsa / sunny side up egg / pickled red onions
17

CHILAQUILES ^{GF}

mojo pork / corn tortilla / queso fresco / spicy avocado crema /
queso fresco / chilaquiles sauce
18

STEAK AND EGGS ^{GF}

Chef's cut grass fed steak / eggs any style / smashed potatoes /
chimichurri
MKP

SIDES

TRUFFLE FRIES ^V

cotija cheese / aji tartar / pickled chili
9

MIXED FRUIT ^{GF, V}

7

GRILLED AVOCADO ^{V, VG}

corn pico de gallo / chimichurri
12

Tampa Marriott Water St
505 Water Street Tampa, FL 33602
813.204.6391

An automatic gratuity of 20% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

MIONETTO PROSECCO
13 / 55

GAMBINO PROSECCO
9 / 40

WHITE

SONOMA CUTRER, CHARDONNAY
"Russian River Ranches", Sonoma Coast, CA, 2017 | 18 / 72

BRANCOTT SAUVIGNON BLANC
New Zealand
17 / 70

PIGHIN PINOT GRIGIO
Frioli-Venezia, Giulia, Italy
12 / 50

MEIOMI CHARDONNAY
Monterey County, California
12 / 50

ROSÉ

FLEURS DE PRAIRIE
Coetes de Provence, France, 2018 | 13 / 55

RED

MEIOMI PINOT NOIR
Monterey County, California
15 / 60

JOEL GOTT RED BLEND
Saint Helena, California
12 / 50

J.LOHR MERLOT
Paso Robles, California
15 / 60

COLUMBIA CREST H3 CABERNET SAUVIGNON
Horse Haven Hills, Washington
12 / 50

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

SAUVIGNON BLANC
Angeline, Adelaida District, Paso Robles, California, 2018 | 14

CABERNET SAUVIGNON
Tribute, California, 2018 | 15

PINOT NOIR*
Imagery, Glen Allen, California, 2016 | 15

WINES BY THE BOTTLE

CHANDON BRUT 30
Yountville, California

VEUVE CLIQUOT 195
Reims, France

THE PALM ROSE 50
Coteaux d'Aixen-Provence, France

CHATEAU ST. MICHELLE REISLING 40
Woodinville, Washington

KIM CRAWFORD SAUVIGNON BLANC 60
Marlborough, New Zealand

ERATH PINOT NOIR 60
Dundee Hills, Oregon

TROUBLE MAKER RED BLEND 55
Arroto Grande Valley, California

ST. FRANCIS VINEYARDS MERLOT 64
Sonoma, California

HESS COLLECTIONS CABERNET SAUVIGNON
100
Napa Valley, California

COCKTAILS

PEACH BOURBON SMASH 14
Woodford Reserve Bourbon / Simple Syrup / Peach Puree /
Mint Leaves / Ginger Beer

VIOLET DAIQUIRI 14
Cruzan White Rum / Simple Syrup / Violet Liqueur /
Lime Juice

MANGO MULE 14
Tito's Vodka / Ginger Beer / Mango Puree / Lime Juice

GUAVARITA 16
Jose Cuervo Tradicional Tequila / Guava Juice /
Lime Juice

FLORIDITA 15
Jose Cuervo Tradicional / Milagro Añejo / Myer's /
Key Lime / Agave

TOASTED COCONUT 15
Bhakta Armagnac / Coconut Cream / Orgeat

Please alert your server of any allergies or dietary restraints. Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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