

## RAW BAR

### EAST COAST OYSTERS

half dozen 18 | dozen 30

### SHRIMP COCKTAIL <sup>GF</sup>

cocktail sauce / lemon  
17

### CEVICHE AMARILLO <sup>GF</sup>

shellfish / aguachile / mango / citrus supreme  
18

## SOUP

### TOMATO CONCH CHOWDER <sup>GF</sup>

crispy prosciutto / paprika oil / chives  
8

## SALADS

### MIXED GREENS <sup>GF, V</sup>

cucumber / radish / cherry tomatoes / bleu cheese  
white balsamic vinaigrette  
12

### BURRATA <sup>GF, V</sup>

baby tomato / fennel /  
aged balsamic / watermelon vinaigrette  
18

### A&B BOWL <sup>V</sup>

mixed grains / black bean / avocado / marinated tomato / radish  
pickled onion / cilantro lime vinaigrette  
16

5oz ahi tuna 13 / shrimp 10 / grilled chicken 9

## SMALL PLATES

### EXOTIC MUSHROOM FLATBREAD <sup>V</sup>

goat cheese / garlic cream / scallions / arugula  
16

### FRIED CALAMARI

chipotle aioli / pickled chili / grilled lemon  
15

### SAUTÉED MUSSELS

garlic confit / paprika butter / verjus  
smoked tomato / sourdough  
21

### GRILLED OCTOPUS <sup>GF</sup>

pequin chiles / crispy garlic / crispy potatoes / cilantro aioli  
20

## LARGE PLATES

### SCALLOPS & SHRIMP <sup>GF</sup>

corn & parsnip puree / garbanzo - chorizo cassoulet /  
citrus segments / poblano emulsion  
35

### "STREET STYLE" GRILLED EGGPLANT <sup>GF, V</sup>

roasted corn & poblano salad / black bean spread / cotija cheese /  
citrus morita cream  
17

### PAN SEARED CHICKEN BREAST

chorizo cassoulet / cipollini onion / sweet potato / morita jus  
26

### GRASS FED N.Y STRIP STEAK <sup>GF</sup>

braised oxtail / grilled broccoli / roasted potato / bourbon sauce  
33

### AJI AMARILLO HONEY GROUPER <sup>GF</sup>

heirloom carrots / cashew spread / pea tendril salad  
36

## SANDWICHES

Served with choice of french fries, chips, or side garden salad

### A&B BURGER

arugula / Nueske bacon / tomato / smoked cheddar / spicy pickle aioli  
18  
Add a sunny side up egg for \$3

### SMOKED TURKEY

avocado / pepper jack / red onion / tomato / green goddess aioli /  
house-made sourdough  
16

### SHAVED STEAK SANDWICH

toasted ciabatta / pickled chilies / caramelized onions / smoked cheddar /  
horseradish aioli  
17

### CUBAN

roasted pork / ham / swiss / pickle / mustard / mayo  
16

### GROUPER SANDWICH

jalapeno aioli / tomato / arugula / brioche  
20

## SIDES

### SAUTEED SPINACH <sup>GF, V, VG</sup>

garlic confit  
6

### TRUFFLE FRIES WITH PARMESAN <sup>GF, V</sup>

7

### ROASTED CARROTS <sup>GF, V, VG</sup>

pepita chimichurri  
7

### SMASHED LOCAL POTATOES <sup>GF, V, VG</sup>

lemon cilantro oil  
8

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

Please alert your server of any allergies or dietary restraints.

Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

Tampa Marriott Water Street

505 Water Street Tampa, FL 33602  
813.204.6391

updated 07.2021

**SPARKLING & CHAMPAGNE**

**MIONETTO PROSECCO**

Veneto, Italy | 13 / 52

**HENRIOT BRUT**

“Souverain”, Champagne, France | 28 / 112

**JOSEP MARIA RAVENTÓS I CAVA BLANC**

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 70

**DOMAINE CARNEROS BRUT**

Carneros, California, 2015 | 21 / 84

**WHITE**

**PINOT GRIGIO**

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

**GRÜNER VELTLINER**

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

**ALBARIÑO**

Columna, Rías Baixas, Spain, 2018 | 13 / 52

**CHENIN BLANC / VIOGNIER**

Pine Ridge, Clarksburg, California, 2020  
15 / 60

**RIESLING**

Fritz Willi Feinherb, Mosel, Germany, 2017 | 15 / 60

**CHARDONNAY**

Groth “Hillview Vineyard,” Napa Valley, Certified Sustainable,  
California, 2018 | 25 / 100

**CHARDONNAY**

Cuvaison, Napa Valley, Los Carneros, California, 2018 | 17 / 68

**SANCERRE**

Domaine Fouassier, Loire, France, 2018 | 25 / 100

**SAUVIGNON BLANC**

Benziger, Certified Sustainable, North Coast, 2019 | 14 / 56

**ROSÉ**

**FLEURS DE PRAIRIE**

Cotes de Provence, France, 2018 | 16 / 64

**“WHISPERING ANGEL”**

Cotes de Provence, La Provence, France, 2019 | 17 / 68

**RED**

**PINOT NOIR**

Diora, “La Petite Grace”, Monterey County, California, 2017 | 14 / 56

**MERLOT**

Robert Hall, Paso Robles, California, 2016 | 15 / 60

**ZINFANDEL**

Earthquake, Lodi, California, 2016 | 17 / 68

**RED BLEND**

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 | 20 / 80

**CABERNET SAUVIGNON**

Groth, Oakville, California, 2016 | 35 / 140

**WINES ON TAP**

**GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.**

**GRENACHE BLANC**

Halter Ranch, Adelaida District, Paso Robles, California, 2018 | 14

**CHARDONNAY\***

Sonoma Cutrer, “Russian River Ranches”, Sonoma Coast, California,  
2017 | 15

**PINOT NOIR\***

Imagery, Glen Allen, California, 2016 | 15

**CABERNET SAUVIGNON**

Tribute, California, 2018 | 13

**BOTANICAL & TONIC**

select your choice of spirit, botanical and tonic from the following categories

15

**SPIRITS**

choose one

**GIN**

Oxley Cold Distilled

Brockmans

Aviation

Scapegrace

Copper & King Rose

Roku

Monkey 47 (+\$10)

**VODKA**

Belluga Allore

Banyan Reserve

Elyx

**TEQUILA**

Tres Agaves

Espolòn

Mi Campo

**BOTANICAL**

choose one

Rose Petal

Cucumber

Burnt Orange Peel

Lime Peel

Grapefruit Peel

Rosemary

Mint

Thyme

**TONIC**

choose one

Q Classic

Fever Tree Mediterranean

London Essence Bitter Orange Elderflower

London Essence Grapefruit & Rosemary

East Imperial Yuzu

**SPRITZ**

**BLOOD ORANGE**

Milagro Reposado / Orgeat / Blood Orange / Prosecco

13

**VIOLET**

Hendrick’s Midsummer Solstice /

Creme de Violet / Luxardo / Prosecco / Fresh lemon

16

**MARTINI**

**LA UVA**

Hendrick’s Orbium / St. Germain / Pisco / Fresh Lime /

Grape

16

**THE BRINERY**

Tito’s Vodka / House-made Dirty Brine Juice

15

**DAIQUIRI**

**THE HEMINGWAY**

Havana Club Rum / Luxardo / Fresh Grapefruit / Fresh Lime

14

**FLORIDITA**

Jose Cuervo Tradicional / Milagro Añejo / Myer’s /

Key Lime / Agave

13