**starters**

- Crab Cakes $14
  - Corn & Fennel Soubise + Pickled Green Tomato + Caliente Micro Greens + Infused Oils
- Crispy Cauliflower $12
  - Umami Crumble + Marcona Almonds + Micro Arugula + Curry Aioli
- Rusty’s Calamari $13
  - Parmesan + Lemon Caper Butter Sauce
- Grilled Octopus $14
  - Curry Aioli + Green Slaw + Heirloom Carrot
- Shrimp Cocktail $12
  - House Made Cocktail Sauce
- Blackened Lamb Carpaccio $13
  - Sorrel + Manchego Cheese + Cured Egg Yolk* + Capers + Orange Infused Extra Virgin Olive Oil + Toast Points

**harvest**

- Rusty’s Caesar $10
  - Parmesan Bowl + House Made Dressing + Crouton
- Wedge Salad $10
  - Gorgonzola Dressing + Applewood Bacon + Pickled Red Onion + Heirloom Tomato
- Winter Squash Bisque $10
  - Crème Fraiche + Spiced Pepitas
- Brussels & Kale Salad $10
  - Marcona Almonds + Cranberries + Pickled Red Onion + Organic Feta + Poppyseed Vinaigrette
- Soup Du Jour $8
  - Chef’s Daily Creation
- Burrata $12
  - Heirloom Tomatoes + Caliente Greens + Aged Balsamic + Basil Caviar + Sea Salt

**chef’s creation**

- Gulf Snapper $32
  - Coconut Jasmine Rice + Corn & Fennel Soubise + Bloody Mary Greens + Sumac
- Gnocchi $20
  - Butternut Squash + Oxtail Ragout + Sage Ricotta + Gremolata
- Steak & Cake $33
  - 4oz Filet + Crab Cake + Corn Succotash + Mascarpone Whipped Potatoes

**land**

- Pork Osso Bucco $27
  - Jalapeño Polenta + Heirloom Tomatoes
- Roasted Half Chicken $24
  - Za’atar + Paprika Potatoes + Pan Sauce + Watercress Salad
- 8oz Filet $39
  - 6oz Filet $34
- Bistro Burger $18
  - Gremolata Chevre + Heirloom Tomato + Bibb Lettuce + Grilled Red Onion + Roasted Red Bell Pepper
- Risotto $21
  - Duck Confit + Oyster Mushroom + Micro Arugula + Parmesan

**water**

- Prawns $26
  - Berbere + Orange + Tomato + Coconut Jasmine Rice + Micro Cilantro
- Grilled Faroe Island Salmon $28
  - Chickpea Ragout + Micro Greens & Celery Leaf Salad
- Seared Sea Scallops $32
  - Sweet Corn Polenta + Caliente Greens + Apple Cider Gastrique
- Fresh Gulf Grouper $29
  - Grilled Corn Succotash + Smoked Yellow Tomato Beurre Blanc + Pea Tendrils + Chili Oil
- Cavatelli $22
  - Rock Shrimp + Leeks + Charred Corn + Mint + Pistachios + Watercress Pesto

*If you have any concerns regarding food allergies, please alert your server prior to ordering. Eating raw or undercooked animal products may result in increased exposure of food borne illness.*