

## SHELLS

### OYSTERS ON HALF SHELL<sup>†</sup>

SIX \$16 | TWELVE \$24

orange ginger mignonette,  
cajun cocktail, house crackers

### OYSTER SHOOTERS<sup>†</sup> \$18

cilantro, lime, tajín-chamoy rim,  
oyster vodka

### SHRIMP DE GALLO \$17

shrimp, red onion, tomato, cucumber,  
avocado, cilantro, tortila chips

### BIRRIA SEAFOOD BOIL

mussels, clams, shrimp,  
cold water lobster claws,  
guajillo, cilantro, lime \$22

<sup>†</sup>CONSUMER INFORMATION: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

## SHAREABLES

### KFC CHICKEN WINGS

gochujang, mango habanero  
or buffalo \$14

### TUNA NACHOS\*

avocado, green onion, pico de gallo,  
furikake, wontons spicy mayo  
FULL \$22 | HALF \$16

### SMOKED FISH DIP

smoked gulf fish, banana peppers,  
house crackers \$12

### BACON-WRAPPED SCALLOPS

applewood-smoked bacon,  
pineapple chutney \$18

### CONCH FRITTERS

cajun tartar sauce, fresh lime \$14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SOUP/SALADS

### POZOLE CRAB SOUP

lump blue crab, red cabbage, hominy,  
cilantro, tomatoes \$9

### CAESAR SALAD

crisp romaine, shaved parmesan,  
caesar dressing \$8

### BLUE CRAB ICEBERG WEDGE

smoked bacon, blue crab,  
heirloom tomatoes, english cucumbers,  
applewood-smoked blue cheese,  
green goddess \$21

### FALL SALAD

kale, mixed greens, strawberries,  
blueberries, pumpkin seeds, goat cheese,  
white balsamic vinaigrette \$8

chicken +\$8

shrimp +\$14

poke tuna\* +\$14

gulf fish +\$14

## DESSERTS

### WARM BANANA BREAD PUDDING

salted caramel ice cream, chocolate sauce \$9

### CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream, orange coulis,  
fresh berries \$9

## ENTRÉES

### DAILY FRESH CATCH

steamed jasmine rice,  
broccolini, fresh lemons,  
choice of pineapple chutney,  
cilantro chimichurri or  
herb butter MKT

### BVT BURGER\*

certified angus beef, smoked gouda,  
lettuce, tomato, onion, avocado,  
bourbon bacon jam, brioche \$19

### BLACKENED SCALLOPS

#### MAQUE CHOUX

blackened diver scallops,  
corn & bacon maque choux,  
smoked gouda grits \$38

### PRIME NEW YORK STRIP\*

14 oz center cut, jerk roasted potatoes,  
broccolini, herb butter \$54

### SWEET POTATO BOWL

jerk roasted sweet potatoes,  
red cabbage, avocado, pumpkin seeds,  
brussels sprouts, jasmine rice \$19

### CRAB-STUFFED LOBSTER TAIL

cajun street corn,  
broccolini \$54

### SEARED LEMON ROSEMARY CHICKEN

mashed sweet potatoes,  
garlic brussels sprouts \$32

## DRAFT BEER

14 oz small \$7.75 21 oz tall \$11

## CRAFTIER

### LITTLE PAYNE CREEK LIGHT LAGER,

Motorworks Brewing,  
Streamsong, FL, 4.3 ABV, 12 IBU

### DRAGLINE IPA,

Motorworks Brewing,  
Streamsong, FL, 6.8 ABV, 40 IBU

### FREE DIVE IPA,

Coppertail Brewing,  
Coppertail, FL, 5.9 ABV, 65 IBU

### OFF THE CHAIN HEFEWEIZEN,

Swan Brewing, Lakeland, FL, 5.9 ABV, 13 IBU

### BLUE MOON BELGIAN WHITE,

Molson Coors, Denver, CO, 5.4 ABV, 9 IBU

### JAI ALAI IPA,

Cigar City Brewing, Tampa, FL, 7.5 ABV, 65 IBU

### ORANGE BLOSSOM PILSNER,

Orange Blossom Brewing Co.,  
Orlando, FL, 5.5 ABV, 7 IBU

### ANGRY ORCHARD CRISP APPLE,

The Boston Beer Company,  
Free Walden, NY 5.0 ABV

### MODELO ESPECIAL,

Grupo Modelo,  
Mexico, 4.4 ABV

## DOMESTIC

14 oz small \$6.75 21 oz tall \$10

### BUD LIGHT, 4.2 ABV

### MICHELOB ULTRA, 4.2 ABV

### MILLER LITE, 4.2 ABV

### YUENGLING LAGER, 4.4 ABV, 16 IBU

### STELLA ARTOIS, 5.2 ABV, 24 IBU

## NON-ALCOHOLIC

### SOFT DRINK

Coke, Diet Coke, Sprite,  
Coke Zero, Pibb Xtra \$4

### ICED TEA OR LEMONADE \$4

### POWERADE \$4

### ACQUA PANNA STILL WATER \$8

### S.PELLEGRINO SPARKLING WATER \$8

### SMARTWATER 20oz. \$6

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

	9oz	BTL
La Marca, Prosecco, ITA	—	\$40
Moët & Chandon, Brut Champagne, FRA (187mL)	—	\$27

### WHITE

	9oz	BTL
La Perlina, Moscato, Puglia, ITA	\$14	\$40
Pighin, Pinot Grigio, Friuli-Venezia Giulia, ITA	\$16	\$45
Decoy, Rosé, CA	\$16	\$45
Columna, Albariño, Rías Baixas, Galicia, ESP	\$20	\$55
Details, Sauvignon Blanc, Sonoma, CA	\$16	\$45
Starmont, Chardonnay, Carneros, CA	\$18	\$50
Toad Hollow, Chardonnay, Unoaked, Mendocino County, CA	\$16	\$45

### RED

	9oz	BTL
Acrobat, Pinot Noir, OR	\$18	\$50
Louis Jadot, Pinot Noir, Bourgogne, Burgundy, FRA	\$21	\$60
Goldschmidt, Chelsea, Merlot, Dry Creek Valley, CA	\$28	\$80
Caymus, Grand Durif, Blend, Suisun Valley, CA	\$25	\$72
Roth, Cabernet Sauvignon, Alexander Valley, CA	\$21	\$60
DAOU, Cabernet Sauvignon, Paso Robles, CA	\$23	\$63
Padrillos, Malbec, Mendoza, ARG	\$14	\$40
Anciano, No. 7, Rioja Reserva, Rioja, ESP	\$14	\$40

## COCKTAILS

### PEACH MULE

tito's handmade vodka, peach,  
lime, fever-tree ginger beer \$16

### SPICY MARGARITA

jalapeño-infused tequila, triple sec,  
sour mix, salt rim \$13

### SMOKY MANGO MARGARITA

cantera negra silver tequila, mezcal,  
mango, lime, smoky salt rim \$17

### BV TEA

benchmark bourbon, lemon juice, simple  
syrup, lemon bitters, unsweet tea \$13

### BLACKBERRY BOURBON SMASH

bulleit bourbon, blackberry, lemon,  
mint, club soda \$16

### RANCH WATER

patrón silver, fresh lime juice,  
topo chico, fresh lime wedge \$16  
*choice of salt, no salt or tajín rim*