



CHILLED SEAFOOD

PERCH SEAFOOD TOWER*

SERVES 2-4 PEOPLE

Citrus Poached Gulf Shrimp, Lobster Tail, Oysters, Smoked Gulf Fish Salad, Crab Ceviche, Cranberry Mignonette, Tequila - Lime Cocktail Sauce, Lemon, Horseradish, Lavash Cracker | \$110

CITRUS POACHED GULF SHRIMP

Grilled Peach Arugula Salad, Honey Citrus Vinaigrette, Cocktail Sauce, Marie Rose Sauce | \$16

HALF DOZEN RAW OYSTERS*

Peach and Shallot Mignonette, Cocktail Sauce, Lemon | \$17

SOUP & SALADS

CREAMY LOBSTER BISQUE

Cold-Water Lobster, Tarragon, Sherry | \$12

BURRATA PANZANELLA

Burrata Cheese, Tomato, Cucumber, Basil, Lemon Oil | \$14

CAESAR SALAD

Romaine, Frisée, Parmesan Crisp, Garlic Croutons | \$15

WEDGE SALAD

Iceberg Lettuce, Marinated Tomatoes, Candied Bacon Lardons, Roasted Shallots, Breakfast Radish, Creamy Gorgonzola Vinaigrette | \$13

TIDBITS

BBQ SHRIMP*

Local Beer BBQ Sauce, Grilled French Bread, Roasted Cherry Peppers, Burnt Lemon | \$22

STUFFED CUBANELLES

Gruyère, Prosciutto, Lemon Butter, Panko Gremolata | \$17

SPANISH-STYLE BRAISED OCTOPUS

Fingerling Potatoes, Chorizo, Grilled Bread | \$18

ARTISAN STUFFED PRETZEL

SERVES 2 PEOPLE

Baked Soft Pretzel, Artichoke Hearts, Artisan Cheeses, Mixed Olives, Spiced Pecans, Cured Meats, Craft Mustard | \$29

BREAD

ROASTED GARLIC BREAD AND CHALLAH | \$8

SPECIALTIES

FRIED WHOLE FISH*

Saffron Basmati Rice, Roasted Tomatillo, Shallot, Grilled Lime, Cilantro | \$46

DITALINI WITH ROCK SHRIMP*

Roasted Tomato and Lemon Beurre Blanc, Arugula, Fennel Pollen, Pearl Onion | \$36

SEARED GULF FISH*

Butter Corn Purée, Lima Beans, Red Pepper Coulis, Fried Vidalia Onion | \$42

ROASTED CHICKEN*

Baby Peppers and Confit Tomatoes, Lemon Butter Orzo, Grilled Beech Mushrooms | \$38

HARISSA-GLAZED SEARED SCALLOPS*

Coconut Basmati Rice, Cucumber Coulis, Charred Zucchini | \$38

THE BUTCHER BLOCK

8 OZ. CENTER-CUT FILET MIGNON*

Whipped Bone Marrow Cream, Roasted Haricots Verts, Smashed Fingerlings, Fried Shallots | \$49

DELMONICO RIBEYE*

Roasted Fingerlings, Pearl Onion, Roasted Cipollini Onion, Bacon-Thyme Vinaigrette | \$65

SMOKED NEW YORK STRIP STEAK*

Tomato Salad, Cucumber, Feta Cheese, Dijon Vinaigrette | \$54

DOUBLE BONE BERKSHIRE PORK CHOP*

Jalapeño Cornbread Pudding, Honey Butter | \$48

GRILLED LAMB CHOPS*

Mint and Corn Couscous, Lamb Jus | \$46

ADD-ONS

Half Lobster Tail | \$22

Gulf Shrimp | \$12

Seared Scallops | \$16

Lump Crab | \$14

SAUCES

Herbed Bordelaise | Horseradish Bleu Cheese Chimichurri Rojo | \$4 each

COMPLEMENTS

HERB-ROASTED MUSHROOMS | \$10

FRIED BABY CARROTS | \$8

SMASHED FINGERLINGS | \$8

HEIRLOOM TOMATO SALAD | \$8

GRUYÈRE POTATO GRATIN | \$10

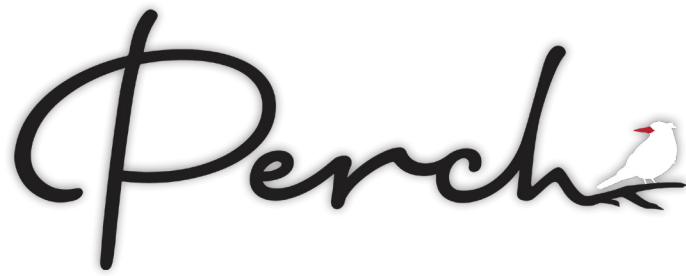
GRILLED ASPARAGUS | \$8

PARMESAN HERB POMME FRITES | \$10

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DESSERTS

KEY LIME CHEESECAKE

Coconut Sorbet, Tropical Fruit, Toasted Meringue | \$13

CRÉME CARAMEL

Crispy Almond Tuile, Fresh Orange, Vanilla Foam | \$13

SIGNATURE CHOCOLATE CAKE

Cranberry Jam, Crème Anglaise, Candied Pecans | \$12

MASCARPONE MOUSSE

Strawberry Consommé, Basil Meringue, Candied Lemon | \$12

CHOCOLATE HAZELNUT TORTE

Caramelized Banana, Salted Caramel, Whipped Milk Chocolate | \$12

MILK AND COOKIES

Warm Homemade Cookies and Vanilla Milk | \$10

AFTER DINNER DRINKS

ESPRESSO MARTINI

Espresso, Vanilla Vodka, Kahlua | \$14

BERRY BURST

Absolut Vanilla Vodka, House-made Berry Simple Syrup, Lime | \$14

SWEET TOOTH

Elijah Craig Single Barrel, Kahlua, Cream, Caramel, Sea Salt | \$15

PEACH COBBLER MARTINI

Peach Moonshine, Frangelico, Real Peach, Cream, Graham Cracker Rim | \$14

PORTS

FONSECA RUBY | \$10

SANDEMAN TAWNY | \$10

TAYLOR FLADGATE 10 YR TAWNY | \$14

BROADBENT 10 YR MADERA | \$22

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