



STARTERS

Kabocha Squash Soup

Pepita Brittle | Fall Spiced Crème Fraiche

Butter Lettuce Salad

Shaved Radish | Everything Spice | Rye | Pickled Red Onions
House Made Buttermilk Dill Dressing

Organic Baby Gem Caesar Salad

Manchego | Spanish Anchovy | House Made Caesar Dressing
Shaved Crouton | Ash

ENTREES

Grilled 10oz Creek Stone Farm Ribeye

Smoked Wild Mushrooms | Red Wine Butter | Romesco Emulsion

Deboned Joyce Farm's Natural Half Chicken

Cresenza Creamy Grits | Seasonal Market Vegetables

Seafood Cioppino

1/2 Maine Lobster Tail | Shrimp | Local Fish | Mussels
Tomato Seafood Broth | Char Grilled Sourdough

DESSERTS

Chocolate Stout Cake

Vanilla Bean Crème Anglaise

Warm Walnut Apple Bar

Bourbon Caramel | Cinnamon Ice Cream

Strawberry Shortcake

Macerated Strawberries | Chantilly Cream

37 PER PERSON

deep blu

SEAFOOD GRILLE & SUSHI

Please inform your server of any dietary restrictions, so we may best accommodate your needs.

*Raw & under cooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax and gratuity.

Parties of (6) or more will have 18% gratuity added to the total.