

FLAVORS ^{5th} of

August 1 – 31, 2024

MENU



**\$1 FROM THIS MEAL
DIRECTLY BENEFITS
BEVERLY'S ANGELS**

**THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT.
NO SUBSTITUTIONS OR SPLIT PLATES.**

CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO
FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



FIRST COURSE (CHOOSE ONE)

BIG BACON

"chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

HANDROLLED SPRING ROLLS*

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq

STEAKHOUSE CAESAR

crisp baby romaine, red oak, treviso radicchio, homemade dressing

FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

SECOND COURSE (CHOOSE ONE)

SLICED TRI-TIP

dry aged prime beef, house cut french fries*, white truffle béarnaise

BLACK PEPPERCORN SEARED WAGYU

ms-5 teres major, stuffed baked potato, homemade steak sauce

ORGANIC CHICKEN À L'ORANGE

fresh summer vegetable stir fry, sticky rice

CEDAR PLANK FAROE ISLAND SALMON*

bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

UPGRADES (ADD \$10)

DRY AGED 7oz. FILLET MIGNON*

sea salt baked potato and your choice of sauce

TERIYAKI GLAZED CHILEAN SEA BASS*

shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy

CHOPS BRAISED SHORT RIB*

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers

PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine

COFFEE CRUSTED PORK CHOP

gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce



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STARTERS (CHOOSE ONE)

HUMMUS *gf/v*

ROASTED RED PEPPER *v*

SPICY FETA *gf/v*

TZATZIKI *gf/v*

BABA GANOUSH *gf/v*

TOMATO SALAD *gf/v*

heirloom tomatoes, marinated feta, red onions, bell pepper, cucumber vinaigrette

MIXED GREENS SALAD *gf/v*

manchego cheese, marcona almonds, lemon, EVOO

GOLDEN BEET SALAD *gf/v*

avocado, apple, spiced pistachios, herb yogurt

DESSERT (CHOOSE ONE)

OLIVE OIL CAKE

seasonal fruit, pinenut streusel, whipped mascarpone, saba

TURKISH COFFEE MOUSSE

whipped cream, coffee crumble

BAKLAVA

pistachio walnut, ice cream

ENTRÉES (CHOOSE ONE)

LOBSTER SPAGHETTI - \$61

sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

SNAPPER - \$49 *gf*

blistered tomatoes, artichokes, roasted garlic & eggplant, cilantro pesto

SCALLOPS - \$51

romanesco, couscous, roasted pepper purée, preserved lemon

SALMON - \$47 *gf*

roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

VEAL CHOP - \$61 *gf*

sherry cipollini onions, wild mushrooms, serrano ham

SWORDFISH - \$42 *gf*

marinated olives, pine nuts, confit potatoes, saffron tomato sauce

HALF ROASTED CHICKEN - \$35 *gf*

curried carrots, sunflower seeds, za'atar

8 OZ FILET - \$59 *gf*

wood grilled, cambozola, calabrian chili broccolini, rosemary potato, EVOO, aged balsamic

16 OZ RIBEYE - \$67 *gf*

hearth roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

gf - gluten-free friendly / *v* - vegetarian option available with modifications



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2 COURSES FOR \$30 PER PERSON
PLUS 30% OFF ALL BOTTLES OF WINE,
AVAILABLE ALL NIGHT, EVERY NIGHT!



FIRST COURSE (CHOOSE ONE)

KEY WEST PINK SHRIMP COCKTAIL

cocktail sauce

FRIED OYSTERS

chipotle aioli

CARIBBEAN CHOWDER

gulf seafood, littleneck clams, plantain, yuca chips

NEW ENGLAND CLAM CHOWDER

creamy broth of clams, yukon gold potatoes, bacon

CITRUS CAESAR

chopped romaine mix, parmesan crisp, sourdough croutons, classic caesar or smoked oyster-caesar dressing

BAKED STUFFED OYSTERS

creamy spinach, andouille sausage, jalapeno, parmesan cheese

ISLAND CRAB CO. DIP

smoked fish, shrimp, tortilla chips

COCONUT MUSSELS

coconut milk, cilantro, grilled bread

FARMER'S MARKET

artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette

GAZPACHO

greek yogurt, cucumber

SECOND COURSE (CHOOSE ONE)

BLACKENED MAHI MAHI

mango papaya salsa, roasted sweet potatoes

GRILLED ISLAND CHICKEN

summer vegetables, roasted corn, mashed potatoes, sugar shack sauce

SEAFOOD PASTA

shrimp, clams, mussels, olive oil and garlic sauce, linguini

GROUPEL AND CHIPS

french fries, cole slaw, remoulade, cocktail sauce

FRIED SHRIMP N' CHIPS

french fries, cole slaw, key-lime mustard, cocktail sauce

FISH TACO

mahi mahi, cole slaw, black garlic aioli, avocado crema, flour tortilla served with chips and salsa

CRAB STUFFED HOG FISH (add \$10)

cilantro-lime rice, sauteed spinach, tomato-scampi sauce

CRAB CAKE (add \$10)

french fries, cole slaw, key-lime mustard, cocktail sauce

RUM GLAZED SALMON (add \$10)

creamy corn cous cous, sauteed green beans

BRAISED SHORT RIB (add \$10)

guava BBQ, sauteed baby bok choy, mashed potatoes

ROASTED SNAPPER (add \$10)

summer vegetables, cilantro-lime rice, coconut-red pepper sauce



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OCEAN PRIME

SEAFOOD • STEAKS • COCKTAIL

3 COURSE PRIX FIXE MENU
FOR \$60 PLUS TAX AND GRATUITY

AVAILABLE SUNDAY - THURSDAY

FIRST COURSE (CHOOSE ONE)

OCEAN PRIME HOUSE SALAD

romaine, field greens, granny smith apples, goat cheese, walnuts, sherry mustard vinaigrette

CAESAR SALAD

crisp romaine, parmesan garlic dressing, brioche croutons

CUP OF FRENCH ONION SOUP

brandy & aged swiss

CUP OF LOBSTER BISQUE

butter poached lobster

ENTRÉES (CHOOSE ONE)

TERIYAKI SALMON

shiitake sticky rice, soy butter sauce

SEA SCALLOPS

parmesan risotto, english peas, citrus vinaigrette

CHILEAN SEA BASS

broccolini pearl onion, potato puree, truffle vinaigrette

8 OZ FILET MIGNON

haricot verts, cabernet jus

DESSERTS (CHOOSE ONE)

CHOCOLATE PEANUT BUTTER PIE

peanut butter mousse, bittersweet chocolate ganache

FIVE LAYER CARROT CAKE

cream cheese icing and pineapple syrup

HAND SPUN SORBET OR ICE CREAM

chef's seasonal selection



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FIRST COURSE (CHOOSE ONE)

SICILIAN MEATBALLS

giant veal, pork and beef meatballs, fresh ricotta, sweet basil

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

CAESAR

treviso, little gem, traditional toss, parmigiano

TUSCAN KALE, ARUGULA

radicchio bocconcini mozzarella, citrus white truffle dressing

SECOND COURSE (CHOOSE ONE)

LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, olive oil, micro parsley

HANDMADE RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

CHICKEN PARMIGIANA

black pepper ricotta stuffing, tomato suga, arugula, citrus linguini, pine nuts

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

BONE-IN CHICKEN PICCATA

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley (substitute veal for \$10)

UPGRADES (ADD \$15)

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach, linguini

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetrano olives and herbs, lemon risotto and broccolini

BISTECCA*

NY strip steak, fresh arugula salad, citrus dressing, parmesan truffle fries, espresso dust



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FIRST COURSE (CHOOSE ONE)

HOUSE SALAD

CAESAR SALAD

SECOND COURSE (CHOOSE ONE)

CHICKEN PARMIGIANA

LINGUINI W/ MEATBALLS

PENNE ALLA VODKA

CHICKEN PICCATA/MARSALA

CHEESE RAVIOLI

PENNE BOLOGNESE

ANY SMALL PIZZA

PASTA POMODORO

RISOTTO MUSHROOMS

BEER - WINE - COCKTAILS

HOUSE WINE (glass \$5)

HOUSE WINE (bottle \$15)

BOTTLED BEER (\$5)

COCKTAILS & MARTINIS (\$6)



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CHEF'S SPECIAL 3 COURSE MENU
\$98 PER PERSON + TAX AND SERVICE CHARGE
AVAILABLE THROUGHOUT AUGUST

FIRST COURSE (CHOOSE ONE)

SALMON CRUDO

whole grain mustard vinaigrette, dill, orange-fennel

SAFFRON VELOUTE

mussels, potato, spring onion

SECOND COURSE (CHOOSE ONE)

FISH DU JOUR

prepared a la plancha, piperade, courgette & basil velouté

"LITTLE JOE"

GRASS-FED PRIME TENDERLOIN

australian beef, potato fondant, sunchoke, natural jus

DESSERT (CHOOSE ONE)

HAZELNUT SOUFFLE

hazelnut praline, chocolate, house made hazelnut ice cream

STICKY TOFFEE PUDDING

hot toffee sauce, candied pecans, house made vanilla ice cream

SIGNATURE COCKTAILS

LA PECHE (\$16)

prosecco, hand-crafted peach nectar mousse, elderflower, meyer lemon candy

PASSION DE MER (\$19)

bolts vodka, passion fruit, pineapple, lime, sage

LYCHEE MARTINI (\$20)

apricot vodka, lychee, lychee liquor, lemon

BLISS d' AZUR (\$19)

mezcal, rum, passion fruit, pineapple, cayenne pepper

1888 FASHIONED (\$25)

1888 brugal rum, grand marnier, maple syrup, orange bitters

OUR FASHIONED (\$19)

high plans rye, home made coffee honey syrup, angostura bitters

ANCHOR (\$25)

tulchan gin, strawberry vermouth, campari, lemon juice



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FIRST COURSE (CHOOSE ONE)

BAKED ONION SOUP

caramelized onion, emmenthal cheese, toasted baguette & beef broth

GREEN SALAD

market greens, radish, onion, cucumber, fennel, manchego

SALADE MONSIEUR SEGUIN

crisp brie, candied walnuts, fine herbs, whipped goat cheese & honey balsamic vinaigrette

PETIT MUSSELS A LA CREME (add \$12)

leek, shallot, white wine, dreme fraiche & chive

DESSERT

FINANCIER

roasted pineapple compote, mascarpone cream

SECOND COURSE (CHOOSE ONE)

ROASTED CHICKEN BREAST

airline breast, charred lemon, tomato provencal, frisée

ROASTED ORA KING SALMON

english pea, asparagus, brussels sprouts, arugula creme, beurre blanc

PETIT FILET (8oz add \$10 or NY strip add \$20)

5oz filet, frites, sauce au poivre

THE BRASSERIE BURGER

prime beef, applewood bacon, emmenthaler cheese, red onion marmalade

FETTUCCINE AUX CREVETTES

local shrimp, local zucchini, asparagus & pistou



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FIRST COURSE (CHOOSE ONE)

LOBSTER BISQUE

aged sherry, lobster morsels

SONOMA GREENS SALAD

spicy pecans, goat cheese, apples, dried cranberries, honey vinaigrette

SECOND COURSE (CHOOSE ONE)

BEEF TENDERLOIN MEDALLIONS

parmesan mashed potatoes, lemon-garlic butter

BROILED SALMON

blue crab, shrimp, roasted jalapeno bearnaise

SESAME SEARED TUNA

parmesan mashed potatoes, tamari reduction

SWEET & SPICY GROUPER

warm quinoa, jalapeno, tomato, sweet chili sauce

PAPPARDELLE BOLOGNESE

plant based sausage, meatballs, tomato, cashew ricotta, basil

SWEETS (CHOOSE ONE)

WORLD CLASS CARROT CAKE

cream cheese icing, spicy pecans, and warm butterscotch

VANILLA CRÉME BRULEE

rich creamy custard infused with madagascar vanilla beans

We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions.



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FIRST COURSE (CHOOSE ONE)

MISTA SALAD

local greens, shaved asparagus, radish, carrot, red onion, manchego & lemon oil

CAESAR SALAD

little gem romaine, pancetta, black garlic, anchovy & focaccia croutons

ROASTED BEET SALAD

orange, roasted carrot, radish, pistacchio, & goat cheese crema

WOOD CHARRED OCTOPUS (add \$10)

nerello rice, chorizo, romesco, marcona almond

BEEF TARTARE (add \$10)

robiola fonduta, black truffle, hazelnut & mustard greens

DESSERT

TULIA TIRAMISU

espresso soaked lady finger, sweetened mascarpone & cocoa

SECOND COURSE (CHOOSE ONE)

BUCATINI CACIO E PEPE

sheep cheese & cracked black pepper

GARGANELLI

braised lamb neck sugo & sheep cheese

A CHICKEN LOST IN CAPRI

half free-range chicken, lemon, chili, stewed rapini & potatoes

ORA KING SALMON

beluga lentils, tangelo orange, fennel, opa basil & lemon butter

HERITAGE PORK OSSO BUCO

risotto milanese, gremolata & natural braising sauce

THE CLASSICO PIZZA

tomato, mozzarella, fresh basil & olive oil

GRILLED WAGYU NY STRIP (add \$20)

tiger prawn, cauliflower-potato puree & red wine



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