

RAW BAR

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EAST COAST OYSTERS

half dozen 18 | dozen 36

SHRIMP COCKTAIL ^{GF}

jumbo shrimp / cocktail sauce / lemon
22

CEVICHE AMARILLO

fresh ahi tuna / yellow aguachile / mango / orange / fresno chile
22

SOUP

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TRADITIONAL GAZPACHO ^{G,S}

cilantro / garlic rustic toast
9

SALADS

KALE SALAD ^{VG, N}

rainbow quinoa / grape / heirloom cherry tomato /
caramelized macadamia nut / orange-white vinaigrette
20

PANZANELLA ^{V,G,D}

burrata / compressed watermelon / confit cherry tomatoes /
garlic croutons / arugula / basil lemon vinaigrette
21

FLORIDIAN ^{V, VG}

arugula / baby mixed greens / hearts of palm / citrus segments /
jicama / avocado / pickled red onion / orange vinaigrette
16

enhance your salad

add tuna 13 / grouper 13 / shrimp 10 / grilled chicken 10

SMALL PLATES

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CHARRED OCTOPUS ^{GF}

shaved fennel / celery / citrus/ castelvetrano olives /
aji amarillo aioli / charred lemon vinaigrette
25

WILD MUSHROOM FLATBREAD ^V

truffle oil / balsamic reduction / arugula / goat cheese
caramelized onions
18

SAUTÉED MUSSELS ^{G,S}

garlic confit / paprika butter / verjus /
smoked tomato / sourdough
22

FRIED CALAMARI ^G

yellow ahi tartar / pickled chili /grilled lemon
18

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN
[N] CONTAINS NUTS [D] CONTAINS DAIRY
[S] CONTAINS SHELLFSIH

Risk associated with consuming raw oysters

If you have chronic illness of the liver, stomach, or blood or have
immune disorders, you are at a greater risk of serious illness from raw
oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN

PARKER HOUSE ROLLS ^{G,V}

cultured butter / organic honey
8

SMOKED SWORDFISH ^V

aioli / house-made pickled chilis / lemon juice / house chips
18

BLACKENED TUNA TACOS ^V

cabbage slaw / poblano tartar sauce / corn tortilla
22

LARGE PLATES

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GRILLED MOJO PRAWNS ^S

roasted pepper puree / charred seasonal vegetable /
saffron couscous
40

GRILLED GROUPE ^D

sweet corn puree / blistered shishito / cilantro /
mango-lemon meyer pico de gallo
36

PAN SEARED WHOLE SNAPPER

escabeche / lime / radish / cilantro / green onion / aji amarillo aioli
38

PAPPARDELLE

lobster / rock shrimp / mushrooms / toasted pecorino / chives
38

PAN SEARED CHICKEN BREAST ^D

chicken jus / patty pan / cilantro butter
32

NY STRIP STEAK ^D

charred cippolini onion / potato puree /
roasted garlic / chimichurri
44

A&B BURGER ^G

arugula / Nueske bacon / red onion / tomato /
smoked cheddar / spicy pickle aioli
20

VEGAN BARBACOA ^V

cauliflower rice / fire roasted beech mushrooms /
roasted tomato pepper emulsion
21

SIDES

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GRILLED BROCCOLINI ^{V,G}

citrus vinaigrette
8

TRUFFLE FRIES ^V

cotija cheese / aji tartar / pickled chili
9

GRILLED AVOCADO ^{V, VG}

corn pico de gallo / chimichurri
12

MASHED POTATOES ^D

cremini mushroom sauce
9

Tampa Marriott Water Street
505 Water Street Tampa, FL 33602
813.204.6391

An automatic gratuity of 20% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

MIONETTO PROSECCO
13 / 55

GAMBINO PROSECCO
9 / 40

WHITE

SONOMA CUTRER, CHARDONNAY
"Russian River Ranches", Sonoma Coast, CA, 2017 | 18 / 72

BRANCOTT SAUVIGNON BLANC
New Zealand
17 / 70

PIGHIN PINOT GRIGIO
Frioli-Venezia, Giulia, Italy
12 / 50

MEIOMI CHARDONNAY
Monterey County, California
12 / 50

ROSÉ

FLEURS DE PRAIRIE
Coetes de Provence, France, 2018 | 13 / 55

RED

MEIOMI PINOT NOIR
Monterey County, California
15 / 60

JOEL GOTT RED BLEND
Saint Helena, California
12 / 50

J.LOHR MERLOT
Paso Robles, California
15 / 60

COLUMBIA CREST H3 CABERNET SAUVIGNON
Horse Haven Hills, Washington
12 / 50

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

SAUVIGNON BLANC
Angeline, Adelaida District, Paso Robles, California, 2018 | 14

CABERNET SAUVIGNON
Tribute, California, 2018 | 15

PINOT NOIR*
Imagery, Glen Allen, California, 2016 | 15

WINES BY THE BOTTLE

CHANDON BRUT 30
Yountville, California

VEUVE CLIQUOT 195
Reims, France

THE PALM ROSE 50
Coteaux d'Aixen-Provence, France

CHATEAU ST. MICHELLE REISLING 40
Woodinville, Washington

KIM CRAWFORD SAUVIGNON BLANC 60
Marlborough, New Zealand

ERATH PINOT NOIR 60
Dundee Hills, Oregon

TROUBLE MAKER RED BLEND 55
Arroto Grande Valley, California

ST. FRANCIS VINEYARDS MERLOT 64
Sonoma, California

HESS COLLECTIONS CABERNET SAUVIGNON
100
Napa Valley, California

COCKTAILS

PEACH BOURBON SMASH 14
Woodford Reserve Bourbon / Simple Syrup / Peach Puree /
Mint Leaves / Ginger Beer

VIOLET DAIQUIRI 14
Cruzan White Rum / Simple Syrup / Violet Liqueur /
Lime Juice

MANGO MULE 14
Tito's Vodka / Ginger Beer / Mango Puree / Lime Juice

GUAVARITA 16
Jose Cuervo Tradicional Tequila / Guava Juice /
Lime Juice

FLORIDITA 15
Jose Cuervo Tradicional / Milagro Añejo / Myer's /
Key Lime / Agave

TOASTED COCONUT 15
Bhakta Armagnac / Coconut Cream / Orgeat

Please alert your server of any allergies or dietary restraints. Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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