

**RAW BAR**

**EAST COAST OYSTERS**

half dozen 18 | dozen 36

**SHRIMP COCKTAIL <sup>GF</sup>**

cocktail sauce / lemon  
20

**CEVICHE AMARILLO**

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

**SOUP**

**TRADITIONAL GAZPACHO <sup>G,S</sup>**

cilantro / garlic rustic toast  
9

**SALADS**

**KALE SALAD <sup>VG, N</sup>**

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

**PANZANELLA <sup>V,G,D</sup>**

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

**FLORIDIAN <sup>V, VG</sup>**

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

**SANDWICHES**

**SMOKED TURKEY SANDWICH<sup>D</sup>**

bibb lettuce / tomato / red onion / avocado ranch mayo /  
pepper jack cheese / house-made sourdough  
19

**A&B BURGER <sup>G</sup>**

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

**SHAVED BEEF SANDWICH <sup>D,G</sup>**

pickled chilies / caramelized onions / smoked cheddar /  
horseradish aioli /toasted ciabatta  
19

**CUBAN SANDWICH <sup>D,G</sup>**

roasted pork / ham / swiss cheese /  
black habanero mustard / pickles  
18

**GROUPE SANDWICH <sup>G</sup>**

jalapeno aioli / cilantro slaw / brioche / orange vinaigrette  
27

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

***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

**SMALL PLATES**

**CHARRED OCTOPUS <sup>GF</sup>**

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

**WILD MUSHROOM FLATBREAD <sup>V</sup>**

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

**SAUTÉED MUSSELS <sup>G,S</sup>**

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

**FRIED CALAMARI <sup>G</sup>**

yellow ahi tartar / pickled chili /grilled lemon  
18

**BLACKENED TUNA TACOS <sup>V</sup>**

cabbage slaw / poblano tartar sauce / corn tortilla  
22

**SMOKED SWORDFISH <sup>V</sup>**

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

**LARGE PLATES**

**GRILLED MOJO PRAWNS <sup>S</sup>**

roasted pepper puree / charred seasonal vegetable /  
saffron couscous  
40

**NY STRIP STEAK <sup>G</sup>**

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

**VEGAN BARBACOA <sup>V</sup>**

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

**SIDES**

**GRILLED BROCCOLINI <sup>V,G</sup>**

citrus vinaigrette  
8

**TRUFFLE FRIES <sup>V</sup>**

cotija cheese / aji tartar / pickled chili  
9

**GRILLED AVOCADO <sup>V, VG</sup>**

corn pico de gallo / chimichurri  
12

**MASHED POTATOES <sup>D</sup>**

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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