

**RAW BAR**  
**EAST COAST OYSTERS**  
half dozen 18 | dozen 36

**SHRIMP COCKTAIL** <sup>GF,S</sup>  
jumbo shrimp / cocktail sauce / lemon  
20

**CEVICHE AMARILLO**  
fresh ahi tuna / yellow aguachile / mango / orange / fresno chile  
22

**SEAFOOD TOWERS**  
**for two:** oysters 2&2 / shrimp 2 / crab claws 2 / poached lobster tail 1  
**for four:** oysters 4&4 / shrimp 4 / crab claws 4 / poached lobster 2  
**for six:** oysters 6&6 / shrimp 6 / crab claws 6 / poached lobster 3  
**condiments:** cocktail sauce, mignonette, chili toreado, lemon  
Market Price

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**SOUP**

**SMOKED CRAB SOUP** <sup>D, S</sup>  
apple sage relish / smoked jumbo crab meat / crema fresca  
12

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**SALADS**

**KALE SALAD** <sup>VG,V,N</sup>  
rainbow quinoa / grape / candied macadamia nuts /  
dried cherries / watermelon radish / orange vinaigrette  
20

**CAESAR SALAD** <sup>V,D</sup>  
baby gem lettuce / garlic panko / marinated tomatoes /  
parmesan cheese  
18

**GOLDEN BEET SALAD** <sup>N, D, V</sup>  
golden beets, crushed pistachios / honey chipotle candied sesame /  
lebneh / dill  
21

*enhance your salad*  
add tuna 13 / mahi 14 / shrimp 10 / grilled chicken 10

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**SANDWICHES**

Served with choice of french fries, chips or side salad

**MONTE CRISTO**  
French toast / smoked ham & turkey / pepper jack /  
grained mustard crema / jalapeno raspberry jam / sunny side up egg  
19

**A&B BURGER** <sup>D</sup>  
arugula / Nueske bacon / red onion / tomato /  
smoked cheddar / spicy pickle aioli  
20

Add a sunny side up egg for \$3

**SMOKED TURKEY SANDWICH** <sup>D</sup>  
bibb lettuce / tomato / red onion / avocado ranch mayo /  
pepper jack cheese / house-made sourdough  
19

**CUBAN SANDWICH** <sup>D</sup>  
roasted pork / ham / swiss cheese /  
black habanero mustard / pickles  
19

**GROUPE SANDWICH**  
jalapeno aioli / slaw / brioche  
27

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Tampa Marriott Water St  
505 Water Street Tampa, FL 33602  
813.204.6388



**SMALL PLATES**

**EXOTIC MUSHROOM FLATBREAD** <sup>V</sup>  
truffle oil / balsamic reduction / arugula / goat cheese /  
caramelized onions  
18

**FRIED CALAMARI** <sup>D,S</sup>  
yellow aji aioli / pickled chili / grilled lemon  
19

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**BRUNCH SPECIALS**

**TROPICAL FRUIT PLATE** <sup>V</sup>  
greek yogurt / house made granola / tropical fruits  
fresh berries / melon  
14

**AVOCADO TOAST** <sup>V</sup>  
toasted sourdough / avocado spread / pea tendril / pickled peppers  
marinated tomatoes / fresh fruit  
17

**VEGETARIAN FRITTATA** <sup>V,GF</sup>  
egg whites / spinach / goat cheese / fingerling potatoes /  
caramelized onions / cilantro / parmesan cheese / arugula salad  
18

**HONEY BRIOCHE FRENCH TOAST** <sup>V</sup>  
toasted merengue / macerated berries / compressed pears  
house-made peach maple syrup  
19

**SMOKED BRISKET AND EGG BURRITO** <sup>D</sup>  
hashbrowns / spicy bbq sauce / white cheddar / chipotle aioli  
tomato wrap / fresh fruit  
19

**CHORIZO AND EGG SAMMIE** <sup>D</sup>  
fried eggs / chorizo / avocado / pepper jack cheese  
toasted sourdough / cilantro salad / hashbrowns  
18

**“MACK FARMS”** <sup>GF</sup>  
crispy potato cake / spicy chorizo / avocado chimichurri  
tomato salsa / sunny side up egg / pickled red onions  
19

**CHILAQUILES** <sup>GF</sup>  
mojo pork / corn tortilla / queso fresco / spicy avocado crema /  
chilaquiles sauce  
18

**STEAK AND EGGS** <sup>GF</sup>  
Chef's cut grass fed steak / eggs any style / smashed potatoes /  
chimichurri  
40

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**SIDES**

**TRUFFLE FRIES** <sup>V,D</sup>  
cotija cheese / aji tartar / pickled chili  
10

**MIXED FRUIT** <sup>GF,V</sup>  
7

**GRILLED AVOCADO** <sup>V,VG,GF</sup>  
corn pico de gallo / chimichurri  
13

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[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

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

**SPARKLING**

**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**

**PRALINE OLD FASHIONED**  
Four Roses Bourbon / Butter Pecan Syrup / Fee Brother's Black  
Walnut Bitters / Candied Pecans  
**14**

**SPICED RUM CIDER**  
Oak and Palm Spiced Rum / Apple Cider / Orange Juice  
**13**

**NEW CARRÉ**  
Four Roses Bourbon / BHAKTA Armangae / Drambuic /  
Carpano Antiqua Sweet Vermouth  
**15**

**FLYING FIG**  
Grey Goose La Piere Vodka / Allspice Dram / Fig Jam /  
Lemon Juice / Pineapple Juice  
**16**

**HIBISCUS GIN SOUR**  
Hendricks Neptunia Gin / Hibiscus Tea / Lemon Juice /  
Caramelized Pineapple  
**14**

**BLOOD ORANGE SIDECAR**  
Courvoisier Cognac / Solerno Blood Orange liqueur /  
Blood Orange Syrup / Lemon Juice  
**15**

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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