

RAW BAR
EAST COAST OYSTERS
half dozen 18 | dozen 36

SHRIMP COCKTAIL ^{GF,S}
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

SOUP

SMOKED CRAB SOUP ^{D, S}
apple sage relish / smoked jumbo crab meat / crema fresca
12

SALADS

KALE SALAD ^{VG,V,N}
rainbow quinoa / grape / candied macadamia nuts /
dried cherries / watermelon radish / orange vinaigrette
20

CAESAR SALAD ^{V,D}
baby gem lettuce / garlic panko / marinated tomatoes /
parmesan cheese
18

GOLDEN BEET SALAD ^{N, D, V}
golden beets, crushed pistachios / honey chipotle candied sesame /
lebneh / dill
21

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

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

Add a sunny side up egg for \$3

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

CUBAN SANDWICH ^D
roasted pork / ham / swiss cheese /
black habanero mustard / pickles
19

GROUPE SANDWICH
jalapeno aioli / slaw / brioche
27

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



SMALL PLATES

EXOTIC MUSHROOM FLATBREAD ^V
truffle oil / balsamic reduction / arugula / goat cheese /
caramelized onions
18

FRIED CALAMARI ^{D,S}
yellow aji aioli / pickled chili / grilled lemon
19

BRUNCH SPECIALS

TROPICAL FRUIT PLATE ^V
greek yogurt / house made granola / tropical fruits
fresh berries / melon
14

AVOCADO TOAST ^V
toasted sourdough / avocado spread / pea tendril / pickled peppers
marinated tomatoes / fresh fruit
17

VEGETARIAN FRITTATA ^{V,GF}
egg whites / spinach / goat cheese / fingerling potatoes /
caramelized onions / cilantro / parmesan cheese / arugula salad
18

HONEY BRIOCHE FRENCH TOAST ^V
toasted merengue / macerated berries / compressed pears
house-made peach maple syrup
19

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

CHORIZO AND EGG SAMMIE ^D
fried eggs / chorizo / avocado / pepper jack cheese
toasted sourdough / cilantro salad / hashbrowns
18

“MACK FARMS” ^{GF}
crispy potato cake / spicy chorizo / avocado chimichurri
tomato salsa / sunny side up egg / pickled red onions
19

CHILAQUILES ^{GF}
mojo pork / corn tortilla / queso fresco / spicy avocado crema /
chilaquiles sauce
18

STEAK AND EGGS ^{GF}
Chef's cut grass fed steak / eggs any style / smashed potatoes /
chimichurri
40

SIDES

TRUFFLE FRIES ^{V,D}
cotija cheese / aji tartar / pickled chili
10

MIXED FRUIT ^{GF,V}
7

GRILLED AVOCADO ^{V,VG,GF}
corn pico de gallo / chimichurri
13

[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 / Drambuie /
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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