

RAW BAR

EAST COAST OYSTERS ^V

half dozen 18 | dozen 36

SHRIMP COCKTAIL ^{GF,S,V}

jumbo shrimp / cocktail sauce / lemon
20

CEVICHE AMARILLO ^V

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

POACHED SHRIMP CEVICHE ^{V, S}

rock shrimp / fresh lime juice / tomato water / avocado /
habanero popcorn
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,N,V}

rainbow quinoa / grape / candied macadamia nuts / dried cherries /
watermelon radish / orange vinaigrette / chili powder dust
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 / grouper 14 / shrimp 10 / grilled chicken 10

SMALL PLATES

CHARRED OCTOPUS ^{GF,S}

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

EXOTIC MUSHROOM FLATBREAD ^{V,D}

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

SAUTÉED MUSSELS ^{S,D}

garlic confit / paprika butter / verjus /
smoked tomato / sourdough
23

FRIED CALAMARI ^{D,S}

yellow aji aioli / pickled chili / grilled lemon
19

PARKER HOUSE ROLLS ^{D,V}

cultured butter / organic honey
8

SMOKED GROUPE DIP ^{V,D}

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

BLACKENED TUNA TACOS ^{V,GF}

cabbage slaw / poblano tartar sauce / corn tortilla
22

LARGE PLATES

CAVATELLI PRIMAVERA

spring vegetables / piquillo cream sauce
26

GROUPE AJO BLANCO ^N

sauteed spinach / marinated tomatoes / ajo blanco / herb oil /
almond & parsley salsa verde
39

PAN SEARED WHOLE SNAPPER ^{GF}

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

SEAFOOD ASOPAO ^{D,S}

mussels / shrimp / lobster / risotto
42

PAN SEARED CHICKEN BREAST ^D

mustard garlic marinade / roasted poblano grits / roasted heirloom
carrots / roasted cipollini onion / chili basil vinaigrette
34

NY STRIP STEAK ^{D,GF}

charred cipollini onion / roasted fingerling potatoes /
roasted garlic / chimichurri
44

A&B BURGER ^D

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

VEGAN BARBACOA ^{V,VG,GF}

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

SIDES

GRILLED ASPARAGUS ^{V, D}

chipotle romesco sauce / manchego cheese
9

TRUFFLE FRIES ^{V,D}

cotija cheese / aji tartar / pickled chili
10

GRILLED AVOCADO ^{V,VG,GF}

corn pico de gallo / chimichurri
13

ROASTED FINGERLING POTATOES

9

[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

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

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 Piore 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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