



STARTERS

Soup of the Day 6

Chili

Kidney Beans, Aged Cheddar, Onion, Cornbread 6

Bitaker Salad

Romaine, Bacon Lardons, Stilton Bleu Cheese, Cauliflower Rice, Crispy Fried Onions, Roasted Garlic Vinaigrette 5

The Slice

Crisp Iceberg, Fried Green Tomato, Bacon, Aged Cheddar, Pecans, Cherry Tomatoes, Charred Onions, Carrot, Poblano Ranch Dressing 7

The Beach Caesar Salad

A.B. Urban Farms Butter Lettuce, Tortilla Strips, Pumpkin Seeds, Parmesan Reggiano, Tomatoes, Classical Caesar Dressing 6

Local Mayport Shrimp Cocktail

Mango, Tomatillo Relish 14

Jumbo Lump Crab Cake

Fried Green Tomatoes, Celeriac, Sherry Creole Remoulade 16

Half Dozen Market Oysters*

*Raw on the Half Shell
with Cocktail Sauce and Lemon
or
Grilled with Chorizo Lime Crust*

ENTREE SALADS

Scottish Trout Green House Salad

A.B. Urban Farms Kale, Citrus Quinoa, Feta Cheese, Roasted Golden Beets, Cherry Tomatoes, Cucumbers, Basil Dressing 18

Steak Salad

Beef Tenderloin, A.B. Urban Farms Arugula & Green Oak Lettuce, Grilled Mushrooms, Roasted Peppers, Bleu Cheese, Crispy Onions, Teardrop Tomatoes, Honey Balsamic Vinaigrette 19

The Beach Caesar Salad

A.B. Urban Farms Butter Lettuce, Tortilla Strips, Pumpkin Seeds, Parmesan Reggiano, Tomatoes, Classical Caesar Dressing

Lump Crab Cake 19

Jumbo Mayport Shrimp 18

Scottish Trout 17

Chicken Breast 15

CHEF'S SIGNATURES

Sesame Ginger Ahi Tuna Poke*

Mango, Watermelon, Cucumber, Wakame, Jalapeno, Avocado, Sriracha Aioli, Sushi Rice 21

Lemon Thyme Marinated Chicken Breast

Penne Pasta, Crispy Prosciutto, Parmesan Cheese, Asparagus, Wild Mushrooms, Pesto 24

Florida Black Grouper

Lemon Basmati Rice, Haricot Verts, Stewed Peppers, Red Onion, Grilled Mayport Shrimp, Creole Butter Sauce 30

Smithfield Double Bone-In Pork Chop

Apple Cider Glaze, Toasted Farro, Compressed Apples, Smoked Pecans, Roasted Parsnips, Seasonal Vegetables, Herb Natural Jus 25

This Menu Item Requires Additional Preparation Time

EXCLUSIVELY PREPARED

SIDES

(Select Two)

Lemon Basmati Rice

Baked Potato

Buttermilk Mashed Potatoes

*Roasted Brussel Sprouts
Applewood Smoked Bacon*

Seasonal Vegetables

6oz AIRLINE CHICKEN BREAST 23

12oz C.A.B. RIBEYE 34

6oz C.A.B. BEEF TENDERLOIN 32

6oz SCOTTISH TROUT 26

8oz FRIED MAYPORT SHRIMP 25

SAUCES

(Select One)

Creole Butter Sauce

Wine Merchant Sauce

Lemon Herb Horseradish Sauce

*Locally sourced ingredients from Atlantic Beach Urban Farms.
Menu items may be customized to meet a gluten-free requirement.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Corey Smith, CEC Executive Chef