



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 6

The Slice

Crisp Iceberg, Fried Green Tomato, Bacon, Aged Cheddar, Pecans, Cherry Tomatoes, Charred Onions, Carrot, Poblano Ranch Dressing 8

The Beach Caesar Salad

A.B. Urban Farms Butter Lettuce, Tortilla Strips, Pumpkin Seeds, Parmesan Reggiano, Tomatoes, Classical Caesar Dressing 7

Local Mayport Shrimp Cocktail

Mango, Tomatillo Relish 14

Jumbo Lump Crab Cake

Fried Green Tomatoes, Celeriac, Sherry Creole Remoulade 18

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 19

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 20

The Beach Caesar Salad

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

*Lump Crab Cake 20
Jumbo Mayport Shrimp 18
Scottish Trout 18
Chicken Breast 15*

CHEF'S SIGNATURES

Sesame Ginger Ahi Tuna Poke*

Mango, Watermelon, Cucumber, Wakame, Jalapeno, Avocado, Sriracha Aioli, Sushi Rice 23

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 34

Smithfield Double Bone-In Pork Chop

*Apple Cider Glaze, Toasted Farro, Compressed Apples, Smoked Pecans, Roasted Parsnips, Seasonal Vegetables, Herb Natural Jus 26
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 SCOTTISH TROUT 26

8oz FRIED MAYPORT SHRIMP 25

6oz AIRLINE CHICKEN BREAST 23

6oz PRIME FILET 41

8oz TOP SIRLOIN 29

12oz PRIME RIBEYE 40

12oz PRIME NEW YORK STRIP 38

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