



Traditions
On The Beach
Contemporary Cuisine - Sanibel Style

APPETIZERS

BAKED SPINACH OYSTERS*

*Crisp smoked bacon, oyster fumée,
Shrimp, pernod, Saffron-cream*

COLOSSAL LUMP CRAB CAKE

*Creole spiced jumbo crab meat,
Sautéed, red bell pepper remoulade*

SIZZLING GARLIC ESCARGOT

*Mushrooms, garlic, white wine,
Herbs de Provence, oven baked*

WILD SCAMPI AL FORNO

*Grilled crosini, vermouth, asiago
& gorgonzola cheese veloute*

JUMBO CRAB CRESPELLE

*Crabmeat, ricotta and parmesan,
Funghi, with basil-béchamel sauce*

MINISTRONE AU PISTOU

*Cannellini beans, market vegetables,
Garlic, basil, in a vegetable broth*

MOZZARELLA & TOMATO

*Sliced tomato, asparagus, fresh basil,
Mozzarella, olive oil, aged balsamic*

PRIME BEEF CARPACCIO*

*Portobello mushroom, baby arugula,
Reggiano, capers, lemon EVOO drizzle*

WARM YOUNG SPINACH

*Farm goat cheese, Belgium endives,
Crisp bacon, pecan, pancetta vinaigrette*

JULIUS CAESAR SALAD*

*Romaine, Tuscan ciabatta croutons,
Parmigiano, anchovy Caesar dressing*

MELANGE OF MESCLUM

*Artichoke hearts, shallots, Jerez Vinegar
Maytag bleu cheese - additional*

FRESH SOUP OF THE DAY

Fresh chef's daily inspiration

RAW

LUMP CRAB MARTINI

*6 OZ. of fresh lump crabmeat,
House remoulade and mango salsa*

SASHIMI AHI TUNA*

*Chef's sushi grade, pan seared rare,
Wasabi, citrus-kissed balsamic Ponzu sauce*

STONE CRABS (SEASONAL)

*Zesty Honey-Dijon mustard sauce,
Lemon, artichoke pasta salad*

POACHED GULF SHRIMP

*Poached and chilled Gulf shrimp,
Lemon and house cocktail sauce*

AQUA PLATTER (FOR TWO)*

*Oysters, shrimp, ahi tuna, crab meat,
On ice with house cocktail sauce*

6 SELECT FRESH OYSTERS*

*Half a dozen oysters, freshly shucked,
Cocktail sauce, lemon, tabasco, on ice*

ADD A SIDE 5

Smashed Potato - Raisin Couscous - Spinach - Asparagus - Steak Fries - Gratin Potato - Side of Pasta

**Please inform your server of any food allergy or dietary need. The asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There are potential risks associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.*



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PASTA

Gluten-Free Pasta Available

SPAGHETTINI PRIMAVERA

Spaghettini, San Marzano tomato, Basil, garlic, seasonal vegetables

RAVIOLI D'ARAGOSTA DI MAINE

Fresh ricotta, steamed Maine lobster, In a creamy brandied lobster bisque

ANGRY LOBSTER ARRABIATA

Sautéed in a spicy Tuscan Pomodoro Sauce, basil, tossed with spaghettini

FETTUCCINE EMILIANE

Fettuccine pasta, fennel sausage, Ragu, fresh cream, parmesan, basil

FETTUCCINE CHICKEN PESTO

Blackened, Alfredo basil-pesto, Exotic mushrooms, baby spinach

FENNEL SAUSAGE RAGU

Loose, sweet sausage Bolognese Spaghettini, pecoroni funghetto, basil

GRILL

To Maximize Flavor We Oak Grill All Of Our Fresh Seafood & Meats

GRILLED SCOTTISH SALMON

Grilled, aged balsamic, Chablis wine, Ciboulis, asparagus, gratin potato

GRILLED PRAWN SCAMPI

Jumbo Gulf Shrimp, plump tomato, Basil, Diavolicchio, scampi sauce, angel hair

GRILLED MIGNON OF BEEF*

Center cut, Roquefort fonduta, Cognac, Pepe verde, smashed potato

14 OZ. GRILLED VEAL CHOP

Bone in, center cut, grilled, porcini, Veal bordelaise, red smashed potato

GRILLED DIVER SCALLOPS

Jumbo sea scallops, garlic, lemon, Fettuccine, basil-pesto, spinach

GRILLED CHICKEN MARSALA

Grilled mushroom marsala, wine sauce Red bliss mashed potato, lemon spinach

SURF "N" TURF PIACERE*

Grilled filet mignon, Bahamian lobster, or sea scallop, broccoli, MASH, beurre

COLORADO LAMB CHOPS*

Grilled, almond mint-pesto, charmoula, Nicoise olive-lamb jus, smashed potato

SEA & LAND

HAZELNUT CRUSTED TUNA*

Seared medium rare, basil espuma Citrus sauce, gratin and broccoli

MOROCCAN LAMB TAGINE

Ras-el-hanout, golden raisin compote, Slow braised, semolina couscous

CRISP ROAST DUCKLING

Roast Long Island duck, corn pepper Cassis-liquor demi, potato gratin, Armagnac prunes

14 OZ. ENTRECOTE AU POIVRE*

"A classic" New York strip steak, X.O peppercorn crust, potato gratin

WILD BLACK GROUPER

Baked, Taggia olives, wild oregano, Mediterranean bouillabaisse, couscous

CRUSTED POLLO MILANESE

Romano crusted, sautéed, mozzarella, Tomato-marsala, spinach, mashed potato

PROVIMI VEAU CHANTERELLES

Sautéed, chanterelle mushrooms Brandied-creamy veal pan-demi, gratin

NATURAL VEAL ARTICHOKE

Fresh lemon, white wine, giant capers, Artichokes, Italian parsley, dauphinoise

Split entree charge 7.50