LUNCH OPEN-4PM

82 DEGREES

STARTERS

	SI	IAR	TERS				
SHRIMP COCKTAIL five colossal shrimp served with how	use cocktail sauce	16	SOUTHERN PORK BELLY bourbon BBQ sauce, candied jalapeño, pickled onio	16 on			
* * SEARED TUNA blackened seared tuna, scallions, v	vasabi aioli,	18	SLIDERS hot-honey fried chicken or prime beef & cheese	15			
soy reduction TRUFFLE PARM FRIES parmesan, truffle oil, salt, chopped	herbs, grana pag	8 dano	BUFFALO BITES fried chicken bites, house buffalo sauce, served with creamy parmesan dressing	12			
FLORIDA FISH DIP cucumber, mix greens, pickled onic toasted pita bread		15	TUNA NACHOS diced ahi tuna, onomoto sauce, fresh jalapeño, avocado crema, red onions, scallions	16			
LUNCH ENTRÉES							
ST. PETERS BURGER brisket, beef patty, cheddar cheese bibb lettuce, tomato, OMG sauce,			PARMESAN CREAM PASTA rigatoni, roasted mushrooms, spinach, pine nuts, truffle oil, grana padano, chopped herbs	17			
BLACKENED CHICKEN SAND served on a split top bun, remoular tomato, bacon, havarti cheese, ser	de, lettuce,	16	FRENCH TOAST brioche bread, powdered sugar, whipped cream, fresh berries, maple syrups, choice of side	14			
STEAK FRITES grilled prime hanger steak, served with truffle parm fries & side	ə salad	26	FLORIDIAN BREAKFAST bowl of house made cheese grits, bacon, two eggs your way, toast	13			
CAPRESE PRESSED GRILLED TOMATO SOUP mozzarella, tomato, pesto, ciabatt		BREAKFAST BURRITO chorizo, breakfast potatoes, scrambled eggs, avocado crema, shredded cheese, served in a flour tortilla, choice of side	14				
GROUPER BLT 24 served on sourdough bread with grouper, remoulade, bacon, lettuce, tomato, baja slaw, served with house chips			AVOCADO TOAST sourdough bread, feta crumble, baby heirloom tomatoes, pickled onion, everything bagel spice, add 2 eggs for \$4	14			
SIDES							
BACON	6 MIXED BERF	RY CUP	8 SWEET POTATO FRIES	7			
SAUSAGE	6 HOUSE MAI	DE CHIPS	8 HOME FRIES	6			

FLATBREADS

MARGHERITA sugo tomato sauce, buffalo mozzarella, basil, shaved parmesan	16
STEAK & BLUE CHEESE caramelized onions, blueberry onion jam, chopped herbs, microgreens	18
BBQ CHICKEN bourbon BBQ sauce, pickled onions, candied jalapeño, cheddar cheese, cilantro	17
HOT HONEY PEPPERONI & MUSHROOM	17

pizza sauce, mozzarella, chopped herbs, shaved grana padano

basil, balsamic glaze

SALADS

KALE CAESAR CHOPPED SALAD 15 16 red quinoa, dried cherries, romaine, cucumbers, baby heirloom tomatoes, candied walnuts, crispy bacon, shaved parmesan, caesar dressing, red onion, kalamata olives, grana padano piquillo peppers, pepperoncini, salami, shaved parmesan, **BURRATA CAPRESE** 16 oregano vinaigrette, arugula, baby heirloom tomatoes, grana padano pickled onions, lemon vinaigrette,

CLASSIC CAESARfull 14 half 8romaine, parmesan, croutons,
caesar dressingBEACH HOUSEfull 14 half 8mixed greens,
baby heirloom tomato,
kalamata olives, shaved carrots,
lemon vinaigrette, grana padano

grilled chicken +6 | shrimp +12 | 50z salmon +10 | **tuna +14 | 60z filet tips +14 | scallop +7

All parties of 6 or more are subject to a 20% auto gratuity charge.

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

DINNER 4PM-CLOSE

82 DEGREES

STARTERS							
SHRIMP COCKTAIL five colossal shrimp served with house cocktail sauc		FLORIDA FISH DIP cucumber, mix greens, pickled onions, pickled jalap toasted pita bread	15 peño,				
* * SEARED TUNA blackened seared tuna, scallions, wasabi aioli, soy reduction	18	SOUTHERN PORK BELLY bourbon BBQ sauce, candied jalapeno, pickled on	16 ion				
TUNA NACHOS diced ahi tuna, onomoto sauce, fresh jalapeño, avacado crema, red onions, scallions	16	SLIDERS hot-honey fried chicken or prime beef & cheese	15				
TRUFFLE PARM FRIES parmesan, truffle oil, salt, chopped herbs, grana pa	8 adano	BUFFALO BITES fried chicken bites, house buffalo sauce, served with creamy parmesan dressing	12				
CHE	F SP	ECIALS					
FAROE ISLAND SALMON miso glaze, red quinoa, spinach, roasted mushroo scallions, grilled lime CREOLE GROUPER	BLACKENED CHICKEN PARMESAN CREAM PASTA rigatoni, roasted mushrooms, spinach, pine nuts, truffle oil, grana padano, chopped herbs	26					
CREOLE GROUPER 38 blackened grouper, shrimp creole sauce, grilled lemon, seasonal vegetables & mashed potatoes **TUNA STEAK							
blackened tuna, cilantro lime rice, seaweed salad, gochujang sauce, sesame seeds, soy reduction BLACKENED CHICKEN SANDWHICH served on a split top bun, blackened chicken breast romeulade lattuse tomate basen bayerti choose							
TRUFFLE MUSHROOM RAVIOLI 28 truffle cream sauce, parmesan cheese, garlic bread 28 SCALLOP FRA DIAVOLO 38 spicy tomato sauce, linguine, chopped herbs 38							
	THE	BUTCHER					
160Z PRIME RIBEYE49120Z BO60Z 80Z CREEKSTONEKUROBUPORK CH	JTA BER	80Z A-4 AUSTRALIAN	46				
FILET MIGNON 33 44	SID	WAGTU SIRLOIN	36				
SWEET POTATO FRIES GARLIC MASHED POTATOES CILANTRO LIME RICE FRENCH FRIES	7 8 8 6	PASTA WITH PARMESAN CREAM SAUCE SEASONAL VEGETABLES GARLIC PARM RED BLISS POTATOES	8 8 8				
FLATBREADS							
MARGHERITA sugo tomato sauce, buffalo mozzarella, basil, shaved parmesan							
STEAK & BLUE CHEESE caramelized onions, blueberry onion jam, chopped herbs, microgreens							
BBQ CHICKEN bourbon BBQ sauce, pickled onions, candied jalapeño, cheddar cheese, cilantro							
HOT HONEY PEPPERONI & MUSHROOM							

pizza sauce, mozzarella, chopped herbs, grana padano

16

16

SALADS

15

KALE CAESAR

red quinoa, dried cherries, candied walnuts, crispy bacon, shaved parmesan, caesar dressing, grana padano

BURRATA CAPRESE

arugula, baby heirloom tomatoes, pickled onions, lemon vinaigrette, basil, balsamic glaze

CHOPPED SALAD

romaine, cucumbers, baby heirloom tomatoes, red onion, kalamata olives, piquillo peppers, pepperoncini, salami, shaved parmesan, oregano vinaigrette, grana padano

CLASSIC CAESAR full 14 half 8 romaine, parmesan, croutons, caesar dressing

BEACH HOUSE

full 14 half 8

mixed greens, baby heirloom tomato, kalamata olives, shaved carrots, lemon vinaigrette, grana padano

SALAD ADD ONS grilled chicken +6 | shrimp +12 | 50z salmon +10 | **tuna +14 | 60z filet tips +14 | scallop +7

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