

PRIMI-----

<b>OYSTER*</b> (6 each) chilled island creek oysters, area 31 mignonette, lemon	17
<b>CHEF'S PLATE</b> Chef's selection of smoked, cured meats and seafood, country bread, cornichons, mustards	21
<b>KEY WEST PINK SHRIMP</b> marinated in key lime juice, palm sugar, chilis, olive oil	12
<b>YELLOWFIN TUNA*</b> short line caught, sour orange, red pepper juice, hearts of palm, chili	16
<b>ESCOLAR*</b> marinated gulf escolar, passion fruit, Peruvian peppers, radish, mint	15
<b>FRITTO MISTO</b> calamari, rock shrimp, white fish, lemon, caper berry	14
<b>BARBABIETOLE</b> roasted red and golden beets, avocado puree, grapefruit confit, pistachio	10
<b>INSALATA MISTA</b> mixed field greens, shaved fennel, asparagus, carrots, balsamic dressing	9
<b>FOIE GRAS</b> seared foie gras, molasses, walnut, rhubarb	18
<b>ZUPPA</b> traditional tomato gazpacho, olive tapenade	9

Ocean to Table  
*Area 31's finest fish simply prepared*

<b>FLORIDA STRIPED BASS</b>	22	<i>Choose your sauce (pick one)</i>
<b>SEPIA</b>	16	~salmoriglio- olive oil, lemon, herbs
<b>YELLOWTAIL SNAPPER</b>	21	~salsa cruda- tomatoes, onions, red vinegar
<b>DAY BOAT SWORDFISH</b>	24	~salsa verde- herbs, shallots, garlic, capers
<b>MAHI MAHI</b>	18	~piquillo- roasted peppers, basil, olive oil

**SUSTAINABLE SEAFOOD MENU-----** 50

Five course tasting menu created by Chef John Critchley using ingredients sourced from area 31 waters and local farms. Area 31 has committed a portion of the proceeds from this menu to the Marine Mammal Conservancy of the Florida Keys.

SECONDI-----

<b>CHITARRA</b> thin strips of pasta, spicy crab ragout, fried garlic	28
<b>RISOTTO AI FRUTTI DI MARE</b> clams, key west pink shrimp, calamari, parsley, lemon oil	36
<b>FETTUCINI</b> slow poached farm egg, long pepper, truffle pecorino	27
<b>CACCIUCCO</b> local seafood, tomatoes, white wine, shellfish broth, roasted jalapeño	32
<b>LOBSTER</b> grilled, brown butter, ruby red grapefruit, thyme	39
<b>FLAT IRON</b> spice rubbed flat iron steak, white polenta, red onion marmalade	28
<b>CHICKEN</b> all natural roasted half chicken, local oyster mushroom ragout, rosemary jus	23
<b>VEAL</b> breaded, bone in cutlet, local arugula, capers, lemon	42
<b>PORK</b> braised pork cheeks, cipolini onion, napa cabbage, sausage	38

CONTORNI-----

<b>RAPINI</b> sautéed, garlic, olive oil	6
<b>POLENTA</b> white corn, garlic, romano	7
<b>SWISS CHARD</b> lemon, olive oil	7
<b>RISOTTO</b> foraged mushrooms, parmesan	8
<b>FARRO</b> toasted, bay leaf, pork	8
<b>EGGPLANT</b> cascabel chili, pinenuts, tomato	7

Area 31 supports the Monterey Bay Aquarium Seafood Watch Program.



Consuming raw or undercooked meats and seafood increases your risk of food borne illnesses.

A gratuity of 18% will be added to parties of 6 or more.