



fruits of the sea

Fritto Misto
calamari, key west shrimp
broccolini, green beans, lemon
sun-dried tomato pesto
16

East Coast Oysters on the 1/2 Shell
red wine mignonette
18

Poached & Chilled Shrimp
lime cocktail sauce
18

appetizers

House-Made Mezze Board
hummus, roasted eggplant dip
falafel, spanakopita, pita
pickled vegetables, marinated olives
18

Roasted Chicken Soup
fregola, italian parsley
9

salads

Hearts of Romaine
radicchio, white anchovies
garlic croutons
parmigiano-reggiano
13

Market Salad
seasonally inspired ingredients
13

Roasted Feta & Watermelon
watercress, kalamata olives
pickled red onion
mint, lemon vinaigrette
14

skirt steak +15, chicken +8
salmon +14, shrimp +12
fish of the day MP

entrees

Simply Grilled Fish of the Day
market vegetables, salsa verde
MP

Roasted Turkey Sandwich
avocado, applewood smoked bacon
mustard aioli, pickled red onion
seven grain bread
17

Steak Frites
creekstone farm skirt steak
maitre de butter, pomme frites
29

Falafel Pita
romaine, tomato, cucumber
red onion, hummus, tzatziki
fattoush salad
16

Temple Orange Burger
roasted garlic hummus
olive tapenade mayo
halloumi cheese, arugula, tomato
21

Margherita Flatbread
tomato, mozzarella, basil
16

Quiche
market vegetables, baby green salad
sherry vinaigrette
17

desserts

Florida Key Lime Pie
graham cracker-macadamia nut crust
tequila chantilly
12

Tiramisu
local cold brew-soaked lady fingers
mascarpone cream, dark chocolate
disaronno amaretto
12

House Spun
Ice Cream & Sorbets
3/6/9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions. 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 and should eat oysters fully cooked.