



OPEN 7 DAYS from 10/14/2024

5-10pm

**Hogfish "God made the Fish, we just cook it right"**

**"Dog Friendly" Children and pets of well behaved owners allowed.**

### DELICACIES MARKET PRICES

**Foie Gras Cafe' Sole' en bocal** with fig jam, wild cherry compote and toast. Try it with Tokay or Sauterne

**Caviar: Silver lake Siberian Osetra** served with fresh toast, homemade creme' fraiche, chopped egg, diced onion, capers. Good with Rose' Champagne

**Key West Stone Crab Claws** with Key lime honey mustard or melted butter

**Cold Water Oysters** from Canada, Prince Edward Island and the far North

**Ask your waiter for tonight's specials**

### SOUP

**Portobello Soup**, portobello mushrooms, caramelized onions, port, cream, Asiago **\$12**

**Gazpacho de Madrid**, tomatoes, cucumber, red bell peppers, olive oil, garlic, **\$12**

**Lobster Bisque**, lobster, sherry, sun dried, tomato, cayenne, cream, onions **\$15**

**French Onion Soup** caramelized onion, beef broth, champagne and port, Gruyere' **\$15**

### SALAD

**Beet Salad** roasted beets, goat cheese, tomato, arugula, truffled hibiscus vinaigrette **\$18**

**Burrata Mozzarella** tomato, pesto, basil, pine nuts, olive oil, balsamic reduction **\$20**

**Caesar Salad** crisp romaine, Caesar dressing, fresh anchovies, crostini, Asiago crisp **\$18**

**Arugula Salad** truffle vinaigrette, toasted pumpkin seeds, ripe pear, parmesan **\$18**

**Ingrams Salad** mixed salad, pears, toasted pecans, lemon vinaigrette, Maytag blue **\$18**

### COLD

**Conch Carpaccio** red bell pepper, Asiago, capers, red onions, lime juice & olive oil **\$18**

**Beef Carpaccio** sliced tenderloin, asiago cheese, arugula, lemon and olive oil **\$25 Tuna**

**Tataki** lightly seared, blackened, hoisin, seaweed, sriracha, romaine **\$18**

**Cheese Board** Large or small board served with 6 or 3 cheeses, nuts, homemade jams, compotes, honey, fruit, butter, bread & crackers **\$20/\$38**

### HOT

**Angels on Horseback** dates stuffed with garlic, wrapped in bacon, honey pepper **\$16**

**Artichoke Aphrodisiac** baked, stuffed with garlic, herbs, bread crumbs, butter **\$22**

**Escargot A La Bourguignon** butter, garlic, shallots, white wine, grilled baguette **\$17**

**Baby Clams** garlic, white wine, butter, parsley, crushed red pepper, angel hair pasta **\$20**

**Saganaki** Baked Halloumi cheese with herbs and olive oil, pita, caper berries **\$19**

**Fresh Anchovies served hot on crostini** topped with green sauce made with basil, dill, parsley, garlic and French cornichons **\$17**

Consumption of raw or undercooked foods may be hazardous to your health.

10/4/24 Please refrain from using cell phones or smoking in the dining room.

20% gratuity may be added to your check at our discretion. Children and pets of well behaved owners allowed.



"My tastes are simple, Only the very best will do" OW

*Hogfish "God made the Fish, we just cook it right"*

**PASTA**

**Baby Clams** garlic, white wine, butter, parsley & crushed red pepper, angel hair **\$40**

**Shrimp Sole'** garlic, olive oil, cherry & crushed tomato, basil, angel hair pasta **\$36**

**Fruit of the Sea** scallops, shrimp & calamari with Romesco, pesto and sun-dried tomato sauce, Angel hair pasta **\$34**

**Shrimp Scampi** local shrimp, roasted garlic, olive oil, white wine, parsley, linguini **\$40**

**Fish Entree's** come with a vegetable medley, rice and mashed potatoes & tomato Provençal

**FISH "God made the fish, We just cook it right"**

**Hogfish Snapper Sole'** pan seared with our roasted red bell pepper hollandaise **\$42**

**Yellowtail Snapper Solé** lightly sautéed, mango salsa a sunburst of tropical flavor **\$39**

**Grouper Romesco**, roasted tomato, hazelnuts, garlic, red bell pepper **\$46**

**Tuna Pistachio** pan seared hoisin garlic sauce, spicy wasabi cream **\$41**

**Jumbo Diver Scallops** and pink gold shrimp in a white truffle hollandaise **\$46**

**Florida lobster** grilled, drawn butter, Thermidor sauce side **\$MKT**

**Salmon Oscar** with asparagus, crabmeat, Hollandaise **\$40**

**Meat Entree's** Side of gourmet mash potatoes, grilled asparagus, vegetables & tomato Provençal

**MEAT**

**Duck a' L'orange** Half duckling, baked till crisp, side of spicy orange sauce **\$47**

**Rack of Lamb**, Chops with roasted garlic, olive oil, herbs de Provence & truffle oil **\$49**

**Spicy Skirt Steak** 8 oz with Chef Correa's Spicy rub **\$52**

**Prime Filet Casanova** 8oz filet with wild mushroom demi-glaze or Bearnaise **\$53**

**Vegan and vegetarian**

**Vegetarian Pasta** asparagus, tomatoes, shallots, carrots and garlic with tome sauce over angel hair pasta **\$33**

**Stuffed red bell peppers** with tomatoes, asparagus, carrots, and rice with a trio of sauces: Pesto, Romesco and a balsamic glaze **\$33**

**CAFE' SOLE' HOMEMADE DESSERTS**

**Key Lime Pie with homemade marshmallow & Chantilly cream**

**Chocolate Pecan Pie a la mode 'Momma's favorite'**

**Creme Brulee'**

**Banana Foster**

**Chocolate Fondant**

*Try our Porto and dessert wines*

*Please see our extensive wine list*

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