



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

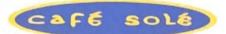
HOT

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

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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 Provencal

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 Provencal

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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