

SEAGRAPE

RAW SELECTIONS

East & West Coast Oysters 19/36
mignonette, cocktail sauce

Local Fish Ceviche 15
calabrian chili oil, sour orange

Mussel Ceviche 9
half dozen

Hand-Picked Seaweed Salad 16
sesame oil, rice vinegar, soy sauce

Royale 90
6 Oysters, 3 prawns, 1/2 spiny lobster,
6 clams, local fish ceviche &
seaweed salad

1/2 Chilled Spiny Lobster 26
clarified butter

Sebastian Inlet Clams 8/15
mignonette, cocktail sauce

Prawn Cocktail 7ea
cocktail sauce

Tuna Tartare 22
sesame seeds, cilantro salad,
fried garlic, rice crackers

Suprême 180
12 Oysters, 6 prawns, spiny lobster,
12 clams, local fish ceviche,
tuna tartare & seaweed salad

KNOSH

Warm Gougères 10
gouda fondue, lardo, sherry glaze

Peekytoe Crab Toast 20
celery seed lovash, avocado, dill, pickled apple slaw, lemon dressing

Hudson Valley Foie Gras Terrine 25
yuzu marmalade, hazelnuts, arugula, housemade brioche

STARTERS

Organic Lacinato Kale Salad 14
pomegranates, walnut bread croutons, asian bears, pickled raisin dressing

Coriander Roasted Beets 18
avocado hummus, Persian cucumbers, fried chickpea, sumac yogurt

Habachi-Grilled Jackman Kobe Beef Belly 22
shredded local hearts of palm, black radish, seaweed, tom yum vinaigrette

Wild Cress and Tarragon 14
grapes, melting shallots, tarragon, French feta

Teena's Pride Heirloom Tomato Composition 17
whipped burrata, basil seeds, basil, Nobel P.X. Barrel-Aged Vinegar, olio verde

Maine Lobster Ravioli 21
red curry lobster emulsion, fried ginger, watermelon radish, lemon verbena, puffed lobster coral

Spanish Octopus a la Plancha 18
potato foam, squid ink crackers, crispy pig ear, orange-gochujang

Crispy Sweetbreads 21
candied kumquats, fresh beans, veal jus, fennel

a suggested 18% gratuity is added to all checks

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PLATES OF RESISTANCE

Spaghetti a la Chittara 21
long-stewed tomatoes, pecorino, basil

Blue Hubbard Squash Agnolotti 23
chestnut-celery broth, shaved chestnuts, truffle essence

Squid Ink Cavatelli 24
guanciale, saffron, fennel seed, steamed cockles & clams,
aleppo pepper, bread crumbs

Seared Scallops 32
tamarind butter, romanesco, cauliflower purée, caper gremolata

Crispy Skin Florida Snapper 27
“paella” rice cake, sugar snaps, shrimp chorizo, sofrito broth

Roasted Halibut 35
Sultana Grapes, Swiss chard, caramelized salsify, marcona almonds, sherry-soy jus

Salt Crust Fish of the Evening MP
braised gigante beans & greens, salsa verde

Rotisserie Poulet Rouge 32
brown butter pomme purée, tomato confit, melted leeks, roasted garlic, tarragon jus

Muscovy Duck Breast 34
candied niçoise olives, compressed kumquats, parsnip purée, smoked duck jus

Braised Short-Rib 39
cornbread foam, brussels sprouts, pickled pearl onions, mizuna greens, maple-vinegar glaze

“STEAKHOUSE”

Jackman Ranch Florida Wagyu

Jackman Cane and Cattle Company is a family-owned ranching company that operates 15 miles south of Clewiston, Florida. Jackman Cane and Cattle Company has been raising cattle in South Florida for 5 generations. In 2002, Jackman began adding Japanese Black Wagyu bulls as their herd sires. For the first year of their life, the cattle are grass fed the luscious grass of south Florida. After year one, they are fed grains in the midwest for the right mixture of grains and grass to maximize the flavor of the beef.

8oz. Skirt Steak 32

14oz. Bone-In NY Steak 48

8oz. Filet Mignon 52

18oz. Bone-In Rib-Eye 47

SIDES 9

Pan-Dripped Potatoes
horseradish crème fraîche

Brussels Sprouts
apple, honey fish sauce

Duck Fat Fries
rosemary

Braised Greens
lardons, fried garlic crumbs

Brown Butter Pomme Purée

Traditional Ratatouille

Shishito Peppers
shaved bonito, togarashi

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WINES BY THE GLASS

Sparkling

Delamotte, Le Mesnil sur Oger, Champagne 21/96
Ruinart Rosé, Reims, Champagne 27/135
Scharffenberger Rosé, Mendocino 13/65
Jardin en Fleurs, Vouvray 12/60

White

Chard., Stags' Leap Winery, Napa Valley 14/56
Chard., Louis Michel "Montmains", 1er Cru, Chablis 24/96
Picpoul de Pinet, Gerard Bertrand, France 9/36
Pinot Gris, Elk Cove, Willamette 14/56
Sauv. Blanc, Dm. Fournier, Sancerre 17/68
Roero Arneis, Negro "Serra Lupini", Piemonte 13/52

Rosé

Grenache, Chateau d'Aqueria, Tavel 14/56

Red

Grenache, Dauvergne Ranvier, Rhône 9/36
Pinot Noir, Vincent Girardin "St. Vincent", Bourgogne 16/64
Pinot Noir, Copain "Tous Ensemble", Sonoma 19/76
Cab. Blend, Three Saints "Sixty Seven" Happy Canyon 16/64
Nebbiolo d'Alba, Bruno Giacosa, Piemonte 25/100
Bordeaux, Chateau Lassègue, Grand Cru, Saint-Émilion 23/92
Rhône Blend, Patelin de Tablas, Paso Robles 14/56

COCKTAILS

Rum-Chocolate Old Fashioned 15

Flor de Caña 7yr, chocolate bitters, vanilla syrup,
orange peel, chocolate shavings

Cucumber Gimlet 16

Elyx Vodka, lemon, simple syrup, cucumber,
mint, black pepper

Muy Thai 15

Diplomatico Reserva, demerara syrup, Thai tea, coconut cream

Ritz Cocktail 16

Remy Martin 1738, Cointreau, Luxardo Maraschino Liqueur,
lemon juice, champagne

Guava Cobbler 15

Facundo Bacardi Neo, Pierre Ferrand Dry Orange Curaçao,
guava purée, lime juice

Pampelonne 14

Aylesbury Duck Vodka, St. Germain, lemon juice,
grapefruit juice, basil, sparkling vovray

Breakfast Martini 13

Beefeater Gin, Cointreau, lemon juice,
housemade clementine marmalade

Bardot 15

Plymouth Gin, St. Germain, manzanilla sherry, grapefruit bitters

Frozen Margarita Picoso 15

Avion Silver, Canton Ginger Liqueur, agave syrup,
lime juice, cayenne pepper

Seagrape Bellinis 15

prosecco with choice of:
classic peach, guava, guanabana

BEERS

Domestic Bottles

Brooklyn Brewing Brown Ale - NY 8
Goose Island "Matilda" - IL 11
Samuel Adams Lager - MA 7
Swamp Ape IPA - FL 8

Draft

Brooklyn Brewing Pilsner - USA 8
Coconut Blonde Ale - Miami 7
Duvel Belgian Pale Ale - BEL 11
Funky Buddah Floridian Hefeweizen - Florida 7
Grumpy Monk Belgian Pale Ale - MA 7
Wynwood Brewery "Pop's Porter" - Miami 6

Imported Bottles

Amstel Light - NLD 8
Corona - MEX 8
Heineken - NLD 8
Pilsner Urquell - CZE 8
Rekorderlig Pear Cider - SWE 8

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