



OYSTER BAR

Oysters (East & West Coast) * *	\$3 each	\$32 dz
jalapeño cocktail sauce, mignonette		
Spicy Mahi Sashimi *		13
Fresno pepper, chili soy		
Shrimp Cocktail		14
Argentinian red shrimp, jalapeño cocktail sauce		
Chilled Seafood Platter	small 28 / large 50	
oysters, shrimp cocktail, fixins		

FRESH TACOS

(flour tortillas – 3 per order)

Blackened Grilled Fish – romaine, guacamole, salsa	12
Rock Shrimp – avocado, cabbage, spicy crema	13

POKE

(w/ plantain chips)

Big Eye Tuna Poke “Aloha” *	17/27•
hijiki, scallion, macadamia nuts, poke sauce	
Salmon Poke “Heat Wave” *	14/24•
cucumber, jalepeño, scallion, togarashi, poke sauce	
• Entrée size with brown rice	

PROSCIUTTO DI PARMA & CHEESE

24 month aged Prosciutto di Parma with selection of following cheeses:

- **Manchego** 12 Month / Spain / Sheep
- **Lou Bergier Pichin** 2 Month / Italy / Cow
- **Coach Farms** 4 Weeks / NY / Goat
- **Vintage Cheddar** 4 year / Quebec / Cow

CHOOSE

2 Cheeses 14 / **3 Cheeses** 16 / **4 Cheeses** 20

ROTISSERIE CHICKEN

free range chicken served w/ cornbread, curry mustard sauce, BBQ sauce & Nashville hot sauce

Whole Chicken w/ choice of two sides	32
Half Chicken w/ one side	18

(All white meat available add 12/5)

ONE

House Calamari	13
sweet chili sauce, cherry peppers	
Rotisserie Chicken Nachos	15
black beans, blended cheese, cherry peppers, tomato salsa, chipotle sour cream, guacamole	
Kobe Beef Meatball	16
fresh ricotta, homemade marinara, grilled garlic bread	
Crisp Rock Shrimp	14
green apple slaw, cilantro, white miso sauce	
Chicken Wings	13
“secret” asian sauce or classic buffalo style	
Stracciatella	12
Mimmo’s mozzarella, artisinal bread, heirloom tomatoes, balsamic glaze	

TWO

Octopus	18
Portuguese, petite potatoes, chorizo, anticuchera sauce	
Peking Duck Lettuce Cups *	17
bibb lettuce, pickled carrot salad, cucumber, cashew, trio sauces	
Italian Mussels	17
plum tomato, pesto, Barolo wine, lobster broth.	
grilled garlic toast	add clams 7
Korean Short Rib	11
hickory smoked, plum glaze, kimchi	
Short Rib Risotto & Scallops	23
pan seared sea scallops, demi glace, maldon salt	
Salmon *	20
pan roasted, spinach, red cabbage, fingerling potatoes	

THREE

Daily Cast Iron Fish *	MP
wild mushrooms and choice of side	
16 oz. Prime NY Strip Steak *	49
brussel sprouts w/ lemon aioli	
12 oz. Prime Churrasco Steak *	39
Belgian hand cut fries, chimichurri	
14 oz. Allen Brothers Milk Fed Veal Chop *	40
braised red cabbage, cabernet demi	
House Vegetable Bowl 15 / Chicken 18 / Shrimp 25	
soy glaze, brown rice, broccoli, haricot vert, mushroom, water chestnut, Nappa cabbage, carrot, scallion, sesame	
Tagliatelle with Littleneck Clams	22
toasted garlic, tomatoes, EVOO	
Rigatoni	18
Italian sausage, broccoli, marinara, touch of cream	
Cioppino	27
scallop, shrimp, fish, mussels, clams, calamari, pesto, plum tomato, Barolo wine, lobster broth	
“Triple Grind” Signature Burger *	15
half pound, signature aioli sauce, hickory bacon, whole grain mustard cheese, toasted brioche bun, Belgian hand cut fries	
(other burger bar options available)	

BRICK OVEN PIZZAS & FLAT BREADS

Whole Wheat Dough available on all pizzas (add \$2)

PIZZA

Margherita mozzarella, tomatoes, basil, olive oil	13
Sausage & Kale heirloom tomato, toasted garlic, stracciatella cheese	14
Four Cheese White mozzarella, parmesan, blue, goat cheese, truffle oil	13
Pesto Chicken mushroom, pesto, goat cheese, mozzarella	14
Meatlovers salami, ham, bacon, pepperoni, sausage, mozzarella	15

FLATBREADS

Prosciutto & Arugula fresh mozzarella, baby arugula, sliced prosciutto, red sauce	13
Spicy Salami crushed plum tomatoes, cherry peppers, mozzarella cheese	12
Southwest Lobster black bean, tomato, red onion, roasted corn, mixed cheese, chipotle & cilantro sauces	14

GREENS

Shrimp Salad 18 grilled shrimp, romaine, hearts of palm, radish, avocado, red pepper, crisp red onion, lemon vinaigrette
New Yorker 14 bibb lettuce, avocado, onion, tomato, haricot verts, pear, toasted almond, dijon balsamic vinaigrette
Kale Caesar Salad 13 romaine, kale, shaved parmesan, “fancy croutons”, classic Caesar dressing
Town “Original” Chopped Garbage Salad 15 chopped iceberg, diced salami, red peppers, provolone cheese, fresh mozzarella, chick peas, house buttermilk dressing
Caribbean Jerk Steak Salad* 19 House mixed greens, amaretto & rosemary marinated Sunkist oranges, crumbled blue cheese, candied walnuts, house buttermilk dressing.
CG Salad 15 House mixed greens, grilled chicken breast, cranberries, candied walnuts, goat cheese, raspberry vinaigrette
Farmers Market Salad 15 shredded chicken, House mixed greens, golden raisins, carrots, broccoli, mushrooms, honey roasted peanut, apples, goat cheese, lemon vinaigrette

SIDES & SUCH

Hand Cut Belgian Fries traditional, jalapeño cheese sauce, truffle mayo	5/10
Grilled Corn Cotija cheese & Mexican garlic butter	8
Crisp Brussel Sprouts lemon aioli, maldon salt	10
Potato Skins sour cream dipping sauce	8
Jalapeño Mac and Cheese Skillet	12
Sweet Potato Fries	6/12
Sautéed Garlic Spinach	7
Seasonal Wild Mushroom	9
Braised Red Cabbage	8

MICHAEL ALTMAN
Executive Chef

www.housekitchenbar.com
Inquire about our SIDEBAR private events

HOUSE
A TOWN KITCHEN & BAR

* Florida State Food Code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of food bourne illness. Please notify us of any food allergies.
** There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, you should eat oysters fully cooked.