

ALTAMARE OPENING MENU

Starter

Peruvian Ceviche, spicy pepper, cilantro	14
Spanish mackerel crudo, bottarga, Meyer lemon, seasalt, cold pressed extra virgin olive oil,	15
Yellow fin tuna tartar, bamboo shoots, scallion, ginger, cassava crackers	15
Pan seared day boat scallops, tomato ginger nage, crispy fennel	16
House made wild mushroom ravioli, truffle cream, piave vecchio	18
Fuyu persimmon salad, heirloom tomato, toasted pumpkin seed, Swank farms petite fennel, pear balsamic vinaigrette	12
Pan seared sheep head fish, warm farro, chorizo, grilled lemon, saffron aoli	14
Crispy fish cakes, lemon aoli, herb salad	14

Dinner

Local Golden Tile, Carolina gold risotto, fresh sage, pistaccio, Meyer lemon	29
Beer battered local snapper, crispy Idaho wedges, lemon aoli	24
Harris ranch NY striploin, sauté wild mushroom, veal jus	37
House made fettuccine, Florida rock shrimp, asparagus, snow peas, garlic	21
Terracotta seafood pot, mussels, clams, calamari, Florida rock shrimp, local fish, roasted tomato broth	29
Local pumpkin swordfish, fennel and cippolini onion ragout, crispy onion	29
Grilled local Mahi Mahi, sauté asparagus with lemon zest and fresh thyme	19
Oven roasted Fudge farms pork loin wrapped in cured fat back, roasted tomato and eggplant salad, rosemary jus	28
African pompano, baby bok choy, asparagus, swank farms baby leeks, citrus soy	29

Sides

Fresh petite swank farms fennel, Italian olive oil, Fleur de sel	10
Roasted cauliflower, cilantro salsa verde	6
Crispy Idaho wedges, lemon aoli	6
Sauté wild mushrooms, fresh thyme, lemon	12
Sauté asparagus with lemon and fresh thyme	6

Consumer advisory; Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness.