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.