

STARTERS

FISH DIP ... 15

SEASONED, SMOKY, CHUNKY, CREAMY, MADE WITH FRESH RED SNAPPER, SERVED WITH TORTILLA CHIPS

FRESH SHRIMP CEVICHE ... 15

MAYPORT SHRIMP IN MARINATED CUCUMBER SALSA WITH TORTILLA CHIPS

SCALLOPS MAKOTO ... 21

SCALLOPS SERVED MAKOTO STYLE

BRUSCHETTA FLATBREAD ... 12

SEASONED TOMATOES ON FRESH BAKED FLATBREAD, WITH FRESH MOZZARELLA AND BALSAMIC GLAZE

HOMEMADE FRIED MOZZARELLA ... 10

OUR FLAVOR PACKED FRESH MOZZARELLA FRIED TO PERFECTION AND SERVED WITH HOUSE MARINARA

PORTOBELLO CAPRESE

GRILLED PORTOBELLO WITH SLICED TOMATO, FRESH MOZZARELLA, FRESH BASIL, AND BALSAMIC VINEGAR
SINGLE ... 12 ... TRIPLE ... 27

SALADS

GREEK SALAD ... 15

WITH CREAMY GREEK DRESSING

HOUSE SALAD ... 15

HOUSE ITALIAN DRESSING WITH PARMESAN

CAESAR SALAD ... 15

CREAMY CAESAR DRESSING, ROMAINE, PARMESAN, CROUTONS AND BACON BITS

CAPRESE SALAD ... 18

FRESH MOZZARELLA, TOMATO, FRESH BASIL, OLIVE OIL, AND BALSAMIC GLAZE

GINGER SALAD ... 15

CHOPPED ROMAINE, CUCUMBER, AND CARROT SHAVINGS WITH HOUSE GINGER DRESSING

ADD TO YOUR SALAD

GRILLED CHICKEN 7, GRILLED SHRIMP 12,
MARINATED STEAK 16, SEARED SCALLOP 18,
GRILLED FISH 19, SLICED AVOCADO 5

SIDES

MIXED GRILLED VEGGIES ... 10

GRILLED POTATOES ... 10

GARLIC PARMESAN POTATOES ... 12

HOMEMADE MEATBALLS ... 10

SIDE SALAD ... 8

DESSERT

LIMONCELLO CAKE ... 7

TIRAMISU ... 7

CHEFS INCREDIBLY BALANCED NUTELLA CRISP ... 14

HOMEMADE ALL FRUIT STRAWBERRY POPSICLE ... 4

ZEPPOLE WITH POWDER SUGAR, MAPLE SYRUP ... 8

ENTREES

MAKOTO GRILL ... 36

GRILLED FISH, GINGER DRESSING, AVOCADO SLICES, SHAVED CARROT, SESAME SEED, AND A GINGER SALAD

PAN SEARED SCALLOPS ... 32

WITH CRISPY RED ONIONS, ROSEMARY, AND WHITE WINE DEGLAZE

FISH AND GRITS ... 36

CREAMY LEMON BUTTER SAUCE, CHERRY TOMATOES, CAPERS, RED ONION, AND CORN OVER CHEESE GRITS

THE GRILL ... MARKET

SCALLOPS OR FISH WITH SLICED LEMON, POTATOES AND VEGGIES,

MARINATED SKIRT STEAK ... 41

A FULL STRIP OF OUR MARINATED SKIRT STEAK WITH FRESH CHIMICHURRI, SLICED AVOCADO, GRILLED POTATOES AND VEGGIES

PASTA

PASTA MARINARA ... 16

PENNE PASTA IN HOUSE MARINARA SAUCE

PASTA VINO ... 25

PENNE PASTA IN WHITE WINE LEMON BUTTER, GARLIC, AND RED ONION

BAKED ZITI ... 25

PENNE PASTA, GARLIC PARMESAN SAUCE, ITALIAN SAUSAGE, HOMEMADE RICOTTA, MARINARA, AND MELTED MOZZARELLA

CHEF'S PASTA ... 25

PENNE, TOMATOES, GARLIC, BASIL, BALSAMIC VINEGAR, FRESH MOZZARELLA AND BALSAMIC GLAZE

ADD TO YOUR PASTA

GRILLED CHICKEN 7, GRILLED SHRIMP 12,
MARINATED STEAK 16, SEARED SCALLOP 18,
GRILLED FISH 19, HOMEMADE MEATBALLS 10

BISTRO FAVORITES

THE ATLANTIC ... 34

A HOAGIE ROLL STUFFED WITH FISH DIP, BLACKENED SHRIMP, CRAB CAKE, AND DRIZZLED WITH REMOULADE SAUCE

THE BURGER ... 23

8 OZ GROUND CHUCK AND BRISKET, AMERICAN CHEESE, LETTUCE, ONIONS, TOMATOES AND MUSTARD-BASIL AIOLI

MUSHROOM SWISS BURGER ... 23

OUR BURGER SMOTHERED WITH SEASONED PORTOBELLO MUSHROOMS AND MELTED SWISS CHEESE

CRAB CAKES ... 33

TWO CRAB CAKES WITH HOMEMADE REMOULADE SAUCE OVER A BED OF SPINACH AND TOMATOES

CRAB AND GRITS ... 33

CRAB STUFFED GRITS TOPPED WITH A CRAB CAKE AND OUR HOMEMADE REMOULADE SAUCE

SAVORY SHRIMP AND GRITS... 33

LOCAL JUMBO SHRIMP ON CHEESE GRITS WITH SAVORY CREAM SAUCE, CHORIZO AND BACON