

Eat Drink Discover



### TRUFFLE SIDEWINDERS 14

Cotija Cheese, Scallions, Roasted Garlic Aioli

#### **BURRATA CREMOSA VG** 16

Grilled Peaches & Heirloom Tomato Salad, Balsamic Pearls with Glaze, Crispy Baguette, Fresh Basil

# CHARCUTERIE & ARTISANAL CHEESE BOARD 19

Chef's Choice of Cured Meats and Cheese, Pickled Munchies, Citrus-Marinated Olives, Crostini

# STARTERS

### **MELBY CHICKEN WINGS** 15

Baby Carrots & Celery, Choice of Sauce: Roasted Garlic Parmesan, Tennessee Dry Rub, Hot Honey BBQ, Landing Buffalo

# COLOSSAL SHRIMP COCKTAIL (5) GF 18

Poached Shrimp, Classic Cocktail Sauce, Rémoulade

### **ISLAND CONCH FRITTERS** 16

Mango Red Curry Aioli

### TUNA POKE\* GF 17

Raw Ahi Tuna, Citrus Ponzu, Pickled Red Onions, Diced Cucumber, Ginger, Avocado, Baby Bok Choy, Corn Tortilla Chips

### PAN-SEARED CRAB CAKES 18

Chayote Slaw & Frisée Herb Salad, Zesty Lemon & Caper Rémoulade

### TODAY'S RAW OYSTERS\* GF MKT

Half Dozen or Dozen, Mignonette Sauce, Cocktail Sauce (Please Inquire about Current Selection and Price)

### MELBY'S OYSTERS ROCKEFELLER (7) 19

Creamy Truffle Spinach, Herb & Parmesan Breadcrumbs

## FROM THE GARDEN

Add: Grilled or Blackened Chicken 4 / Sautéed Shrimp 6

#### CAESAR CLASSICA 14

Roma Crunch Romaine, Everything Croutons, Anchovies, Parmesan, Housemade Creamy Caesar Dressing

#### WATERMELON & FETA SALAD VG. GF 14

Cucumber, Fresh Mint, Thinly Sliced Red Onions, Olives, Baby Arugula, Candied Walnuts, Balsamic Glaze

### NIÇOISE SALAD\* GF 18

Seared Ahi Tuna, Mixed Greens, Yukon Gold Potatoes, Green Beans, Olives, Baby Heirloom Tomatoes, Lemon Thyme Vinaigrette

### BRÛLÉED GOAT CHEESE SALAD VG, GF 16

Citrus Segments, Baby Arugula, Candied Walnuts, Shaved Fennel, with Roasted Red and Gold Beets

#### MELBY COBB GF 15

Chopped Mixed Greens, Tomatoes, Bacon, Diced Chicken Breast, Hard-Boiled Egg, Avocado, Crumbled Bleu Cheese, Citrus Vinaigrette

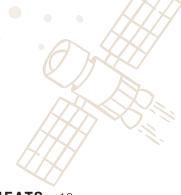




# FLATBREADS

### PIZZA CAPRESE VG 16

Heirloom Tomatoes, Shredded Mozzarella Cheese, Basil Marinara Sauce



### **CLASICO MEATS** 16

Sliced Pepperoni, Italian Sausage, Bacon, Chorizo, Garlic, Basil, Marinara Sauce, Parmesan & Mozzarella Cheeses

### MAINS

### FISH OR SHRIMP TACOS (3) 17

FLATBREAD OF THE DAY 16

Inquire with Server

Flour Tortilla, Blackened Grouper or Shrimp, Mango-Pineapple Slaw, Cotija Cheese, Baja Aioli

### **BEYOND BURGER VG** 18

Butter Lettuce, Tomato, Caramelized Onions, Pickle Spear, Toasted Kaiser Potato Bun, Sidewinder Fries

### **CLASSIC REUBEN SANDWICH** 20

Braised Corned Beef, Swiss Cheese, Sauerkraut, Homemade Russian Dressing, Grilled Marbled Rye Bread, Sidewinder Fries

### HOT-HONEY CRISPY CHICKEN SANDWICH LS 18

Crispy Chicken Thighs, Chayote Slaw, Housemade Hot Florida Honey, Roasted Garlic Aioli, Toasted Kaiser Potato Bun, Sidewinder Fries

### **ANGUS STEAK BURGER\*** 19

8oz Wagyu Beef, Aged White Cheddar Cheese, Bacon Onion Jam, Heirloom Tomato, Roasted Garlic Aioli, Toasted Kaiser Potato Bun, Sidewinder Fries

### COLOSSAL SHRIMP CARBONARA 34

Linguini Pasta, Applewood-Smoked Bacon, Shallots, Green Peas, Grilled Baguette

### FLORIDA GROUPER GF 38

Mango Jasmine Rice, Baby Carrots, Sautéed Spinach, Honey Pineapple Glaze

### 12oz NY STRIP STEAK\* GF 40

Yukon Steak Potatoes, Grilled Broccolini, Charred Campari Tomatoes, Chandre's Peppercorn Cognac Sauce

Crispy Chicken The Roasted Garlic A

GF - GLUTEN-FREE

VC VECETADIAN

LS - LOCALLY SOURCED

onsuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 📗 22% gratuity will be added for parties of 8 or mo