

Raw Bar and Ceviche

Florida Stone Crab Claws

whole grain mustard sauce

Jumbo Shrimp Cocktail

vodka and key lime spiked cocktail sauce

Fresh East and West Coast Oysters

pineapple mignonette, vodka and key lime cocktail sauce

Seafood Tower

fresh oysters, jumbo shrimp, chilled Maine lobster, market ceviche, king crab claws

Local Fish Ceviche

cilantro, avocado, cancha corn

Yellowfin Tuna Tataki

crispy shallots, yuzu, habanero

Local Snapper Tiradito

ponzu, pineapple, coconut

Appetizer

Clam and Conch Chowder

Cedar Key clams and Bahamian conch

Steak Tartare

Shallots, chives, whole grain mustard, capers, soft boiled fried egg & brioche toast

Homestead Farms Tomatoes

stracciatella di buffula, aged balsamic, house basil, maldon flake, evoo

Seared Diver Scallops

cherry wood smoke, key lime, avocado, frisee

Jumbo Lump Crab Cake

citrus cilantro slaw, key lime aioli, micro greens

Salads

Largo Caesar

pumpnickel croutons, shaved parmesan, white anchovies, key lime house caesar

Bay Wedge

smoked bacon, oven roasted tomatoes, aged blue cheese, green goddess dressing

Artisan Baby Gem Salad

hearts of palm, cherry tomatoes, watermelon, papaya, passion fruit vinaigrette

Grilled Homestead Vegetable Stack

tomato puree, grit cake, portobello mushrooms, eggplant, Homestead tomatoes, fresh mozzarella, basil, evoo, reduced balsamic drizzle

Roasted Beet Salad

golden, red and candy striped beets, whipped goat cheese, Florida strawberry, candied walnuts, strawberry vinaigrette

Land & Sea

Mango Miso Glazed Mahi Mahi

pineapple fried rice, ginger bok choy, spicy pineapple mango reduction

Atlantic Salmon

Israeli couscous risotto, smoked mussels, wilted spinach, saffron billi-bi

Blackened Swordfish

Cuban sweet potatoes, rum soaked mangoes

Local Red Snapper

Tina's pride heirloom tomatoes panzanella, chipotle fire roasted tomato cream, house grown basil

Whole Roasted Lake Meadows Jerk Chicken

garlic whipped yukon, seasonal grilled vegetables, lemon-thyme jus

Banana Braised Short Ribs

tostones, wilted greens, banana beef jus

Sweet Potatoe Gnudi with Browned Sage Butter Sauce

browned butter, Playa Largo sage

Blackened Grilled Tofu Steak

tomato thai curry sauce, homestead vegetables, crispy shallots

Twilight Largo Burger

dry aged 10oz angus beef patty, foie gras, crispy shallots, fried egg, house smoked bacon, aged cheddar, bourbon onion jam

Signature Steaks and Seafood

12oz Center Cut Filet

14oz Dry Aged NY Strip

24oz Dry Aged Porterhouse

28oz Dry Aged Bone In Cowboy Rib-eye

Colorado Double Bone Lamb Chop

Double Cut Compart Duroc Pork Chop

Whole Salt Crusted or Fried Yellow Tail Snapper

Whole Maine Lobster (2lb & Up)

Signature Sauces and Crusts

Grand Marnier Green Peppercorn Sauce

La Marea Steak Sauce

Tamarind Steak Sauce

Key Lime Béarnaise Sauce

Passion Fruit Beurre Blanc

Peppercorn and Grains of Paradise Crust

Blue Cheese Crust

Sides

Roasted Asparagus

Roasted Wild Mushrooms

Maine Lobster Mac & Cheese

Wilted or Creamed Spinach

Truffle Fries

Sweet Potato Tater Tots Bravas

Garlic Whipped Yukon

Au Gratin Potato

1# Loaded Baked Potato