

# Appetizers

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## Caribbean Crab & Shrimp Cakes

Pan-seared golden brown and served with chipotle remoulade & street slaw | 9.5



## Creamy Dijon Mussels

1 lb. of Prince Edward Island Mussels sautéed with onion, garlic, tasso ham and roasted potatoes in a whole-grain mustard cream sauce. Served with parmesan crostinis | 14

*\*Our mussels are also available in a traditional white wine and lemon butter sauce with garlic and onions*

## Shrimp and Grits

White hominy grits with sautéed shrimp, tasso ham, roasted peppers, scallions and a shellfish nage | 12

## Ribeye Springrolls

Shaved ribeye, caramelized onions, and a trio of cheeses wrapped in a crispy shell. Served with Knucklehead sauce | 11

## Southern Caprese

Fried green tomatoes, mozzarella, heirloom tomatoes, balsamic reduction, garlic herb oil, and fresh basil | 10.5

## Shrimp Cocktail

7 chilled shrimp served with zesty cocktail sauce, pickled cucumber, and lemon | 17.5

## Salmon Carpaccio

Smoked salmon pastrami, drizzled with dijon aioli, and finished with spinach, capers, pickled red onion, and cracked black pepper. Served with parmesan crostinis | 14



## Siesta Key Rum-Glazed Calamari

Rings of calamari, breaded & fried. Tossed with Siesta Key Rum glaze, pineapple, banana peppers, cucumbers, and red bell peppers | 12.5  
*\* Our calamari is also available with a traditional robust marinara sauce and lemon | 11*



## Eggplant Rollatini

Thinly sliced eggplant stuffed with a trio of mozzarella, ricotta, and parmesan cheeses. Baked golden brown and topped with robust marinara, garlic herb oil, and parmesan | 11



Denotes Signature Items

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# Soups & Salads

## New England Clam "Chowda"

This creamy clam chowder packed full of clams, potatoes, and celery will transport your taste buds to New England | 6.5



## Lobster-Full Bisque

Luscious lobster bisque loaded with morsels of lobster and accented with sherry and crème fraiche  
Cup | 11.5 Bowl | 13.5

## Garden Fresh Gazpacho

Chilled Mediterranean style soup with tomato, cucumber, onion, garlic, and crème fraiche | 5

## Duval's Signature Salad

Mixed spring greens tossed in raspberry vinaigrette with red onions, bleu cheese, cashews, and grape tomatoes | 8.5

## Classic Caesar

Romaine, parmesan cheese, and focaccia croutons tossed in Caesar dressing | 8.5 + Anchovies | 1.5



## The Wonderful Wedge

Iceberg, candied pepper bacon, red onions, tomatoes, bleu cheese, balsamic glaze, and bleu cheese dressing | 10.5

## Arugula & Quinoa Salad

Arugula, bleu cheese, red onions, quinoa, olive oil, and mango-infused balsamic glaze | 9.5

# Entrées From the Sea

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## Scallops Rockefeller

Seared U10 sea scallops, pork belly, fried oysters, & Sambuca cream sauce. Served over a bed of sautéed spinach and White Hominy Grits | 36

## Ocean Scampi

½ Lobster tail, shrimp, grape tomatoes, and linguini tossed in a white wine, lemon, garlic butter sauce | 29



## Seafood Bouillabaisse

½ Lobster tail, shrimp, PEI mussels, hand-cut calamari, & today's Gulf fish in a roasted tomato & fennel broth. Served with parmesan crostini's | 36

## New England Fish n' Chips

Battered & fried cod served with french fries, lemon, & house made tartar sauce | Sm. 14.5 | Lg. 17.5

## Grilled Scottish Salmon

Grilled & served over a bed of zucchini vermicelli with grape tomatoes. Finished with balsamic glaze & garlic herb oil | 25

## Lobster Mac n' Cheese

½ Lobster tail atop cavatappi pasta, tossed in a decadent cheddar parmesan béchamel sauce, topped with panko crumble & baked to golden perfection | 27



## Duval's Seafood Sampler

Lobster tail, shrimp, & U10 sea scallops grilled to perfection and served over a bed of roasted potatoes, garlic, & onions. Finished with garlic herb oil and served with clarified butter | Market

*\*Add one of our famous Crab & Shrimp Cakes | + 6.5*

## Blackened Ahi Tuna Steak

Lightly blackened Ahi tuna, seared rare, and served over Chef's rice pilaf. Topped with bacon lardons, arugula, tomato and shaved fennel salad | 30

## Crispy Salmon Cake and Arugula Salad

Crispy fried salmon cake with fresh arugula, candied peppered bacon, ricotta, tomatoes and red onion tossed in a whole grain mustard vinaigrette | 21



## Caribbean Crab & Shrimp Cakes

Served over a bed of roasted Chef's vegetables and accented with mango-infused balsamic glaze | 25

## Ocean Cobb

Lobster tail, shrimp, and lump crab over mixed greens, candied pepper bacon, bleu cheese, red onions, grape tomatoes, & hard boiled eggs, tossed in a rosemary balsamic vinaigrette | 28



## Fresh Catch of the Day



We serve the freshest fish the market has to offer. Our fresh catches are Gulf-caught, chef-selected, and filleted in-house. Please ask your server for today's selections.

**Fresh Catch Selections are served with a choice of 2 sides & choice of preparation:**

**Grilled** & finished with Lemon Butter | **Sautéed** & finished with Lemon Butter

**Blackened** & finished with Pico de Gallo | **Crab Cake Encrusted** & finished with Lemon Butter (+ 6.5)

### Side Selections:

Sautéed Spinach, Zucchini Vermicelli, Chef's Seasonal Vegetables

Chef's Rice Pilaf, Roasted Creamer Potatoes, White Hominy Grits

À la Carte Sides | 5

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# Entrées from the Land

## Half Fried Chicken

Half of a Joyce Farms All-Natural Chicken fried and served with Hominy Grits, sautéed spinach and poblano honey | 23

## Cheshire Pork Chop

12oz bone in Cheshire Pork Chop seared and served with roasted creamer potatoes, sautéed spinach, caramelized fennel and seasonal mustarda | 32

## Petite Filet Mignon

6oz center cut beef tenderloin grilled to your liking & finished with cabernet demi glaze. Served over a bed of roasted creamer potatoes, onions and garlic. Accompanied by Chef's Seasonal Vegetables | 36

## Fried Eggplant

Served with roasted creamer potatoes, heirloom tomatoes, onions, caramelized fennel and poblano honey | 20

*\* Consuming raw or under cooked seafood, meat, eggs, poultry increases your chances of contracting a food borne illness.*