

BALEEN naples

iced seafood

COLD WATER OYSTERS	<i>ea</i> 4	GULF SHRIMP MIXED COCKTAIL	15
FLORIDA PINK GULF SHRIMP	<i>ea</i> 5	CRAB MIXED COCKTAIL	16
KING CRAB LEG	<i>half pound</i> 35	FLORIDA LOBSTER MIXED COCKTAIL	18
PETROSSIAN CAVIAR	<i>1oz</i> 75	LA PLAYA SEAFOOD PLATTER	99
Royal Transmontanous			
"THE ROYALE" SEAFOOD PLATTER		174	
Sample all seafood's and caviar			

ceviches & crudos

GULF CATCH CEVICHE	12	GULF SHRIMP	16
fresh lime juice, cilantro		passion fruit	
TUNA TIRADITO	14	FLORIDA LOBSTER ICY HOT	18
aji amarillo		watermelon, cucumber	
RED GROUPER TIRADITO	14	DIVER SCALLOPS	14
aji amarillo		grapefruit	
FLORIDA KEYS SNAPPER	12	WAGYU BEEF TATAKI	15
jalapeño, ponzu		Snake River farms	

firsts

LOBSTER BISQUE	11
brandy ~ light cream ~ Maine lobster	
ARUGULA SALAD	14
poached Asian pear ~ pickled onion Pont Reyes bleu ~ sherry vinaigrette	
TOMATO BURATTA	17
red onion ~ extra virgin olive oil aged balsamic ~ micro basil	
CAESAR	12
shaved parmesan reggiano ~ anchovy ~ truffle crouton	
BLACK & BLUE	16
Baby iceberg wedge ~ blackened gulf shrimp bleu cheese dressing ~ tomato ~ bacon	
BEEF TENDERLOIN TARTAR	18
grilled sourdough ~ cornichons ~ chorizo salsa	
CRISPY CRAB CAKE	16
chili aioli ~ plantain chips ~ soft herbs	

land

ROASTED FREE RANGE CHICKEN BREAST potatoes ~ chorizo ~ onions	28
CHILI RUB SHORT RIB horseradish potatoes ~ grilled asparagus	33
FREE RANGE BERKSHIRE PORK SHANK shaved onions ~ pineapple salsa	38
FLANK STEAK VACA FRITA black bean risotto ~ avocado	30
BAKED PAPARDELLE braised beef ~ wild mushrooms ~ manchego	28

sea

FLORIDA KEYS BAKED YELLOWTAIL potato purée ~ roasted tomato	32
BROILED FLORIDA LOBSTER RISOTTO corn ~ apples ~ black truffles	40
SEARED DIVER SCALLOPS cilantro polenta ~ veggie escabeche	32
CARAMELIZED BLACK GROUPEL avocado ~ poblano ~ orange mojo	35
BLACKENED AHI TUNA steam veggie ~ chipotle honey glaze	34

LOBSTER COBB	32
avocado ~ tomato ~ brown sugar cured bacon blue cheese ~ jalapeno ranch dressing prepared table side	

simply

Rib Eye 12 oz	32
New York 12 oz	34
Filet Mignon 8oz	38
Flat Iron	28
Black Grouper	33
Florida Lobster Tail 2 x 5oz	46
Florida Keys Yellowtail Snapper	32

saucés

<i>Mojo Amarillo</i>
<i>Chili Aioli</i>
<i>Bleu Cheese Gratin</i>
<i>Brandy Peppercorn</i>
<i>Chimichurri</i>
<i>"Cool" Béarnaise</i>

All items may be served Oscar Style for an additional \$15

accompaniments

horseradish potato puree	7
truffle fries	9
sautéed spinach	7
lobster mac/cheese	18
pappas brava	8
grilled asparagus gratin	9

CHEF SIGNATURE
48/48 Cowboy Steak
for 2 ppl 220
Certified Angus Beef
Carved Table Side
Florida Lobster Hash
Shaved Black Truffles