

# STILTSVILLE

FISH BAR



## RAW BAR

### HALF DOZEN RAW OYSTERS | 17

FL citrus mignonette & lemon (GF)

### COBIA TIRADITO | 15

avocado, crispy hominy & popped corn

aji amarillo, cilantro & lime (GFP)

### SNAPPER CEVICHE | 15

local snapper, honeydew melon, grapes, coconut, almonds & mint (GF)

### SHRIMP COCKTAIL | 14

1/2 lb. local royal red shrimp, classic horseradish cocktail & lemon (GF)

### STILTSVILLE TACKLE BOX

half 45 | full 87

oysters, FL lobster tail with local avocado, royal red shrimp & local snapper ceviche (GF)

### TUNA CRUDO | 16

local yellowfin tuna, asparagus, fingerling potatoes, gribiche, pickled shallots & garlic chips (GFP)

## SMALL PLATES

### SWEET CORN SPOON BREAD | 12

buttermilk cream & scallions (GF, V)

add 1/2 lobster tail (GF) +13

### CRISPY "COCONUT SHRIMP"

3 FOR 14 | 6 FOR 26

kataifi wrapped royal red shrimp

roasted coconut & key lime

### BUFFALO FISH WINGS | 11

basket of fish wings, chili lime hot sauce & celery hearts

### SMOKED FISH DIP | 10

white oak smoked local fish

house pickles & homemade potato chips (GFP)

### CRAB CAKES

1 FOR 12 | 2 FOR 20 | 3 FOR 28

local blue lump crab, pickled root slaw & horseradish remoulade sauce

### GRILLED OYSTERS | 17

grilled oysters on the 1/2 shell

green herb butter, lemon & charred bread (GFP)

### DEVILED EGGS & CAVIAR | 12

local farm eggs, osetra caviar

capers & lemon zest (GF, VP)

## SALADS

### THE HAMMOCK SALAD | 15

local greens from Hammock Farms

FL citrus, hearts of palm, avocado & little heirloom tomatoes (GF, V)

### BUTTER LETTUCE & AVOCADO SALAD | 14

grilled corn, carrot ribbons

radish & buttermilk ranch (GF, V)

### LOBSTER GRAPEFRUIT SALAD | 33

whole Florida lobster tail, local citrus, avocados

heirloom tomatoes & salty crunchy sea beans

### THE FISHERMAN'S DAUGHTER SALAD | 14

bibb lettuce, avocado, grilled corn

cucumber, watermelon radish & champagne vinaigrette (GF, V)

### CRAB KRAB LOUIE SALAD | 17

lump blue crab, "krab noodles" cucumber, carrot

cashews & lemon buttermilk dressing

## FAVORITES TO SHARE

### BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

HALF BIRD 19 | WHOLE BIRD 36

watermelon pickle salad

& Stiltsville hot sauce (GFP)

### BIG FISH TO SHARE

GRILLED OR CRISPY WHOLE SNAPPER | MP

keylime aioli & cilantro basil sauce (GFP)

## LARGE PLATES

### SHRIMP N' GRITS | 27

stone ground grits, creole sausage melted

tomatoes, sweet peas & beer demi glace (GFP)

### SURF N' TURF BURGER | 36

butter poached lobster, grilled beef burger

black garlic, arugula

& horseradish remoulade (GFP)

### PAN ROASTED GROUPEL | 34

heirloom tomato scampi, valencia orange

capers, roasted leeks & fresh basil (GF)

### SEARED SEA SCALLOPS | 30

summer corn broth, cherrywood smoked potatoes

sherry mushrooms & chervil (GF)

### GRILLED CHURRASCO STEAK | 29

coconut & asparagus fried rice

sticky tamarind pepper glaze & green mango slaw

add 1/2 lobster tail (GF) +13

### HUGE LOBSTER ROLL | 35

butter toasted house made brioche loaf

whole FL lobster tail, house made pickles

& crunchy sea beans

### CHILI MUSSELS

HALF 15 | FULL 27

andouille sausage, garlic, charred spring onion

spicy chili butter & grilled bread (GFP)

## SIDES

### CHILLED WATERMELON | 6

home-made pickles, celery leaves

& mojo vinaigrette (GF, V)

### CREAMY GRITS | 8

stone ground grits, grilled corn

& green onions (GF, V)

### SMASHED FINGERLING POTATO TOSTONES | 7

fermented black garlic aioli & scallions (GFP, V)

### CRUNCHY CREAMY COLESLAW | 7

pickled roots, crisp cabbage,

carrot & vinegar (GF, V)

### COCONUT FRIED RICE | 9

avocado, local coconut & scallions (GF, V)

### BIG FAT BEANS | 9

giant butter beans, extra virgin,

roasted peppers & garlic (GF, V)

### GRILLED ASPARAGUS | 11

sauce gribiche, cured egg yolk & lemon (GF, V)

\*Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.

( GF: gluten free | GFP: gluten possible | V: vegetarian | VP: vegetarianpossible )

/StiltsvilleFishBar