



OYSTER BAR

- Oysters (East & West Coast) **** \$3 each \$32 dz
jalapeño cocktail sauce, mignonette
- Seafood Mixto*** 16
shrimp, fish, calamari, octopus, mussels, clams, red onion, cancha, cilantro, aji amarillo, leche de tigre sauce
- Shrimp Cocktail** 14
Argentinian red shrimp, jalapeño cocktail sauce
- Chilled Seafood Platter** small 28 / large 50
oysters, shrimp cocktail, fixins

FRESH TACOS

(flour tortillas - 3 per order)

- Blackened Grilled Fish** 12
romaine, guacamole, cabbage, salsa
- Rock Shrimp** 13
corn salsa, Cotija cheese, romaine, cilantro, spicy crema

POKE

(w/ plantain chips)

- Big Eye Tuna Poke "Aloha" *** 17/27•
hijiki, scallion, macadamia nuts, poke sauce
- Salmon Poke "Heat Wave" *** 14/24•
cucumber, jalapeño, scallion, togarashi, poke sauce

• Entrée size
with brown rice

CHEESE & MEAT BOARD

Chef's selections of meats & cheeses

Two meats, three cheeses,
olives, jam, pickled vegetables,
cranberry walnut bread, lavash

18

ROTISSERIE CHICKEN

free range chicken served w/ cornbread,
curry mustard sauce, BBQ sauce & Nashville hot sauce

- Whole Chicken** w/ choice of two sides 32
- Half Chicken** w/ one side 18

(All white meat available add 12/5)

ONE

- House Calamari** 13
sweet chili sauce, cherry peppers
- Warm Focaccia** 6
rosemary & black pepper olive oil
- Korean Short Rib** 15
hickory smoked, plum glaze, kimchi
- Kobe Beef Meatball** 16
fresh ricotta, homemade marinara, grilled garlic bread
- Crisp Rock Shrimp** 14
green apple slaw, cilantro, white miso sauce
- Chicken Wings** 13
"secret" Asian sauce or classic buffalo style
- Stracciatella** 12
creamy mozzarella, artisanal bread, heirloom tomatoes, balsamic glaze

TWO

- Octopus** 18
Portuguese, petite potatoes, chorizo, anticuchera sauce
- Rotisserie Chicken Nachos** 15
black beans, blended cheese, cherry peppers, tomato salsa, chipotle sour cream, guacamole
- Homemade Duck Breast Pastrami** 18
Homemade half-sour pickles, Jalapeño relish, coleslaw, mustard, rye bread
- Italian Mussels** 17
plum tomato, pesto, Barolo wine, lobster broth.
grilled garlic toast add clams 7
- Short Rib Risotto & Scallops** 23
pan seared sea scallops, demi glace, maldon salt
- Salmon*** 20
pan roasted, smashed potatoes, baby carrots, dried-tomatoes, corn veloute and arugula pesto

THREE

- Daily Cast Iron Fish*** MP
wild mushrooms and choice of side
- 12 oz. Prime Churrasco Steak*** 41
Belgian hand cut fries, chimichurri
- 24 oz. Black Angus Porterhouse Steak*** 45
spaghetti squash with marinara
- House Vegetable Bowl** 15 / **Chicken** 18 / **Shrimp** 25
soy glaze, brown rice, broccoli, haricot vert, mushroom, water chestnut, Napa cabbage, carrot, scallion, sesame
- Cioppino** 27
scallop, shrimp, fish, mussels, clams, calamari, pesto, plum tomato, Barolo wine, lobster broth
- Lobster Truffle Fettuccini** 31
Maine lobster, fava bean, heirloom tomato, wild mushrooms, black truffle ricotta sauce
- House Burger** 17
half pound triple grind meat, grilled portabello, 24 hour thick cut bacon, coleslaw, aged white cheddar, toasted brioche bun, Belgian hand cut fries
(other burger bar options available)

BRICK OVEN PIZZAS & FLAT BREADS

PIZZA

- Margherita** 13
mozzarella, tomatoes, basil, olive oil
- Five Cheese White** 13
mozzarella, parmesan, blue, stracciatella, goat, truffle oil
- BBQ Smoked Pork** 15
House smoked shredded pork, pickled onion, BBQ sauce, enchilada sauce, cilantro cream, smoked gouda, mozzarella
- Meatlovers** 15
salami, ham, bacon, pepperoni, sausage, mozzarella
- Chicago Style** 15
sliced sausage, sweet and spicy peppers, oregano, ricotta, mozzarella

FLATBREADS

- Prosciutto & Arugula** 13
fresh mozzarella, baby arugula, sliced prosciutto, red sauce
- Spicy Salami** 12
crushed plum tomatoes, cherry peppers, mozzarella cheese
- Southwest Chicken** 14
shredded chicken, chipotle crema, red onion, corn, cilantro, black bean sauce, white cheddar cheese and cotija cheese

GREENS

- Shrimp Salad** 18
Blackened shrimp, avocado, Fava bean, heirloom tomato, red onion, cucumber, corn salsa, crisp plantain, romaine lettuce, baby arugula, lemon vinaigrette
- New Yorker** 14
bibb lettuce, avocado, onion, tomato, haricot verts, pear, toasted almond, dijon balsamic vinaigrette
- Kale Caesar Salad** 13
romaine, kale, shaved parmesan, "fancy croutons", classic Caesar dressing
- Town "Original" Chopped Garbage Salad** 16
chopped iceberg, diced salami, red peppers, provolone cheese, fresh mozzarella, chick peas, house buttermilk or Italian dressing
- Caribbean Jerk Steak Salad*** 19
House mixed greens, amaretto & rosemary marinated Sunkist oranges, crumbled blue cheese, candied walnuts, house buttermilk dressing.
- CG Salad** 17
House mixed greens, grilled chicken breast, cranberries, candied walnuts, goat cheese, raspberry vinaigrette
- Farmers Market Salad** 17
shredded chicken, House mixed greens, golden raisins, carrots, broccoli, mushrooms, honey roasted peanuts, apples, goat cheese, lemon vinaigrette

SIDES & SUCH

- Hand Cut Belgian Fries** 5/10
traditional, jalapeño cheese sauce, truffle mayo
- Grilled Corn** 8
Cotija cheese & Mexican garlic butter
- Crisp Brussel Sprouts** 10
lemon aioli, maldon salt
- Potato Skins** 8
sour cream dipping sauce
- Sweet Potato Fries** 6/12
- Sautéed Garlic Spinach** 7
- Seasonal Wild Mushroom** 9
- Spaghetti Squash with Marinara** 8
- Four Cheese & Mac Baked Skillet** 11
w/shortrib 19 w/shrimp 20 w/lobster 23

MICHAEL ALTMAN
Executive Chef

ERIC GONZALEZ
Chef de Cuisine

www.housekitchenbar.com
Inquire about our SIDEBAR private events

H O U S E

A T O W N K I T C H E N & B A R

* Florida State Food Code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of food borne illness. Please notify us of any food allergies.
** There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, you should eat oysters fully cooked.