



OYSTER & RAW

- Oysters (East & West Coast) **** \$3 each \$32 dz
jalapeño cocktail sauce, mignonette
- Shrimp Cocktail** 14
Argentinian red shrimp, jalapeño cocktail sauce
- Chilled Seafood Platter** small 28 / large 50
oysters, shrimp cocktail, fixins
- Big Eye Tuna Poke Appetizer *** 17
pineapple, edamame, kim chee peanuts, black sesame
- Salmon Poke Appetizer *** 14
cucumber, jalapeño, scallion, togarashi, poke sauce

CHEESE & MEAT BOARD

Chef's selections of meats & cheeses

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

16

STARTERS

- House Calamari** 13
sweet chili sauce, cherry peppers
- Warm Focaccia** 6
rosemary & black pepper olive oil
- Edamame** 8
steamed, maldon salt
- Spinach Dip Skillet** 13
spinach, artichoke, pepper jack cheese, pull apart rolls
- Octopus** 18
Portuguese, petite potatoes, chorizo, anticuchera sauce
- Kobe Beef Meatball** 15
fresh ricotta, pomodoro, grilled garlic bread
- Roasted Red Pepper Hummus** 14
warm pita bread, sliced cucumber
- Chicken Wings** 13
"secret" Asian sauce or classic buffalo style
- Stracciatella** 12
creamy mozzarella, artisinal bread, heirloom tomatoes, balsamic glaze
- Blackened Grilled Fish Taco** 12
romaine, guacamole, cabbage, salsa, flour tortilla
- Grilled Steak Taco** 14
smoked pico de Gallo, Cotija cheese, sliced avocado, mojo cream, flour tortilla

FLAT BREADS

- Margherita** 10
mozzarella, tomatoes, basil
- Prosciutto & Arugula** 13
fresh mozzarella, baby arugula, sliced prosciutto, plum tomato
- Southwest Chicken** 12
shredded chicken, chipotle crema, red onion, corn, cilantro, black bean sauce, white cheddar cheese and cotija cheese
- Meatlovers** 12
sausage + pepperoni + bacon + ham + mozzarella

BURGER BAR

All burgers are offered with House fries, Sweet fries or Side salad
Choose from traditional soft Brioche bun or Iceburg lettuce "bun"

- House Burger *** 15
half pound triple grind meat, grilled portabello, 24 hour thick cut bacon, coleslaw, aged white cheddar, Belgian hand cut fries
- Classic Burger *** 13.75
half pound triple grind meat, Belgian hand cut fries (add 2 free toppings)
- The Works Burger *** 14
half pound patty, sautéed onions, mushrooms, cheddar, roasted peppers and crisp onion tangles
- Veggie Burger** 11
sweet potato, peppers, corn, black beans, golden raisins, brown rice, oats, soy glaze, provolone, pickle, lettuce
- Turkey Burger** 13.25
half pound ground turkey, complimentary choice of two toppings
- BBQ Turkey Burger** 14
half pound ground turkey, BBQ sauce, cheddar cheese, bacon
- TOPPINGS** add 1
American, Swiss, cheddar, provolone, gorgonzola mushrooms, grilled onions, bacon, onion tangles, roasted peppers

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)

MAIN PLATE

Daily Cast Iron Fish * wild mushrooms and choice of side	22
Baby Back Ribs half or full rack, creamed spinach, House fries	18/26
Chicken & Veggie Stirfry soy glaze, brown rice, broccoli, haricot vert, mushroom, water chestnut, Napa cabbage, carrot, scallion, sesame	19
Cioppino scallop, shrimp, fish, mussels, clams, calamari, pesto, plum tomato, Barolo wine, lobster broth	27
Italian Mussels plum tomato, pesto, Barolo wine, lobster broth. grilled garlic toast	17 add clams 7
Short Rib Risotto & Scallops pan seared sea scallops, demi glace, maldon salt	23
8oz Certified Angus Beef Filet Mignon * garlic butter, spaghetti squash with marinara and parmesan	34
10oz Certified Angus Beef Churrasco Steak * garlic butter, hand cut fries, chimichurri	26
Salmon * Quinoa vegetable "fried rice"	20
Tuscan Shrimp Penne Sautéed shrimp, blistered tomatoes, spinach, artichoke, olive oil, light butter, parmesan	20
Spaghetti & Kobe Meatball Kobe beef meatball, spaghetti pasta, pomodoro, ricotta cheese, parmesan cheese	19
Tuna Poke "Aloha" Bowl * sliced avocado, pineapple, edamame, kim chee peanuts, black sesame, miso aioli, crisp wonton, brown rice	25
Salmon Poke "Heat Wave" Bowl * togarashi sliced avocado, cucumber, jalapeño, crisp wonton, scallion, spicy mayonnaise, brown rice	22

GREENS

Shrimp Salad 17 Blackened shrimp, avocado, Fava bean, heirloom tomato, red onion, cucumber, corn salsa, crisp plantain, romaine lettuce, baby arugula, lemon vinaigrette
Caesar Salad 10/13 Romaine, shaved parmesan, "fancy croutons", classic Caesar dressing
Cobb Salad 16 Romaine lettuce, blue cheese, tomato, bacon, avocado, boiled egg, buttermilk dressing
Southwest Chicken Salad 17 Iceberg lettuce, blackened chicken breast, tomato, black bean, roasted corn, avocado, crisp tortillas, chipotle buttermilk
CG Salad 17 Arcadian 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
Half House Salad 10 mixed greens, red onion, tomato, bacon, blue cheese crumbles and buttermilk dressing

SIDES & SUCH

Hand Cut Fries	5/10
Asparagus	7
Black Beans and Rice	5
Grilled Corn Cotija cheese & Mexican garlic butter	8
Crisp Brussel Sprouts lemon aioli, maldon salt	10
Sweet Potato Fries	6/12
Creamed Spinach	7
Seasonal Mushroom	9
Spaghetti Squash with Pomodoro and Parmesan	8
Four Cheese & Mac Baked Skillet w/short rib	11 19



MICHAEL ALTMAN
Executive Chef

ERIC GONZALEZ
Chef de Cuisine

www.housekitchenbar.com

HAPPY HOUR
7 Days a week

WEEKEND BREAKFAST
Saturdays & Sundays 9am - 2pm

Inquire about our **SIDEBAR** private events

* 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.