

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
- STARTERS**
- Lobster Corn Chowder** 8
- House Calamari** 13
sweet chili sauce, cherry peppers
- Chicken Wings** 13
"secret" asian sauce or classic buffalo style
- Stracciatella** 12
creamy mozzarella, artisanal bread, heirloom tomatoes, balsamic glaze
- Warm Focaccia** 6
rosemary & sea salt focaccia, extra virgin olive oil
- Potato Skins** 8
sour cream dipping sauce, chives
- Crisp Brussel Sprouts** 10
lemon aioli, maldon salt
- Blackened Grilled Fish Taco** 12
romaine, guacamole, salsa
- Rock Shrimp Taco** 13
corn salsa, avocado, romaine lettuce, cilantro, spicy crema
- Big Eye Tuna Poke "Aloha"** 17
hijiki, scallion, macadamia nuts, poke sauce
- Salmon Poke "Heat Wave"** 14
cucumber, jalapeño, scallion, togarashi, poke sauce



BURGER BAR

All burgers are offered with House fries, Sweet fries or Side salad

Choose from traditional soft Brioche bun or Iceberg lettuce "bun"

"House Burger" * 17
Half pound triple grind beef, grilled portabello, 24 hour thick cut bacon, coleslaw, aged white cheddar, toasted brioche bun, Belgian hand cut fries

- The Classic Burger*** 14.5
half pound patty, complimentary choice of 2 toppings
- The Works Burger *** 15.5
half pound patty, sautéed onions, mushrooms, cheddar and crisp onion tangles
- Black & Blue Burger*** 15.5
half pound blackened seasoned patty, blue cheese and crisp onion tangles
- Bacon Cheddar Burger*** 15.5
half pound patty, bacon, cheddar cheese
- CHEESES**
- American, gruyere, cheddar, provolone, gorgonzola add 1
- TOPPINGS**
- mushrooms, grilled onions, bacon, onion tangles add 1

GREENS

SALAD ADD-ONS			
Grilled shrimp	add 9	Grilled 5oz. salmon*	add 7
Grilled sliced chicken	add 4	Grilled sea scallops (2)	add 8
Grilled sliced steak	add 9		

- Shrimp Salad** 15/18
blackened shrimp, avocado, fava bean, heirloom tomato, red onion, cucumber, corn salsa, crisp plantain, romaine, baby arugula, lemon vinaigrette
- New Yorker** 11/14
bibb lettuce, avocado, onion, tomato, haricot verts, pear, toasted almond, dijon balsamic vinaigrette
- Kale Caesar Salad** 10/13
romaine, kale, shaved parmesan, "fancy croutons", classic Caesar dressing
- Town "Original" Chopped Garbage Salad** 12/15
chopped iceberg, diced salami, red peppers, provolone cheese, fresh mozzarella, chick peas, house buttermilk or Italian dressing
- Caribbean Jerk Steak Salad *** 16/19
House field greens, amaretto & rosemary marinated Sunkist oranges, crumbled blue cheese, candied walnuts, house buttermilk dressing.
- CG Salad** 12/15
House mixed greens, hot chicken breast, cranberries, candied walnuts, goat cheese, raspberry vinaigrette
- Farmers Market Salad** 12/15
shredded chicken, House mixed greens, golden raisins, carrots, broccoli, mushrooms, honey roasted peanut, apples, goat cheese, lemon vinaigrette

SOUP & SALAD/SANDWICH COMBOS 16
Cup of soup with your choice of half sized salad or half sized Sandwich

SANDWICHES

All sandwiches are offered with House fries, sweet fries or side salad

Kobe Meatball Sub Sandwich mozzarella, marinara, warm hoagie roll	15
Pesto Steak Panini* black angus steak, pesto mayo, grilled onions, provolone cheese, toasted ciabatta	15
Chicken Caprese grilled chicken breast, tomato, fresh mozzarella, pesto focaccia bread	14
Smoked Short Rib Sandwich provolone, horseradish mayo, mushrooms, onion tangles, mixed greens, ciabatta bread	15
• Fish Sandwich (grilled or blackened) American cheese, tomato, tarter sauce on toasted bun	16
• Blackened Mahi Rueben gruyere cheese, Russian dressing, sauerkraut, rye bread	16

• Not available for half combos

SIDES & SUCH

Hand Cut Belgian Fries traditional, jalapeño cheese sauce, truffle mayo	5/10
Sweet Potato Fries	6/12
Four Cheese & Mac Baked Skillet	11
Sautéed Garlic Spinach	7
Seasonal Wild Mushroom	9
Spaghetti Squash with Marinara	8

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)

BRICK OVEN PIZZAS & FLAT BREADS

PIZZA

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

FLATBREADS

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

MAIN PLATES

Daily Cast Iron Fish* wild mushrooms and choice of side	MP
Chicken Paillard arugula, heirloom tomato, red onion, shaved parmesan, balsamic vinaigrette	17
24 oz. Black Angus Porterhouse Steak* spaghetti squash with marinara	45
12 oz. Prime Churrasco Steak* Belgian hand cut fries, chimichurri	39
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
Lobster Truffle Fettuccini Maine lobster, fava bean, heirloom tomato, wild mushrooms, black truffle ricotta sauce	31
Big Eye Tuna Poke "Aloha" hijiki, scallion, macadamia nuts, poke sauce, brown rice	27
Salmon Poke "Heat Wave" cucumber, jalapeño, scallion, togarashi, poke sauce, brown rice	24

MICHAEL ALTMAN

Executive Chef

ERIC GONZALEZ

Chef de Cuisine

www.housekitchenbar.com

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.