

## OYSTER & RAW

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

## STARTERS

<b>House Calamari</b>		13
sweet chili sauce, cherry peppers		
<b>Roasted Red Pepper Hummus</b>		14
warm pita bread, sliced cucumber		
<b>Chicken Wings</b>		13
"secret"asian sauce or classic buffalo style		
<b>Stracciatella</b>		12
creamy mozzarella, artisanal bread, heirloom tomatoes, balsamic glaze		
<b>Warm Focaccia</b>		6
rosemary & sea salt focaccia, extra virgin olive oil		
<b>Crisp Brussel Sprouts</b>		10
lemon aioli, maldon salt		
<b>Grilled Steak Taco</b>		14
smoked pico de Gallo, Cotija cheese, sliced avocado, mojo cream, flour tortilla		
<b>Blackened Grilled Fish Taco</b>		12
romaine, guacamole, salsa, cabbage, flour tortilla		

## ROTISSERIE CHICKEN

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

<b>Whole Chicken</b> w/ choice of two sides	32
<b>Half Chicken</b> w/ one side	18

(All white meat available add 12/5)

## BURGER BAR

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

<b>"House Burger" *</b>	15
Half pound triple grind beef, grilled portabello, 24 hour thick cut bacon, coleslaw, aged white cheddar, toasted brioche bun, Belgian hand cut fries	
<b>The Classic Burger *</b>	13.75
half pound patty, complimentary choice of 2 toppings	
<b>The Works Burger *</b>	14
half pound patty, sautéed onions, mushrooms, cheddar, roasted peppers and crisp onion tangles	
<b>Black &amp; Blue Burger *</b>	14
half pound blackened seasoned patty, blue cheese and crisp onion tangles	
<b>Bacon Cheddar Burger *</b>	14
half pound patty, bacon, cheddar cheese	
<b>Turkey Burger</b>	13.25
half pound ground turkey, complimentary choice of two toppings	
<b>BBQ Turkey Burger</b>	14
half pound ground turkey, BBQ sauce, cheddar cheese, bacon	

### CHEESES

American, Swiss, cheddar, provolone, add 1  
gorgonzola

### TOPPINGS

mushrooms, grilled onions, bacon, onion tangles, add 1  
roasted red peppers

## GREENS

### SALAD ADD-ONS

Grilled shrimp	add 9	Grilled salmon*	add 7
Grilled sliced chicken	add 4	Grilled sea scallops (2)	add 8
Grilled sliced steak	add 9		

<b>Shrimp Salad</b>	half/full
blackened shrimp, avocado, fava bean, heirloom tomato, red onion, cucumber, corn salsa, crisp plantain, romaine, baby arugula, lemon vinaigrette	
<b>Caesar Salad</b>	10/13
romaine, shaved parmesan, "fancy croutons", classic Caesar dressing	
<b>Cobb Salad</b>	13/16
Romaine lettuce, blue cheese, tomato, bacon, avocado, boiled egg, buttermilk dressing	
<b>Chicken Paillard</b>	16
arugula, heirloom tomato, red onion, shaved parmesan balsamic vinaigrette	
<b>CG Salad</b>	14/17
Arcadian greens, hot chicken breast, cranberries, candied walnuts, goat cheese, raspberry vinaigrette	
<b>Farmers Market Salad</b>	14/17
shredded chicken, House mixed greens, golden raisins, carrots, broccoli, mushrooms, honey roasted peanut, apples, goat cheese, lemon vinaigrette	
<b>Southwest Chicken Salad</b>	14/17
Iceberg lettuce, blackened chicken breast, tomato, black bean, roasted corn, avocado, crisp tortillas, chipotle buttermilk	
<b>SALAD AND SANDWICH COMBOS</b>	16.5
choice of half sized salad and half sized sandwich	

## SANDWICHES

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

<b>Kobe Meatball Sub Sandwich</b> mozzarella, pomodoro, warm hoagie roll	14
<b>Pesto Steak Panini*</b> black angus steak, pesto mayo, grilled onions, provolone cheese, toasted ciabatta	13.5
<b>Parisian Chicken Sandwich</b> grilled chicken breast, roasted peppers, artichokes, gruyere cheese, roasted garlic mayonnaise, mixed greens, ciabatta bread	13
<b>Chicken Fajita Wrap</b> grilled chicken, peppers, onions, sour cream, blended cheese, brown rice, spinach wrap	12
<b>• Veggie Burger</b> sweet potato, peppers, corn, black beans, golden raisins, brown rice, oats, soy glaze, provolone, pickle, lettuce`	11
<b>• Baja Fish Sandwich</b> (grilled or blackened) with smashed guacamole, pepper jack cheese, Baja sauce	14.5
<b>• Sliced Lamb Pita</b> "Gyro" of warm sliced lamb + feta + lettuce + tomato + + feta chees + tzaziki sauce	13.5

• Not available for half combos

## FLAT BREADS

<b>Margherita</b> mozzarella, tomatoes, basil	10
<b>Five Cheese White</b> mozzarella, parmesan, blue, stracciatella, goat, truffle oil	11
<b>Meatlovers</b> sausage + pepperoni + bacon + ham + mozzarella	12
<b>Prosciutto &amp; Arugula</b> fresh mozzarella, baby arugula, sliced prosciutto, plum tomato	13
<b>Southwest Chicken</b> shredded chicken, chipotle crema, red onion, corn, cilantro, black bean sauce, white cheddar cheese and cotija cheese	12

**Add Side Salad 3**

## MAIN PLATES

<b>Daily Cast Iron Fish*</b> wild mushrooms and choice of side	20
<b>8oz Certified Angus Beef Filet Mignon*</b> garlic butter, spaghetti squash with marinara and parmesan	34
<b>Simply Grilled Salmon*</b> Quinoa vegetable "fried rice"	17
<b>10oz Certified Angus Beef Churrasco Steak*</b> hand cut fries, garlic butter, chimichurri	22
<b>Baby Back Ribs</b> half or full rack, creamed spinach, House fries	18/24
<b>Cioppino</b> scallop, shrimp, fish, mussels, clams, calamari, pesto, plum tomato, Barolo wine, lobster broth	27
<b>Italian Mussels</b> plum tomato, pesto, Barolo wine, lobster broth. grilled garlic toast	17 add clams 7
<b>Tuna Poke "Aloha" Bowl*</b> sliced avocado, pineapple, edamame, kim chee peanuts, black sesame, miso aioli, crisp wonton, brown rice	19
<b>Salmon Poke "Heat Wave" Bowl*</b> togarashi sliced avocado, cucumber, jalapeño, crisp wonton, scallion, poke sauce, spicy mayonnaise, brown rice	17
<b>Spaghetti &amp; Kobe Meatball</b> Kobe beef meatball, spaghetti pasta, pomodoro, ricotta cheese, parmesan cheese	18

\* Florida State Food Code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of food bourne 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.

## SIDES & SUCH

<b>Hand Cut Fries</b>	5/10
<b>Sweet Potato Fries</b>	6/12
<b>Crisp Brussel Sprouts</b> lemon aioli, maldon salt	10
<b>Creamed Spinach</b>	6
<b>Asparagus</b>	7
<b>Black Beans &amp; Rice</b>	5
<b>Seasonal Mushroom</b>	9
<b>Spaghetti Squash with Pomodoro and Parmesan</b>	8
<b>Four Cheese &amp; Mac Baked Skillet</b>	11
	w/shortrib 19



**MICHAEL ALTMAN**

Executive Chef

**ERIC GONZALEZ**

Chef de Cuisine

[www.housekitchenbar.com](http://www.housekitchenbar.com)

Inquire about our SIDEBAR private events