



Appetizers

Escargot 12 white wine, roasted roma tomatoes, and garlic butter with a rustic crostini

Homemade Lobster Ravioli 15 with a tomato ginger broth

Roasted Shrimp Cocktail (GF) 12 with classic cocktail sauce

Pan Seared Sea Scallops (GF) 15 with watermelon cucumber salad and white balsamic reduction

Blue Crab Bisque 12 with roasted red pepper romesco sauce and crème fraiche

Salads

CKC House Salad 8 mixed greens, cucumbers, shaved carrots, baby heirlooms, red onions, house made croutons with lemon infused white balsamic vinaigrette

The Wedge (GF) 9 sugar cured bacon, baby heirloom tomatoes, red onions, with a catalina blue cheese dressing

Grilled Caprese (GF) 10 grilled beef steak tomatoes, fresh mozzarella, arugula, basil pesto, and lemon infused white balsamic

Small Plates (Full size portions available)

Pan Seared Seabass (GF) 29 with creamy polenta, vegetable medley, and citrus butter sauce

Filet (GF) 29 six ounces, pan seared, roasted garlic parmesan smashed potatoes, vegetable medley, gorgonzola cream and port wine demi

Lobster and Crab Crusted Scallops 26 coconut rice, vegetable medley, and citrus butter sauce

Big Plates

Cioppino (Fisherman's Stew) 32 clams, mussels, shrimps, scallops, calamari, gulf grouper, roasted tomato seafood broth, and a saffron risotto cake

Blackened Snapper (GF) 32 Chef's own watermelon cucumber salad, roasted corn polenta, and a citrus butter sauce

Pomegranate Glazed Lamb Chops (GF) 34 with roasted garlic parmesan smashed potatoes, vegetable medley, and honey ginger demi

Vegan Delight (GF) 26 pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic