

OYSTER BAR

- Oysters (East & West Coast) \*\*** \$3 each \$32 dz  
jalapeño cocktail sauce, mignonette
- Seafood Mixto \*** 15  
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

- White Chicken Chili** 6  
with crisp tortillas and white cheddar cheese
- 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,  
with brown rice 22
- Salmon Poke “Heat Wave”** 14  
cucumber, jalapeño, scallion, togarashi, poke sauce,  
with brown rice 19



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” \*** 16  
Half pound triple grind beef, grilled portabello, 12 hour thick cut bacon, coleslaw, aged white cheddar, toasted brioche bun, Belgian hand cut fries

- The Classic Burger\*** 14  
half pound patty, complimentary choice of 2 toppings
- The Works Burger \*** 14.5  
half pound patty, sautéed onions, mushrooms, cheddar and crisp onion tangles
- Black & Blue Burger\*** 14.5  
half pound blackened seasoned patty, blue cheese and crisp onion tangles
- Bacon Cheddar Burger\*** 14.5  
half pound pattey, bacon, cheddar cheese

CHEESES

American, gruyere, cheddar, provolone, add 1  
gorgonzola

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** 14/17  
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 dressing
- Grilled Steak HOUSE Salad \*** 16/19  
House field greens, heirloom tomato, red onion, boiled egg, bacon, potato chips, blue cheese crumbles and dressing
- Chicken Paillard** 16  
arugula, heirloom tomato, red onion, shaved parmesan balsamic vinaigrette
- 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

<b>Kobe Meatball Sub Sandwich</b> mozzarella, marinara, warm hoagie roll	14
<b>Pesto Steak Panini*</b> black angus steak, pesto mayo, grilled onions, provolone cheese, toasted ciabatta	14
<b>Chicken Caprese</b> grilled chicken breast, tomato, fresh mozzarella, pesto, focaccia bread	12.8
<b>Hog Dip</b> smoked pork, Gruyere cheese, caramelized onions, pickled ginger crema, au jus on a hoagie roll	13.5
<b>Chicken Fajita Wrap</b> grilled chicken, peppers, onions, tomatillo sauce, sour cream, blended cheese, brown rice, spinach wrap	13
<b>Grilled Veggie Sandwich</b> grilled portabella, roasted peppers, cucumber, hummus, baby arugula, Tartine bread	12.5
<b>• Fish Sandwich</b> (grilled or blackened) American cheese, tomato, tarter sauce on toasted bun	14.75
<b>• Blackened Mahi Rueben</b> gruyere cheese, Russian dressing, sauerkraut, rye bread	14.75

• Not available for half combos

## 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)

## MAIN PLATES

<b>Daily Cast Iron Fish*</b> wild mushrooms and choice of side	MP
<b>24 oz. Black Angus Porterhouse Steak*</b> spaghetti squash with marinara	45
<b>12 oz. Prime Churrasco Steak*</b> Belgian hand cut fries, chimichurri	39
<b>Gioppino</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.	17
grilled garlic toast	add clams 7
<b>Spaghetti &amp; Kobe Meatball</b> Kobe beef meatball, spaghetti pasta, marinara, ricotta cheese, parmesan cheese	19

## SIDES & SUCH

<b>Hand Cut Belgian Fries</b> traditional, jalapeño cheese sauce, truffle mayo	5/10
<b>Sweet Potato Fries</b>	6/12
<b>Four Cheese &amp; Mac Baked Skillet</b>	11
<b>Sautéed Garlic Spinach</b>	7
<b>Spaghetti Squash with Marinara</b>	8

## BRICK OVEN PIZZAS & FLAT BREADS

### PIZZA

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

### FLATBREADS

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

### MICHAEL ALTMAN

Executive Chef

### ERIC GONZALEZ

Chef de Cuisine

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