



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
hijiki, scallion, macadamia nuts, poke sauce
- 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

18

STARTERS

- House Calamari** 13
sweet chili sauce, cherry peppers
- Warm Focaccia** 6
rosemary & black pepper olive oil
- Octopus** 18
Portuguese, petite potatoes, chorizo, anticuchera sauce
- Kobe Beef Meatball** 15
fresh ricotta, pomodoro, grilled garlic bread
- White Bean Hummus** 13
with sliced cucumber, warm pita bread and
caramelized onions
- Half House Salad** 10
mixed greens, red onion, tomato, bacon,
blue cheese crumbles and buttermilk dressing
- Chicken Wings** 13
"secret" Asian sauce or classic buffalo style
- Stracciatella** 12
creamy mozzarella, Tartine 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

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 *** 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
- 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	MP
Baby Back Ribs half or full rack, creamed spinach, House fries	18/24
Fried Chicken buttermilk biscuit, corn w/honey butter	18
Chicken & Veggie Stirfry soy glaze, brown rice, broccoli, haricot vert, mushroom, water chestnut, Napa cabbage, carrot, scallion, sesame	18
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 * spaghetti squash with marinara and parmesan	34
10oz Certified Angus Beef Churrasco Steak * hand cut fries, chimichurri	24
Salmon * Quinoa vegetable "fried rice"	20
Spaghetti & Kobe Meatball Kobe beef meatball, spaghetti pasta, pomodoro, ricotta cheese, parmesan cheese	19
Tuna Poke "Aloha" Bowl * sliced avocado, cucumber, macadamia nuts, scallion, crisp wonton, poke sauce, miso aioli, 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 13 Romaine, shaved parmesan, "fancy croutons", classic Caesar dressing
Town "Original" Chopped Garbage Salad 16 Chopped iceberg, diced salami, red peppers, provolone cheese, fresh mozzarella, chick peas, house buttermilk
CG Salad 17 House mixed 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

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 Wild Mushroom	9
Spaghetti Squash with Pomodoro and Parmesan	8
Four Cheese & Mac Baked Skillet	11
	w/shortrib 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.