# Dinner Menu

## APPETIZERS & SALADS

- Caesar Salad | baby gem lettuce, pecorino crisp 16
- Heirloom Beets Carpaccio | roasted pistachio-citrus vinaigrette, montechevre goat cheese 22
- Dune’s Chopped Salad | gem lettuce, bell peppers, haricot vert, artichoke, cucumber, garbanzo, avocado, pomegranate, sunflower seed, oregano dressing 17
- Seafood Ceviche | yellowtail snapper, octopus, shrimp, leche de tigre 27
- Crispy Parmesan Souffle | prosciutto, mustard greens, truffle vinaigrette 18
- Greek Salad | heirloom tomatoes, cucumbers, kalamata olives, aged Greek feta, extra virgin olive oil 16
- Grilled Spanish Octopus | crushed fingerlings, pickled celery, cured olives, espelette aioli 27
- Oysters on a Half Shell | Champagne vinegar mignonette, cocktail sauce 48
- Wagyu Beef & Pork Meatball | Mediterranean pomodoro sauce, parmesan, garlic parsley country bread 19

## FLAT BREAD

- Tomato-Burrata 16
- San Marzano tomato, olives, basil, oregano, parmesan

- Mushroom & Truffle 19
- Wild mushrooms, taleggio, caramelized onion, truffle oil

## FROM THE SEA

- Grilled Branzino Filet | lemon broth, fennel, artichoke, hummus, coriander, confit lemon 43
- Grilled Yellowtail Snapper | smashed English peas, avocado, lime-shiitake ginger vinaigrette 44
- Roasted Scottish Salmon | cauliflower couscous, honey-cumin roasted carrots, Greek yogurt 42
- Grilled Swordfish | blistered summer tomato, sweet bell peppers, olives, charred broccoli, creamy polenta 45

## FROM THE LAND

- Center Cut Filet Mignon 10oz | sautéed spinach, homemade fries, tomato-oregano choron 65
- Delmonico Style Ribeye 16oz | sautéed spinach, homemade fries, tomato-oregano choron 68
- Grilled Australian Lamb Chops | haricot vert, oregano, polenta cake, tomato concasse 64
- Organic Chicken “Diablo” | pickled cherry peppers, tarragon, smashed fingerling potatoes 36

- Grilled Prime Burger | Moliterno truffled cheese, caramelized onion, truffle aioli, homemade fries, baby spinach 27

## PASTA

- Spaghettini Lobster “Fra Diavolo” 64
  - tomato, basil, Calabrian chili

- Spaghetti Pomodorini 25
  - blistered & confit heirloom tomato, garlic fresh mozzarella & basil

- Rigatoni 32
  - Lamb bolognese, whipped ricotta, & mint

## SIDES

- Polenta Cake | tomato concasse 12
- Smashed Fingerling Potatoes | rosemary, garlic 12
- Eggplant & Chickpea Caponata | basil 12
- Grilled Artichoke & Hummus | coriander, confit lemon 12
- Homemade Fries | truffle aioli 12
- Cauliflower Couscous | honey-cumin roasted carrots 12
- Wilted Spinach | brown butter & nutmeg 12
- Sauteed Haricot Vert | shallot & thyme 12

*The Florida Department of Health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness.*

*A gratuity of 20% will be added to all parties of 6 or more.*
NIGIRI
2 pieces per order
Tuna | spicy mayo* 15
Toro | lemon glaze 24
Hamachi | ponzu* 16
Salmon | miso glazed, sesame seed* 14
Teriyaki Eel | avocado, sesame* 16

CRISPY RICE
4 pieces per order
Crispy Spicy Tuna | avocado, yuzu* 20
Crispy Beef Tartare | truffle aioli, grated daikon* 20
Crispy Salmon | yuzu mayo, shiso, kaiware, serrano* 16

SASHIMI
2 pieces per order
Tuna 15  Toro 26  Hamachi 15
Salmon 13  Teriyaki Eel 13

ROLLS
cut in 8 pieces
Spicy Tuna | avocado, kewpie-sriracha, wild puffed rice* 19
Hamachi & Jalapeno | grated ginger, yuzu guacamole, soy glaze* 17
Salmon | fresh & smoked salmon, avocado, cucumber, daikon sprouts* 17
Skinny Roll | yam, cucumber, avocado, yuzu, hoisin, shiso 14
California Roll | Blue lump crab, avocado, cucumber, tobiko & wasabi aioli 21