


CROWN & BULL

dinner

SHARABLES & STARTERS

HUMMUS 	14	CHICKEN CUTLET	14
chickpea hummus, feta, kalamata salsa macha, vegetable crudite, za 'atar chips		crispy fried chicken breast, Calabrian mayo, petite salad of greens, onions and radish with champagne vinaigrette	
CHIMI SHRIMP SKEWERS 	16	CRAB TOAST	20
mojo de ajo, chimichurri, lime, cilantro, parsley, mint		blue crab, buttered baguette, calabrian lemon cream, Nueskes pork lardons, arugula, corn	
GOCHUJANG WINGS	18	CHICKA BOOM SHRIMP	24
ancho braised then deep fried, tossed in miso gochujang and topped with peanuts, sesame seeds, scallion		crispy fried spiced shrimp, gochu-miso glaze, sriracha mayo, Asian pickle, Fresnos, cilantro, radish, scallion	
TWICE COOKED BUFFALO WINGS	18	BLACK GARLIC SCALLOPS 	26
ancho braised then deep fried, tossed in Buffalo. served with carrots, celery, blue cheese or ranch		butter seared scallops with black garlic molasses, miso cream grits, salsa picante, cilantro, radish, fresnos	
FRIED BRUSSEL SPROUTS	14	PISTACHIO CLAMS	22
whipped ricotta, Neuskes pork lardon, lemon sumac honey, dill		sautéed Cedar Key clams, pistachio cream sauce, garlic oil, many herbs, pistachio dukkah, lime, toasted sourdough	








SANDOS

ITALIAN BEEF	25
shaved hot Italian seasoned prime rib, toasted sesame hoagie roll, aged provolone, Calabrian mayo, choice of side	
STEAK BAHN MI	18
shaved five spiced prime rib, crunchy baguette, whipped tallow, sriracha mayo, dressed thai slaw, cilantro, jalapeño, choice of side	
THE REUBEN	18
slow cooked corned beef, Swiss, Russian dressing, house kraut, thick cut marble rye, choice of side	
FRIED CHICKEN SANDWICH	18
sweet tea marinated chicken breast, pickle, gochu-miso glaze, sriracha mayo, toasted brioche bun, choice of side	








BURGERS

CROWN BURGER	20
7oz patty, cheddar, fancy sauce, tomato bacon jam, house pickle, lettuce, toasted brioche, choice of side	
BRIES KNEES	20
7 oz. patty, melted brie, garlic purée, balsamic reduction, arugula, tomato, toasted brioche, choice of side	

COMPLIMENTARY SIDES

FRIES  	6
steak cut, salt or cajun	
THAI SLAW   	5
napa cabbage, bell pepper, carrot, red onion, toasted peanuts and sesame seed, chili ginger vinaigrette	
POTATO SALAD  	5
Yukon golds, champagne aioli, pickled onions and peppers, parsley, dill, chives	

À LA CARTE SIDES

CUCUMBER SALAD   	6
crushed cucumber, dill, parsley, champagne vinaigrette, radish	
FRUIT CUP  	6
seasonal melon, fresh berries, mint, local honey	
SAUTÉED SEASONAL GREENS   	6
rotating greens from a local farm, sautéed with garlic and white wine	
MISO CREAMED GRITS  	8
heirloom grits, shaved corn, cream, corn milk, miso	
TRUFFLE FRIES 	8
steak cut fries, parmesan, truffle oil	
TRUFFLE MAC N' CHEESE	12
ditalini, truffle béchamel, fontina, sharp cheddar, parmesan, truffle paste, garlic bread crumb	






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SEA


LEMON HERB SALMON  32
pan seared salmon, lemon herb aioli, aromatic rice, beets, herbs, radish


MISO SEABASS  42
pan seared Chilean seabass, gochu-miso glaze, miso creamed grits, grilled asparagus, cilantro microgreens, radish

BLUE FIN TUNA  34
sesame encrusted tuna seared blue, avocado rice, gochu-miso glaze, sriracha mayo, cilantro, scallion, fresnos, radish

DIVER SCALLOPS  36
diver scallops, salsa picante, fried lemon garlic baby potatoes, grilled asparagus, pickled fresnos, radish


RANGE

TRUFFLE STEAK  32
parmesan herb truffle butter, garlic mash, sautéed seasonal greens, parmesan crisp, chive


CHIMI STEAK  35
traditional chimichurri, fried lemon garlic baby potatoes, black garlic aioli, grilled asparagus,
your choice of steak
7oz filet 44 12oz filet 64
12oz ribeye 44 12 oz teres major 36


teres major: the butcher's secret, similar to filet, richer beef flavor and beautifully marbled.

GOCHUJANG BBQ SHORT RIBS  35
18 hour sous vide boneless short ribs, gochu-miso pan sauce, miso creamed grits, grilled asparagus, pickled things, fresnos, radish


PORK CHOP  40
pan seared bone in pork chop, apple cider glaze, miso creamed grits, sautéed greens

SURF-N-TURF

BOSS LADY  52
12oz ribeye, jumbo lump crab, Calabrian chili cream sauce, corn, Nueskes bacon, arugula, fried lemon garlic baby potatoes


CHIMI STEAK & SHRIMP  54
marinated teres major, chimichurri, grilled shrimp skewers, fried lemon garlic baby potatoes, black garlic aioli, grilled asparagus

VEG FORWARD

FALAFEL PLATE   20
four fried falafel, chickpea hummus, kalamata salsa macha, warm pita, cucumber herb salad, radish

TOMATO CURRY    26
light spiced coconut curry, blistered cherry tomato, Asian pickles, aromatic rice, cilantro, mint, fried basil, lime


LAND

MEDITERRANEAN CHICKEN  28
grilled french cut breast, chick pea hummus, kalamata salsa macha, cucumber herb salad, radish

PASTA

SHORT RIB BOLOGNESE 25
all day beef bolognese, local campanelle, fresh parm, basil


PISTACHIO CAMPANELLE  22
pistachio cream, local campanelle, basil, whipped ricotta, dukkah



GNOCCHI POMODORO  20
local ricotta gnocchi, tomato cream, parmesan, basil oil

SALADS

HONEY BEET SALAD   18
baby greens, champagne vinaigrette, tomato, chilled roasted beets, cucumber, feta, radish

CAESAR 16
romaine, caesar, parmesan garlic bread crumb

PETITE WEDGE  16
iceberg, tomato bacon jam, pickled things, blue cheese, hierloom tomato, scallion

TARPON GREEK   16
baby greens, hearts of romaine, creamy potato salad, chilled roasted beets, cucumber, tomato, champagne vinaigrette, feta, pepperoncini, kalamata olive

SIDE HOUSE SALAD    6
baby greens, cucumber, hierloom tomato, champagne vinaigrette, radish

SIDE CAESAR 8
romaine, caesar, fresh parm, garlic bread crumb

COMPLETE YOUR PASTA OR SALAD

7 oz. burger	8	falafel	8
grilled chicken	8	blue fin tuna	18
Scottish salmon	12	scallops	18
7oz. filet	25	shrimp skewer	14

SALAD DRESSINGS

ranch, blue cheese, Caesar
chili ginger vinaigrette, honey mustard
Russian, champagne vinaigrette



Huey Two Bite Rule: Please notify your server within two bites if your meal isn't satisfactory.

*20% Gratuity added to parties of 6 or more. Substitutions are not recommended but will be made with an appropriate upcharge. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.