



## **SMALL PLATES**

### **Tuna & Avocado Tartare\***

Ahi tuna, avocado, mango, ponzu marinade,  
soy caramel, ginger aioli, crispy wontons

14

### **“Amalfi Coast” Plate**

fresh made mozzarella, soppressata, Italian green olives,  
roasted roma tomato, mixed greens, grilled ciabatta

13

### **Jumbo Lump Crabcake**

rock shrimp salad with black truffle vinaigrette,  
Meyer lemon beurre blanc

12

### **Vegetable Spring Roll**

shitake mushroom, Napa cabbage, carrot, bell pepper,  
sweet Thai chili dipping sauce

10

### **Bacon Wrapped Crab Stuffed Shrimp**

local Mayport shrimp, Nueske’s bacon,  
lump blue crab, BBQ sauce drizzle

12

### **Wild Mushroom Flatbread**

Royal Trumpet & shitake mushrooms, melted gruyere,  
baby arugula, white truffle oil, aged balsamic

12

### **Fried Calamari**

sweet banana peppers, fried capers,  
peppadew peppers, San Marzano marinara vinaigrette

11

### **Veal Meatballs**

saffron-tomato sauce, melted fontina,  
fresh parsley, toasted baguette

12

### **Lobster Mac & Cheese**

Maine lobster baked with ditalini pasta and truffled goat cheese - tomato cream

13

**\*\* MONDAY NIGHT’S 1/2 PRICE APPETIZERS REQUIRES THE PURCHASE OF AN ENTRÉE \*\*  
MONDAY’S APPETIZER SPECIAL IS EXCLUDED FROM THE 1/2 OFF PROMOTION)**

## **SALADS AND SOUPS**

### **Tropical Caprese**

mixed Heirloom tomato, mango, house made mozzarella,  
micro greens salad, apricot puree, basil vinaigrette

12

### **Pear and Arugula Salad**

fresh pear slices, roasted red & gold beets, gorgonzola,  
shaved fennel, baby arugula, cranberry - sage vinaigrette

9

### **Goat Cheese Salad**

warm hazelnut crusted goat cheese, strawberries, currants,  
caramelized onions, spring mix, aged balsamic vinaigrette

8

### **Caesar Salad**

whole leaf romaine, asiago cheese croutons,  
parmesan tuile, shredded reggiano

7

### **Mixed Greens Salad**

grape tomato, English cucumber, shaved carrot,  
dried cranberries, herbed croutons, balsamic vinaigrette

7

### **Lobster Bisque ... 8**

puff pastry crisp, micro greens

### **Soup du Jour ... market price**

Salad Additions: Grilled Chicken ... 7    Sautéed Shrimp ... 7    Grilled Scottish Salmon ... 8\*

## **SPECIAL EVENTS**

### **“BURGUNDY VS. BORDEAUX” SHOWDOWN PATIO PARTY**

**PINOT NOIR, CHARDONNAY, CABENET, MERLOT, SAUVIGNON BLANC AND MUCH MORE.**

**WINE PAIRED, HAND PASSED HORS D’OEUVRES. \$25 PER PERSON. RESERVE NOW.**

**THURSDAY, APRIL 12TH, 5:30 TO 7:30**

### **ELEVEN SOUTH’S 7 YEAR ANNIVERSARY CELEBRATION**

**BEACHES CASUAL PATIO PARTY, COMPLIMENTARY FOOD AND DRINKS! LIVE MUSIC!**

**SUNDAY, APRIL 22ND, 12:00 TO 4:00**



[eleven-south.com](http://eleven-south.com)

**JOIN US ON FACEBOOK, TWITTER AND EMAIL.**  
VISIT [WWW.ELEVEN-SOUTH.COM](http://WWW.ELEVEN-SOUTH.COM) TO JOIN.



## MAIN PLATES

### Local Triggerfish

rock shrimp - black bean - tomato salad, green herb rice,  
fried plantain chip, mango buerre blanc

25

### Rioja Braised Short Rib

“osso bucco cut” beef rib, saffron risotto,  
caramelized baby carrots, zucchini, squash & cippolini

33

### Diver Scallops

beet “stained” couscous, sautéed baby carrots,  
fennel - apple salad, pancetta & shallot reduction

29

### Roasted Rack of Lamb

herb crusted New Zealand rack, parmesan gnocchi,  
wilted baby spinach, roma tomatoes, red wine reduction

34

### Grilled Scottish Salmon\*

wild mushroom & green lentils, sautéed baby vegetables,  
crispy shallots, arugula - pesto vinaigrette

27

### Goat Cheese Crusted Chicken

pan roasted chicken breast, fresh herbed goat cheese,  
aged prosciutto, whipped potatoes, asparagus

26

### Seared Ahi Tuna \*

Udon noodle stir fry with red bell pepper, onion, carrot,  
broccoli & edamame, crab wonton, carrot - ginger sauce

29

### Chicory Rubbed Duck Breast

Heirloom baby carrots, parsnip & potato frites,  
mushroom ragout, vanilla celeriac puree, blackberry demi

29

### Parmesan Fettuccini ... 17

portobello mushroom, grape tomato, asparagus, caramelized cippolini  
parmesan cream sauce, fresh herbs & shaved parmesan

Pasta Additions: Grilled Chicken ... 7    Sautéed Shrimp ... 7    Grilled Scottish Salmon ... 8\*

## MESQUITE GRILLED STEAKS

*All steaks are hand cut, Harris Ranch® Angus Beef*

*All steaks served with locally grown greens and caramelized cippolini*

### Our Hand Cut Steak

Petit Tenderloin (5 oz) ... 25

NY Strip (12 oz) ... 27

Full Tenderloin (8 oz) ... 32

Ribeye (18 oz) ... 33

### Optional Steak Additions

Truffle Compound Butter ... 4

Béarnaise ... 4

Blue Cheese Crumbles ... 5

Horseradish Panko Crust ... 4

Roasted Wild Mushrooms ... 5

## SIDES

Whipped Potatoes ... 4

Grilled Asparagus ... 5

White Cheddar Grits ... 6

Sautéed Spinach ... 5

Pommes Frites ... 5

Haricot Verts ... 5

Truffle Frites ... 6

Baby Carrots ... 6

— A SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAK DISHES —

— 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 10 OR MORE —

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.

BREAD AND BUTTER IS INCLUDED IN THE PRICE OF YOUR MEAL.