



Lunch Menu

September 2017

Starters

- Buffalo Shrimp** (6) lightly dusted & fried Mayport shrimp, classic Frank's wing sauce, Brussel-carrot slaw in blue cheese dressing ... 12
- Crab Caprese Napoleon** jumbo lump crab, panko crusted fresh mozzarella, heirloom tomatoes, lemon-basil emulsion ... 14
- PEI Mussels** sautéed in a white wine butter broth with fresh herbs, tomato & scallion, grilled Artisan bread toast points ... 13
- Ahi Tuna Tartare** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14
- Truffle Parmesan Frites** ... 6 **Herbed Pommes Frites** ... 5 **Sweet Potato Fries** ... 5

Salads

- Seafood Trio** with vanilla butter poached 1/2 main lobster tail, citrus poached Mayport shrimp & jumbo lump crab in lemon aioli on organic baby lettuce with avocado, artichokes, hard boiled egg & kalamatas, citrus poppy vinaigrette ... 21
- Rotisserie Chicken Salad** made with red grape, dried cranberry, walnuts & dijonaise on mixed greens, aged balsamic vinaigrette, fresh fruit, warm pita wedges... 15
- Fresh Fig & Baby Spinach** quinoa, dried blueberry, candied walnut, Danish blue cheese, vanilla pickled red onion, broken sun dried tomato vin ... 11
- Caesar** chopped hearts of romaine, herbed Spanish loaf croutons, shaved parmesan, Eleven South's famous Caesar Dressing ... 8
- Salad du Jour** ... market price

add a protein to your Salad: Local Fresh Catch ... 9 Sautéed Mayport Shrimp ... 8 Grilled Maine Lobster Tail ... 11
Faroe Island Salmon ... 7* Grilled Organic Chicken Breast ... 7*

Soups

- Shrimp Bisque** garnished with citrus poached shrimp ... 7
- Soup du Jour** ... market price

Sandwiches

All sandwiches include choice of side: Caesar Salad, Pommes Frites, Sweet Potato Fries or Blue Cheese Potato Salad

- Bacon Cheddar Burger** house ground steak, aged cheddar, Nueske's bacon, caramelized onion, black garlic aioli, romaine chiffonade, beefsteak tomato, butter toasted brioche bun ... 16
- Cuban** citrus mojo slow roasted pork, tavern ham, melted swiss, sea salt dill pickles, Dijon mustard, pressed Cuban bread ... 15
- Lobster Roll Sliders** Maine lobster chunks, diced celery, lemon - dill aioli, bibb & roma, butter toasted potato rolls ... 17
- Shrimp & Chorizo Tacos** Monterey jack, roasted corn salsa, cilantro-lime avocado cream, chipotle aioli, toasted soft flour tortillas ... 15
- Fresh Catch** lightly blackened & seared, mango-pineapple slaw with sriracha aioli, sliced avocado, bibb lettuce, Kings Hawaiian bun... 16
- Sandwich du Jour** ... market price

Main Plates

- Summer Succotash** sautéed corn, grape tomato, edamame & Vidalia, baby spinach, yellow tomato coulis, zucchini wrapped sweet corn custard... 12
- Rice Vermicelli Stir Fry** with oyster mushrooms, sugar snap peas, Napa Cabbage, carrot and red bell pepper finished in a soy - hoisen and topped with fresh scallions and crushed peanuts ... 12
- Summer Vegetable Risotto** zucchini, squash & red bell pepper, sautéed sugar snap peas, GYO greens, lemon & chive oils ... 12
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 14

add a protein to your Main Plate: Local Fresh Catch ... 9 Sautéed Mayport Shrimp ... 8 Grilled Maine Lobster Tail ... 11
Faroe Island Salmon ... 7* Grilled Organic Chicken Breast ... 7*

Gluten Free versions for many of our dishes are available. Please Ask Your Server.

Eleven South Bistro promotes an "Ocean & Farm to Table" philosophy and we pledge to cook with the best, locally supported products available. Supply Partners: Safe Harbor, C & C Fisheries, Bar Harbor, Twinn Bridges, Harris Ranch, Buckhead Beef, Freshfields Farms, Cheney Brothers, Sysco

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.
PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.