



# Lunch Menu

May 2018

### Starters

- Buffalo Shrimp** (6) cracker meal fried shrimp, medium Buffalo sauce, Napa cabbage-carrot-celery slaw with blue cheese dressing ... 12
- Jumbo Lump Crab Cake** saffron-champagne emulsion, baby arugula, pickled peppadews, piquillo pepper aioli, fresh scallion ... 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

- Maine Lobster Tail** poached 5oz tail (no shell), Urban Farms organic lettuce, apricot - champagne vinaigrette, 1/2 avocado sliced, marconas, vanilla pickled red onion, mango puree, white peach beurre blanc ... 19
- Rotisserie Chicken Salad** made with red grape, dried cranberry, walnuts & dijonnaise on mixed greens, aged balsamic vinaigrette, fresh fruit, warm pita wedges... 15
- THE Garden Salad** locally grown Urban Farms organic lettuce, grape tomato, English cucumber, heirloom carrot, shaved red onion, herbed garlic loaf croutons, red wine vinaigrette, aged pecorino - romano ... 9
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 9
- Salad du Jour** ... market price

- Salad Additions:*    **Local Fresh Catch ... 9\***      **Sautéed Mayport Shrimp ... 8**      **Grilled Maine Lobster Tail ... 11**  
                                  **Faroe Island Salmon ... 8\***      **Grilled Organic Chicken Breast ... 7**      **Grilled Hanger Steak ... 11**

### Soups

- "Southern" Manhattan Seafood Chowder** Old Bay dusted corn bread crouton garnished ... 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

- Open Face Avocado Burrata Toast** avocado - cilantro - lime smear, burrata-ricotta cheese, heirloom tomatoes, vanilla pickled red onions, grilled sourdough ... 14
- Hawaiian Chicken Wrap** jerk spiced chicken, grilled pineapple, mango salsa, Napa cabbage-carrot-bell pepper slaw with sriracha aioli, flour tortilla, teriyaki dipping sauce ... 15
- Oyster Po Boy** arborio crusted & fried West Coast oysters, romaine chiffonade, roma tomato, zesty remoulade, soft hoagie roll ... 16
- Steak Burger** 6oz house ground steak burger, melted aged cheddar, Neuske's bacon, roasted wild mushrooms, caramelized onion, black garlic aioli, toasted marble rye... 16
- Fresh Catch Soft Tacos** lightly blackened & seared catch, melted Monterey jack, Napa cabbage-carrot-bell pepper slaw with cilantro lime vinaigrette, English cucumber & tomato pico de gallo, soft shell flour tacos ... 15
- Sandwich du Jour** ... market price

### Entrees

- Tuna Poke Bowl\*** ponzu seasoned tuna, jasmine rice, sesame seeds, wakame salad, ginger aioli, soy caramel, sriracha, scallions ... 19
- Caribbean Rice & Beans** with yellow rice, braised black beans, salad of heirloom tomato & avocado with a pineapple-cilantro vinaigrette, Jamaican Pickapeppa & mango chutney ... 14
- Warm Orzo** with sautéed sweet corn, sun dried tomato, edamame & vialia, green kale, bell pepper-saffron jam, basil pesto ... 14
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 14

- Entrée Additions:*    **Local Fresh Catch ... 9\***      **Sautéed Mayport Shrimp ... 8**      **Grilled Maine Lobster Tail ... 11**  
                                  **Faroe Island Salmon ... 8\***      **Grilled Organic Chicken Breast ... 7**      **Grilled Hanger Steak ... 11**

***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, Urban 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.