

SPECIALS

CEVICHE

Shrimp* / scallops* / cilantro / fresh lime juice /
avocado / corn tortillas** / GFO / 18

SOFT SHELL CRABS

Lightly dusted / flash-fried** / lima bean and corn
succotash / paprika-lemon aioli / 36

FILET* OSCAR

USDA Choice / super lump crab meat / béarnaise /
goat cheese whipped potatoes / grilled asparagus /
GF / 46

KEY LIME MOUSSE

House-made / brown sugar and oat crumble /
whipped cream / GFO V / 8

WHITE LOTUS

Aperol / prosecco / Solerno blood orange liqueur /
orange bitters / soda / 13

HONEYMOON IN AMALFI

Lyre's Non-Alcoholic Italian Spritz / Josh Cellars
Non-Alcoholic Sparkling / Owen's club soda / 13

NKW WINE CLUB WINE BOTTLES OF THE MONTH

SEAN MINOR CHARDONNAY (2023)

Sonoma Coast, California / Golden apple / pear /
lemon curd / vanilla / 15 / 50

KLINKER BRICK OLD VINE ZINFANDEL (2022)

Lodi, California / blackberry jam / ripe plum / dark
cherry / baking spices / 15 / 50

WINE TASTING FLIGHT

Choice of white / red & white / red / sweet / 15



Print your own
photo on Night
Owl, Millionaire,
or any beer!

Culinary Director - Tyler Barbaro
Beverage Director - Christine O'Flanagan
Chef de Cuisine - Desi Govan
Executive Chef - Greg Smiley
Registered Dietitian - Julie Barbaro