

# DELFINOS

ITALIAN CHOPHOUSE

## ANTIPASTI

### **Baked Goat Cheese 17**

Pistachio Crust, Raspberry Coulis, Pita Chips

### **\*Scallop Ceviche 16**

Bay Scallops, Onions, Peppers, Jalapenos, Blood Orange Dulce

### **Lobster Stack 19**

Garlic Herb Dijonnaise, Pineapple Salsa, Avocado, Herb Oil

### **Shrimp Flatbread 15**

Spicy Pesto Marinara, Shaved Parmesan, Heirloom Cherry Tomatoes, Fresh Basil

## SALAD AND SOUP

### **Chopped Caesar Salad 10**

Romaine Lettuce, Parmesan Cheese, Creamy Caesar Dressing, Parmesan Crostini

### **House Salad 11**

Artisanal Greens, Heirloom Cherry Tomatoes, Kalamata Olives, Cucumbers,  
Shredded Smoked Gouda, Croutons

### **Harvest Salad 12**

Kale, Roasted Butternut Squash, Pepitas, Apples, Apple Cider Vinaigrette

### **Hammock Salad 11**

Artisanal Greens, Sunflower Seeds, Goat Cheese, Dried Cranberries, Poached Pears,  
Champagne Vinaigrette

### **Shrimp Bisque 6 / 9**

### **Chef's Kettle Creation 6 / 9**

## ENTRÉES

### **\*Daily Catch Market**

Chef Inspired Fresh Local Catch

### **\*Chef's Feature Market**

Italian Inspired Daily Creation

### **Lentil Bolognese 20**

Red Lentils, Mushrooms, Onions, Garlic, Swiss Chard, Marinara, Cavatappi Pasta,  
Shaved Parmesan

### **Crab Cakes 38**

Maryland Style, Swiss Chard, Champagne Hollandaise

### **Lobster Bolognese 35**

Lobster Tomato Cream Sauce, Pappardelle Pasta, Half Grilled Lobster Tail

### **Chicken Carbonara 22**

Garlic, Shallots, Peas, Pancetta Cream Sauce, Cavatappi Pasta

### **Lasagna 21**

Pesto Ricotta, Veal, Pork, Beef, House Made Tomato Sauce, Mozzarella and Parmesan

### **Braised Short Ribs 26**

Tri-Colored Tortellini, Bordelaise Sauce

### **Grouper Picatta 32**

Pan Seared Grouper, Lemon White Wine Caper Sauce, Pappardelle Pasta

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*

we proudly serve  


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*Selections include the potato of the day, and one sauce*

## MAINS

- \*Filet Mignon / 6 oz 26
- \*Bone-In Veal Chop / 10 oz 40
- \*Ribeye / 12 oz 36
- \*Bone-In Pork Chop / 10 oz 30
- \*Salmon 24
- \*Lobster 45
- \*Prime New York Strip / 12 oz 44

## SAUCE

- Red Wine Demi
- Brandy Peppercorn
- Picatta
- Bordelaise
- Cherry Thyme Demi
- Citrus Port Wine Currant Reduction
- Champagne & Crab Hollandaise 7

## ENHANCEMENTS

- Foie Gras 16
- Mayport Shrimp 10
- \*Scallops 12
- Crab Cake 15

## SIDES

- Swiss Chard 6
- Creamed Spinach 6
- Macaroni & Cheese 6
- Baked Potato 6
- Baked Sweet Potato 6
- Smoked Gouda Grits 6
- Spaghetti Squash 6
- Ratatouille 6

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