



# GLUTEN FREE MENU

## SHAREABLES

SHRIMP COCKTAIL	18	WOOD GRILLED ARTICHOKE	12
CHAR-GRILLED OYSTERS	18	FISHBONES WEDGE SALAD	12
OYSTERS ON THE HALF SHELL	15	SIGNATURE HOUSE SALAD	8

## FISH

WHOLE GULF SNAPPER	37	CARIBBEAN LOBSTER TAIL	5/oz
CHILEAN SEA BASS	41	FLORIDA STONE CRAB	MKT
GULF BLACK GROUPER	39	ALASKAN KING CRAB LEGS	MKT
FAROE ISLAND SALMON	31		

## BONES

8oz FILET MIGNON	40	24oz PORTERHOUSE	53
16oz BONE-IN FILET MIGNON	45	26oz BONE-IN KC STRIP	49
CENTER CUT FILET KABOB	29	DOUBLE CHICKEN BREAST	24
18oz PRIME NEW YORK STRIP	43	COLORADO LAMB CHOPS	35
24oz PRIME BONE-IN RIBEYE	52		

## SIGNATURE SIDES

JUMBO FRESH ASPARAGUS	8	SEA SALT BAKED POTATO	7
CEDAR PLANK CAULIFLOWER	15	ROASTED GARLIC MASHED POTATOES	6

## DESSERTS

SEASONAL BERRIES & CREAM	7	CRÈME BRÛLÉE	8
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Although we take precautions against cross-contamination, all food is made in a common kitchen with some risk of exposure. Customers with gluten sensitivities should exercise judgment based on their individual needs.