

# SPENCER'S



BY THE SEA

## FROM THE GRILL

Spencer's offers USDA Prime and natural steaks and chops.  
Only 2% of beef produced in the U.S. is graded Prime.

### STARTERS

- CONCH CHOWDER 11**  
Manhattan style, house made focaccia  
croutons
- FIVE ONION SOUP 12**  
sherry reduction, gruyere cheese
- ROASTED OCTOPUS 18**  
squid ink hummus, heirloom  
tomato, basil, croutons
- GARDEN SALAD 13**  
asparagus, carrots,  
heart of palms, baby  
greens, fresh herbs,  
marcona almonds,  
passion fruit  
vinaigrette
- SPENCER'S SALAD 12**  
field greens, port soaked cherries,  
maytag blue cheese
- LOBSTER TACOS  
& OSETRA CAVIAR 19**  
crème fraiche, oven  
dried tomatoes, avocado,  
shallots, chives
- JUMBO LUMP CRAB CAKE 19**  
whole grain mustard-key lime  
remoulade
- TUNA TARTARE\* 17**  
pineapple, togarachi, pine nuts,  
mint, chives, sesame oil, soy

### RIB EYE\* 39

16oz Boneless

### NEW YORK STRIP\* 47

14oz Center Cut

### FILET MIGNON\* 42

8oz Barrel Cut

### GRILLED COLORADO LAMB\* 41

roasted baby carrots,  
pickled mustard seed, basil,  
lamb jus

Steaks Served With Bone Marrow Mash  
Potato and Our Signature Steak Sauce

### ENTRÉE ENHANCEMENTS

BÉARNAISE 3

BLUE CHEESE CRUST 5

MUSHROOMS & ONIONS 6

JUMBO LUMP CRAB & BÉARNAISE 9

### SIDES

CREAMED SPINACH 9

GRILLED ASPARAGUS 10

MUSHROOMS & CARAMELIZED ONIONS 9

herb butter, mushroom demi

CRISPY TRUFFLE FRENCH FRIES 8

house made ketchup, truffle aioli

MAC & FIVE CHEESES 10

LOADED HASH BROWNS 12

applewood smoked bacon, sharp  
cheddar, onions, chives, sour cream

### MAIN PLATES

**BONELESS KEY WEST  
YELLOWTAIL SNAPPER 36**  
black bean, roasted corn, cilantro puree  
key lime beurre blanc

**BLACK GROUPER 34**  
avocado, local heirloom jubilee tomatoes  
confit, golden raisins demi, pine nut dust

### AHI TUNA\* 32

warm fennel-carrot salad,  
radishes, lemon segments,  
soy-ginger glaze

### 72 HOUR SHORT RIB 30

mac & five cheeses, cabernet sauce

### SPINY LOBSTER TAIL FRESH FETTUCINI PASTA 36

brandy flamed, heirloom  
tomato, basil, Gran Padano

### EDAMAME QUINOA BOWL 24

roasted winter vegetable, tamari soy glaze

### LOCALLY CAUGHT COCONUT MILK WAHOO 31

haricot verts, chanterelle mushrooms,  
orange miso

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

A service charge of 18% will be added to parties of 6 or more.