

APPETIZERS

MEATBALLS <i>3 meatballs, basil tomato sauce, parmesan cheese, garlic bread</i>	18	MARYLAND CRAB CAKE <i>jumbo lump crab with lemon Cajun lobster sauce</i>	25
51FIFTEEN CEVICHE <i>red snapper, shrimp, crab, pico de gallo, avocado, lime juice</i>	25	TUNA POKE BOWL R <i>ahi tuna, avocado, ginger vinaigrette, jasmine rice fresno pepper, furikake, micro cilantro</i>	23
CALAMARI ZEN-CHINO <i>hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i>	23	BEEF EMPANADAS <i>3 beef empanadas stuffed with ground beef served with creamy cilantro jalapeño sauce</i>	17
WAGYU BEEF CARPACCIO R <i>arugula, artichoke, capers, Creole mustard aioli, crostini</i>	24	BUFFALO SHRIMP <i>5 shrimp, mellow blue cheese crumbles, blue cheese dressing, arugula and daikon</i>	24
SMOKED BURRATA <i>pears, prosciutto, arugula, balsamic glazed</i>	15		

SOUPS & SALADS

LACINATO KALE & ENDIVE SALAD <i>caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamansi vinaigrette</i>	12	POBLANO SOUP GF	9
AVOCADO CUCUMBER SALAD GF <i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	14	LOBSTER BISQUE	10
		SEASONAL SOUP	9
		CAESAR SALAD <i>croutons, romano parmesan</i>	10

ENTRÉE SALADS

SEAFOOD SALAD GF <i>lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette</i>	46	BLTA add fried egg \$2 <i>sourdough bread, smoked applewood bacon, lettuce, tomato, mayo, avocado, and fries</i>	16
CHOPPED SALAD WITH GRILLED CHICKEN <i>mixed greens, brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette</i>	23	MARINATED GRILLED VEGETABLES SANDWICH <i>ciabatta bread, mixed greens, guacamole spread, chipotle lime aioli</i>	16
COBB SALAD GF <i>grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, blue cheese dressing</i>	30	LOBSTER SANDWICH <i>lobster meat, homemade brioche bun, dill aioli, avocado, and homemade potato chips</i>	29
GRILLED SALMON SALAD <i>orzo, cucumber, tomatoes, feta cheese, arugula, white caper vinaigrette dressing</i>	27	51FIFTEEN BURGER <i>Texas raised beef, homemade brioche bread, lettuce tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli</i>	19
SESAME RARE AHI TUNA SALAD GF R <i>Napa cabbage, daikon, julienne carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles & citrus sesame dressing</i>	26	PAN SEARED CAJUN RED SNAPPER <i>focaccia bread, shredded lettuce, sliced tomatoes, cilantro lime aioli</i>	29
		BLACKENED CHICKEN WRAP <i>whole wheat tortilla, mixed greens, mozzarella chesse, avocado, tomato, chipotle aioli, fries</i>	18

BRUNCH MENU

BRUNCH FEATURES

BISCUIT BENEDICT <i>poached eggs, fresh baked jalapeño & cheddar biscuit, Canadian bacon, smoked paprika hollandaise, with rosemary roasted potatoes, asparagus</i>	24	CHICKEN CHILAQUILES <i>adobo marinated chicken, homemade roasted green tomatillo and guajillo pepper sauce, corn tortilla chips, queso fresco, crema, radish, avocado salsa, refried beans</i>	26
CRAB MEAT AVOCADO OMELETTE <i>mozzarella cheese, habanero sauce, aragula and sliced tomatoes</i>	27	HOMEMADE BISCUITS & GRAVY <i>fresh baked jalapeno & cheddar biscuit topped with andouille sausage gravy served with breakfast potato and two eggs any style</i>	23
EGG WHITE GARDEN OMELETTE <i>spinach, mushrooms, tomato, avocado sauce, served with grilled tomato</i>	26	AVOCADO TOAST <i>add smoked salmon \$5</i> <i>multigrain toast, mashed avocado, radish, cherry tomato, poached egg, hollandaise sauce</i>	19
NEW YORK STRIP STEAK & EGGS <i>breakfast potatoes, caramelized onions, avocado, au jus and butter toast</i>	34	SOUTHWESTERN HASH <i>New York strip steak, eggs, peppers, onion, tomato, potatoes, queso fresco, crema, crispy tortilla strip</i>	26
TRADITIONAL ENGLISH BREAKFAST <i>3 eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes</i>	20	BANANAS FOSTER FRENCH TOAST <i>brown sugar banana syrup, bacon strips, 2 eggs any style</i>	22
HUEVOS RANCHEROS GF <i>eggs, sliced New York strip steak, queso fresco, pico de gallo, refried black beans, crispy tortilla & ranchero sauce</i>	34	CHICKEN AND BELGIAN WAFFLE <i>add eggs \$2 bacon or sausage \$5</i> <i>4 fried buttermilk chicken strips, apples, berries, powder sugar, cane syrup</i>	21
LOX & BAGEL <i>smoked salmon, everything bagel, red onions, tomato, caper, cream cheese, radish</i>	23	BUTTERMILK PANCAKES <i>add eggs \$2 bacon or sausage \$5</i> <i>3 buttermilk pancakes, sugar cane syrup</i>	16
		SHRIMP & GRITS <i>soffritto, tomato broth, andouille sausage, grilled focaccia</i>	25

PASTA & ENTRÉES

SEAFOOD LINGUINE <i>shrimp, scallop, red snapper, fresh basil, brandy lobster cream sauce</i>	34	FRESH RED SNAPPER FILET GF <i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	37
SHORT RIB RAVIOLI <i>short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus</i>	33	NEW ZEALAND LAMB CHOP GF <i>pearl onions, balsamic honey reduction sauce</i>	48
FISH A LA PLANCHA <i>seared salmon, green pea mousse, seasonal risotto</i>	34	ANGUS RIBEYE STEAK GF <i>herb butter</i>	48

SIDES

FRENCH TOAST	12
ASPARAGUS GF	11
GARLIC MASHED POTATOES	13
CHIPOTLE MAC & CHEESE	13
SMOKED CHEDDAR GRITS	6
ROSEMARY ROASTED POTATOES	9
ANDOUILLE SAUSAGE	5
FRIED RICE GF	13

V - Vegan GF - Gluten Free R - Raw Product

Split Plate Charge \$5 | 20% Gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.