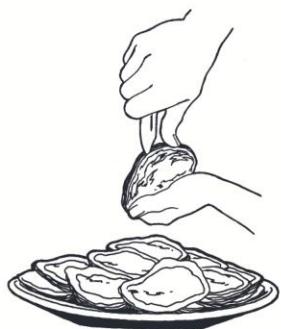


Welcome to ROWE BAR, named after our visionary and builder Thomas Rowe.  
 Here we pair our legendary hospitality with our love of food.



## SHELLS

<i>Peel &amp; Eat Pinks</i>	\$14 / \$28
<i>Florida Stone Crab 1/2 lb.</i>	\$32
<i>Poached Maine Lobster</i>	\$26
<i>King Crab Legs</i>	\$39
<i>Black Mussels</i>	\$14
<i>Crab Cake Sliders</i>	\$19



Love Me, Leave Me or

*Give Me Oysters*

\$3  
each

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*East Coast*

*West Coast*

## FINS

<i>Fish &amp; Chips</i>	\$22
<i>Abi Tuna Tataki</i>	\$19
<i>Ceviche</i>	\$12
<i>Gulf Fish Tacos</i>	\$16
<i>Smoked Fish Spread</i>	\$11
<i>Mabi Mabi Reuben</i>	\$15

## HOOVES

**ISLAND STEAK CAESAR 17**

**CAJUN DRY RUB RIBS 20**

*mango mustard chutney, plaintain slaw*

**MEATS & CHEESES 26**

*housemade preserves & jams  
stone ground mustard, pickled vegetables  
semolina baguette*

**WAGYU BURGER 22**

*white cheddar, spiced bacon, crispy onions  
bib lettuce, tomato, brioche bun  
bleu cheese french fries*

Please inform us of any dietary restrictions so we may do our best to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. An 18% service charge will be added for your convenience.

