

first impressions

Market Inspired Soup Market Price

Ask your server about today's inspiration

Heirloom Tomato Caprese 12

Fresh Mozzarella, Micro Basil, Garlic Tuile and Extra Virgin Olive Oil

Mache and Watercress Salad 14

Winter Mache and Baby Watercress with Gorgonzola Cheese, Dried Cranberries, Toasted Walnuts, Bosc Pears and Champagne Vinaigrette

Mediterranean Tuna 15

Mediterranean Spice Blend Seared Ahi Tuna with Shaved Fennel - Orange Salad, Citrus Vinaigrette and Mint Oil

Harrisa Mussels 14

Mediterranean Mussels, Baby Tomatoes, Red Chilies, Garlic, Cumin, Coriander, Caraway and Extra Virgin Olive Oil

Crab Cocktail 18

Fresh Peeky Toe Crab, Hearts of Palm in a Cucumber Ring with Lemon Vinaigrette

Trina Prawn Cocktail 16

Poached Jumbo Prawns with Lemon-Caper Aioli and Chermoula Cocktail Sauce

Braised Baby Octopus 15

Baby Octopus Braised in a Red Wine-Tomato Sauce with Fresh Herbs, Spanish Paprika Finished with Extra Virgin Olive Oil

Oysters on the Half Shell Market Price

Ask about Today's Fresh Selection with Gazpacho Mignonette and Key Lime Granite

Florida Stone Crab Claws Market Price

Served Over Ice with Three Mustard Sauce

Chilled Seafood Platter for Two Market Price

Chilled Maine Lobster, Florida Stone Crab Claws, Jumbo Prawns, Oysters, Mediterranean Mussels served over Ice with Fresh Cut Lemons and Dipping Sauces

Trina Mezze 12

Selection of Four Mediterranean Mezze, accompanied by Fresh Baked Zaatar Flatbread

Trina Salumi Platter 20

Selection of Cured and Dried Meats, Onion Marmalade
Roasted Red Peppers and Basil Pesto

chef: Farid Oualidi

brick oven flatbreads

Lamb Flatbread 16

Shaved Leg of Lamb, Heirloom Tomatoes, Balsamic Onions, Roasted Garlic Puree

Wild Mushroom Flatbread 16

Topped with Taleggio Cheese Finished with Fresh Chopped Parsley

Caramelized Onion & Gorgonzola Flatbread 15

Spanish Onions and Gorgonzola Cheese Baked on our House Made Flatbread

Shrimp & Chorizo Flatbread 15

With Tomato Sauce, Manchego Cheese and Olive Oil

entrées

Trina Bouillabaisse 32

Lobster, Shrimp, Clams, Mussels, Grouper, Scallops, Fennel and Potatoes in a Tomato Saffron Broth with Garlic Croutons

Lobster and Scallop "Risotto" 34

Butter poached lobster over truffle "orzo risotto" and asparagus with blood orange beurre blanc

Prawn Saganaki 36

Split Prawns with Heirloom Cherry Tomatoes, Feta, Pasta Pearls, Fresh Oregano with Ouzo

Oven Roasted Sea Bass 36

Sautéed Baby Watercress, Braised Cherry Tomatoes, Fingerling Potatoes, Raisins, Capers, Kalamata Olives

Baked Florida Grouper 29

Florida Grouper Served over Braised Baby Artichokes and Yellow Beet Barigoule

Poached Filet of Atlantic Sole 32

Fresh Atlantic Sole served with a Crab and Bulgur Timbale and Sauce Veronique

Mushroom Ravioli 22

House Made Ravioli Filled with Wild Mushrooms and Fresh Herbs Served in a Truffle Butter

Herb Roasted Chicken 22

Sautéed Haricot Vert, Fingerling Potatoes, Nicoises Olives, Lemon Zest and Fresh Herbs

Braised Lamb Shank 32

Slow Braised Lamb Shank, Fennel and Yellow Beet Gratin and Rosemary Demi

Rib Eye Steak 42

Herb Crusted 16 oz Center Cut Boneless Rib Eye Steak with Cherry Tomatoes, Portobello Mushrooms and Shallots and a Side of Creamy Polenta

sides

Haricot Vert 7

Wild Mushrooms Orzo Risotto 10

Fingerling Potatoes 7

Fennel and Yellow Beet Gratin 8