



ST. AUGUSTINE FLORIDA

People come to Culinary Outfitters to celebrate life's little moments, to catch up with friends for lunch, or to just have an exceptional meal. Our new restaurant on the waterfront of the St. Augustine Shipyards offers a lunch menu similar to our original location, with a new dinner menu created with a focus on locally sourced, seasonal fresh ingredients.

For those of you that have continued to dine with us over the years, we thank you for your support. For those of you that are new, we can't wait to make you feel like family. And to everyone, old or new, we welcome you to the new Culinary Outfitters Waterfront location!

*- The Culinary Outfitters Family*

## Starters.

### FRIED SHRIMP \$14 | \$28

lightly battered, just how they sound, served with datil sauce

### BEEF TARTARE \$13

tenderloin, 'nduja sausage, parmesan cheese, puffed rice

### FISH CARPACCIO \$14

jicama, papaya with champagne-mango emulsion

### SMOKED SALMON \$12

mom's famous smoked salmon, dill cream, chopped capers, red onion, flatbread crackers

### TOMATO BASIL PIE \$11

oven roasted roma tomatoes, cheese blend, torn basil, flaky pie crust

### RAW OYSTERS 6 | 12 \$MP

ask your server for current types, granita mignonette & datil sauce

### CRUDITE \$12

chef's choice veggies, house-made french onion dip

### CHARCUTERIE \$14 | \$25

foie gras touchon, country pate, local cured ham, assorted cheese and accompaniments

## Salads.

ADD:

CHICKEN \$6 | SMOKED SALMON \$8 | 6 SHRIMP \$8

### LOCAL GREENS & RICOTTA \$12

fresh whipped ricotta, peaches, pecans, mint, citrus dressing

### COUS-COUS SALAD \$11

herbed israeli cous-cous, eggplant puree, charred lemon, roasted tomato, pita croutons

### FISH DIP \$8

lightly smoked over pecan wood, garnished with onions, capers served with flatbread crackers

### CRAB TOAST \$13

grilled cuban bread, artichoke bechamel, crispy garlic

### CHILI CHARRED OCTOPUS \$15

toasted chickpea, braised greens, antichucho sauce

### UNI-BUTTER MACARONI CHEESE \$18

sea urchin, parmesan, chive

### LOCAL PICKLED VEG \$9

locally harvested and preserved in house

### FISH BOUDIN BLANC \$12

smoked fish sausage, mini split top, sauerkraut, grain mustard

### CHARRED PEEL & EAT \$14 | \$28

chili-lime charred local shrimp, served with datil sauce

### 6 SMOKED CHICKEN WINGS \$10

dixie sauce, gorgonzola, scallions

### CRISPY DEVILED EGGS \$6

pimento cheese, scallion

### CRAB SOUP \$7 | \$9

east coast blue crab, rich bisque, old bay crouton

### SOUP OF THE DAY \$6 | \$8

Consumption of raw or undercooked food may increase your risk of foodborne illness.

## Entrees.

SERVED WITH YOUR CHOICE OF SIDE

### CRISPY SKINNED REDFISH \$28

roasted potato-pepper hash, gumbo sauce

### SOURDOUGH CRUSTED SNAPPER \$31

charred fennel, pearl onion, bouillabaisse sauce

### MISO PAINTED STRIPED BASS \$32

roasted wild mushrooms, water chestnuts, smoked duck broth

### FISH CHOWDER \$29

pan-roasted local fish, tomato-datil broth, potatoes, clams, confit tomato, bacon

### PAN-ROASTED BEEF TENDERLOIN \$35

dijon potato puree, wasabi pea, charred scallion, natural jus

### CRISPY DUCK BREAST \$28

glazed turnips, golden beets, sour cherry jus

### SHORT RIB STEAK \$32

butternut squash puree, roasted fingerlings, pesto, soy dashi

### SMOKED CAULIFLOWER \$15

soy butter, yuzu-datil spices

### ROASTED FISH FOR TWO \$MP

datil chimmichurri, adobo puree with butternut squash-papaya salad

### SEAFOOD TRUFFLE PASTA \$31

shrimp, crab, tagliatelle pasta, truffle butter

### CLASSIC CARBONARA \$20

house made pasta, spinach, bacon lardons, creamy carbonara

### LACQUERED LOBSTER \$35

leeks, charred hearts of palm, kaffir lime-lemongrass consommé

### PORK OSSOBUCO \$28

smoked-tomato braised heritage pork shank, leek strata, crispy brussels

### JERKED CHICKEN \$19 | \$26

choice of white or dark charred chicken quarter, pickled onion, yucca hash, mint & herb yogurt

### "& GRITS" \$25

choice of fish or 6 shrimp | red corn grits, tasso gravy, braised local greens

### RIBS \$12 | \$24

st. louis cut, 24-hour dry rub, smoked for 6 hours, maple chipotle bbq

### VEGAN MUSHROOM BOLOGNAISE \$24

papperdalle zucchini, rich mushroom bolognese, chopped basil

## Sandwiches.

SERVED WITH YOUR CHOICE OF SIDE

### SALMON BLT \$14

smoked salmon, dill dressing, benton's bacon, bibb lettuce, heirloom tomato, soft focaccia

### BUILD YOUR OWN BURGER \$12

provolone, cheddar, swiss \$.50  
brie, blue cheese \$1  
bacon, sauteed onions, portobello mushrooms, jalapenos \$1.5

### LOBSTER ROLL \$19

slow-poached maine lobster, tarragon aiolo, celery, avocado

## Sides. \$6

### BRUSSELS

### MUSHROOMS

### ROASTED CARROTS

### POTATO FONDANT

### RISOTTO

### CORN SUCCOTASH

### FRIED OKRA

### LOCAL BRAISED GREENS

### FRIES

## Desserts. \$8

### STRAWBERRY SHORTCAKE

homemade biscuit & bourbon whipped cream

### KEY LIME PIE

graham cracker tuille & lime meringue

### CHOCOLATE LAVA CAKE

hot fudge sauce & cocoa nibs

### BUTTERMILK PIE

caramelized sugar chip

### HOUSE MADE SORBET

assorted seasonal flavors

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