



# 82 DEGREES

TASTE THE COAST. SAVOR THE FLAVOR

## Dinner

### Starters

<b>Dragon Fire Shrimp</b>	16	<b>Ahi Tuna Nachos</b>	19
Fried shrimp, Gochujang BBQ sauce, sesame seeds & scallions.		Crisp wonton chips layered with spicy, sushi-grade ahi tuna and avocado. Topped with green onions.	
<b>Southern Pork Belly</b>	18	<b>Lobster Bruschetta</b>	21
Pork belly, BBQ Sauce, candied jalapeños, pickled red onions.		Lobster, tomatoes, onion, basil, balsamic glaze. Served on toasted crostini.	
<b>Signature Fish Dip</b>	18	<b>Sliders</b>	18
Smoked local catch, blended with citrus, herbs, and a touch of heat. Served chilled with vegetables, jalapeños, and pita bread.		Beef with cheese and onions or chicken with hot honey.	
<b>Shrimp Cocktail</b>	17	<b>Buffalo Bites</b>	14
Jumbo Gulf shrimp served with lemon and cocktail sauce.		Fried chicken bites tossed in your choice of buffalo. Served with ranch.	
<b>Crab Cakes</b>	18	<b>Ahi Tuna</b>	19
Jumbo lump crab cakes served with our house remoulade sauce.		Sushi-grade ahi tuna served blackened or sesame encrusted, paired with wasabi aioli, and a sweet soy drizzle	

### Soups & Salads

<b>Lobster Bisque</b>	15	<b>Chop Chop</b>	15
Silky, cream-based soup made with sweet lobster, aromatic herbs, and a splash of sherry		Romaine with prosciutto, tomatoes, red onions, Kalamata olives, cucumbers and parmesan. Finished with oregano vinaigrette.	
<b>Beach House</b>	FULL 13 HALF 7	<b>Classic Caesar</b>	FULL 15 HALF 8
Spring mix, tomato, onion, and cucumber. Served with lemon vinaigrette.		Romaine hearts, crunchy croutons, shaved Parmesan, and creamy Caesar dressing.	

Add Ons: Grilled chicken +7 | Shrimp +12 | Salmon +12

### Flatbreads

<b>Margherita</b>	16	<b>Buffalo Chicken</b>	16
Mozzarella, tomatoes, basil. Finished with a drizzle of balsamic reduction.		Chicken, house Buffalo sauce, mozzarella cheese. Topped with Ranch.	
<b>Fig &amp; Prosciutto</b>	18	<b>BBQ Chicken</b>	16
Whipped feta, caramelized onions, mozzarella cheese, shaved prosciutto, sliced figs, parmesan, balsamic reduction.		Chicken, BBQ Sauce, mozzarella cheese, candied jalapeños, pickled red onions .	

# Handhelds

<b>St. Pete Burger</b>	22	<b>Blackened Chicken Sandwich</b>	18
Served on a brioche bun with a brisket and short rib beef patty, cheese sauce, bacon, caramelized onions, sauteed mushrooms, lettuce, remoulade.		Blackened chicken breast with bacon, lettuce, tomato, havarti cheese and house remoulade on a brioche bun.	
<b>Grouper BLT</b>	26	<b>Gulf Tacos</b>	GROUPEr 26 SHRIMP 22
Blackened local grouper, Applewood-smoked bacon, tomato, lettuce, slaw, and remoulade on toasted sourdough.		Served with pico de gallo, pickled slaw, and avocado crema.	
		<b>Chicken Quesadilla</b>	17
		Marinated grilled chicken and shredded mozzarella cheese.	

All Handhelds served with French Fries - Sweet Potato Fries + 2

## From the Butcher

<b>12 oz. Kurobata Pork Chop</b>	33
<b>6 oz. Filet</b>	36
<b>16 oz. Ribeye</b>	55

## Add Ons

Garlic Herb Butter	3
Sautéed Mushrooms	3
Bourbon Demi-glace	4

## A la Carte Sides

Bacon Gouda Mac	10
Broccolini	9
Truffle Fries	9
Mashed Potatoes	8
Vegetable Medley	7
Sweet Potato Fries	7
French Fries	7

# Entrées

<b>Parmesan Cream Pasta</b>	26	<b>Wild Caught Snapper</b>	36
Blackened chicken, rigatoni, cream sauce, spinach, mushrooms, parmesan cheese.		Mango pineapple salsa, rice, broccolini.	
<b>Faroe Island Salmon</b>	26	<b>Truffle Mushroom Ravioli</b>	26
Teriyaki sauce, rice, vegetable medley.		Truffle cream sauce, parmesan cheese, garlic bread.	
<b>Creole Grouper</b>	36	<b>Tuna Steak</b>	34
Blackened grouper, mashed potatoes, vegetable medley, shrimp Creole sauce.		Seared Ahi tuna, rice, Teriyaki sauce, seaweed salad.	

All parties of 6 or more are subject to a 20% auto gratuity charge.  
 \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\*