

BUNGALOW

- D O W N T O W N D I N I N G -

APPETIZERS

WAGYU MEATBALLS Jerk-Honey BBQ Sauce, Parmesan, Pea Shoots	25
FRIED CALAMARI AND SHRIMP Buttermilk, Asparagus, Pickled Chillies, Honey-Garlic Aioli	28
CREAMY SEAFOOD DIP Gulf Shrimp, Crab Meat, Crawfish, Aged Cheddar & Parmesan	26
PINEAPPLE JERK LEMON PEPPER WINGS Braised, Flash Fried, Jalapenos, Cilantro	20
DYNAMITE SHRIMP Avocado-Wasabi Mousse, Chili Corn Relish, Cilantro, Cucumber, Sweet And Spicy Aioli	20
SPICY SEAFOOD STACK Choice of Lobster, Tuna, or both with Avocado mash, Edamame, Sesame seeds, and Asian Glaze	22
CAJUN SEARED TUNA TATAKI Served cold with Asian Glaze, Sesame Seeds, and Micro Cilantro	19

SALADS

ASIAN CHICKEN SALAD Shredded Chicken, Edamame, Cilantro, Sesame Seeds, Wonton Strips, with a Miso Ginger Vinaigrette	14
KALE SALAD Avocado, Cucumber, Dates, Red Onion, Pepitas, Tomato, Parmesan Cheese with a Honey Lime Vinaigrette	15
SELVA SALAD Chopped Romaine, Plantain Chips, Chimichurri, Parmesan, Panko Breadcrumbs	17
TUNA TATAKI SALAD Tempura Fried Tuna, Sriracha Aioli, Citrus Ponzu, Togorashi, Cucumber, Radish, Red Onion, Carrot, Avocado, Shiso Leaf	35

SOUPS

CRABMEAT CORN CHOWDER Bacon Pieces, Chili Oil, Pea Tendrils	25
LOBSTER BISQUE Lobster Tail and Claw Meat, Creamy Bisque with Cognac	21

Fine Cuts Selections

BBQ Bruleed Pork Chop	45
8 OZ CAB FILET MIGNON*	60
14 OZ PRIME NY STRIP*	65
16 OZ PRIME CAJUN RIBEYE*	77
30 OZ PORTERHOUSE	110
32 OZ PRIME TOMAHAWK RIBEYE*	185

STEAK TOPPINGS

Hickory Smoked Butter	6	Gulf Shrimp	10
Garlic Herb Butter	6	Au Poivre	5
Spicy Cajun Butter	6	Oscar Style	18
Truffle Garlic Butter	8	Lobster Tail	22

Ask your server about items that are cooked to temperature.
Consuming undercooked meats or eggs may increase your risk of a food borne illness.*

ENTREES

WHOLE FRIED SNAPPER Cornmeal Crust, Pickled Chillies, Cajun Sweet Chili Sauce, Remoulade Sauce	55
PAN SEARED SALMON STEAK* 10oz, Creole Shrimp-Crab Sauce	56
APRICOT CHICKEN Soy Apricot Glaze, Crispy Shallots, Mint, Lime Zest	35
FRIED LOBSTER TAIL Honey Butter, Charred Citrus, Mesclun Mix	42
WAGYU MEATBALL PASTA Jerk-Garlic Cream Sauce, Peppers	30
TRUFFLE PASTA Garlic Truffle Cream Sauce, Black Truffle	24
PERUVIAN CHICKEN Aji Verde, Mini Smashed Potato, Micro Cilantro, Lime	25

SIDES

BRULEED CREAM CORN	12
BRUSSEL SPROUTS	15
MASCARPONE MASHED POTATO	15
MAC & CHEESE ADD LOBSTER + \$30	15
SAUTEED MUSHROOMS	12
ASPARAGUS GRILLED OR FRIED	15
GINGER GLAZED CARROTS	12
BLACKENED GREEN BEANS	15
SMASHED ROASTED POTATOES	10
GARLIC FRIES	8
TRUFFLE FRIES	16

All tabs will automatically have a 20% service charge.

*ITEMS MAY CONTAIN GLUTEN, SHELLFISH, OR RAW EGG THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS