

The Angler's

Boutique Resort

The Angler's Boutique Resort of today is a culmination of decades rich in history. Over the last 80 years, such wonderful and storied characters such as Ernest Hemingway and his cronies have made their way to this classic Mediterranean Revival hideaway. The same kind of imagination and intrigue that inspired great authors, statesman, artists and travelers to the Angler's back in the early days, continue to inspire our guests today. The historical Art Deco Districts-architecture that both beguiles and personifies the very heart of this world famous neighborhood creates an atmosphere like no other in the world. Your hosts, The Lawrence family, have worked devotedly to create a homelike feel we hope you will enjoy. We are glad you have found your way here.

This incredibly charming setting invites you to wander back through time when the pace was a little slower and conversation was the hottest social networking around. So get comfortable and take pleasure in some delicious food and drink. We have created a menu that welcomes you to relax and enjoy your surroundings or nourish yourself as you prepare to take on the town. Small bites and creative twists on some familiar dishes will be sure to satisfy your senses.

Join us for our decadent Saturday and Sunday Adult Hangover Brunch featuring our Make your Own Bloody Mary and Mimosa bar. Starts at 11am and goes luxuriously long until 5pm.

Thursdays are our famous Front Porch Suppers, 6pm – 11pm with menus that change seasonally but offer a unique experience sure to bring you back time and again.

Starters

Hand Cut Idaho Potato French Fries 6

Ketchup, Garlic Aioli

Charred Sweet Peppers 6

Eggplant Romesco Sauce, Grilled Bread, Maldon Salt

Hand Cut Steak Tar Tar 11

Shallots, Lemon, Chive, Egg Yolk, Potato Chips

Gazpacho Andaluz 7

Crispy Panko, Extra Virgin Olive Oil, Maldon Salt

Clams & Mussels 12

chorizo, shallots, garlic, sherry wine, grilled bread

Zucchini Bruschetta 8

Tuscan Fried Egg, Crispy Basil, Parmigiano

Fritto Misto 12

calamari, shrimp, scallop, lemon, asparagus, Zucchini, garlic aioli

Grilled Jumbo Asparagus 7

Extra Virgin Olive Oil, House Smoked Maldon Salt

Loaded Potato Croquetas 8

Applewood Smoked Bacon, Vermont Cheddar, Chives, Truffled Crème Friache

Charcuterie & Cheese Board 15

Olives, housemade mustard, fig jam, candied pecans, crostini

Tuna Tiradito 13

Yuzu, Radish, Cilantro, Jalapeño

Peking Duck Wings 7

Hoisin Sauce, Cilantro, Pickled Cucumber

Snake River Farms Pork Belly 12

Vermont Cheddar Creamed Corn, Nancy's BBQ Sauce, Crispy Shallots

Ceviche of Florida Rock Shrimp 9

red onion, cilantro, lime, coconut milk, Cancha Corn

Apricots "a la plancha" 7

Applewood Smoked Bacon, St. Andre, Vermont Maple

Heirloom Tomato Panzanella 9
Ripped basil, crostini, garlic, balsamic, olive oil

Salads

Local Arugula & Fennel 9
Florida Grapefruit, Preserved Lemon, Parmigian, Cracked Pepper

“Almost Classic” Caesar 10
Crostini, Parmigiano Vinaigrette, Lemon Zest

Organic Baby Lettuces 10
candied pecans, Pears, Dried Cranberries, Montrachet goat cheese

Crispy Pita Fattoush 12
romaine, tomato, onion, feta, kalamata, mint, Preserved lemon

Romaine “Wedge” 11
Heirloom Tomato, Applewood Smoked Bacon, Gorgonzola, Buttermilk Ranch

Main Dishes

Porcini Mushroom Risotto 18
Buttered Shallots, Truffle, Parmigiano Reggiano

Malbec Risotto 17
Sweet Peas, Applewood Smoked Bacon, Crispy Sage

Spaghetti alle Vongole 18
Clams, White Wine, Toasted Garlic, Chile Flake, Pane Gratato

Truffled Pasta Carbonara 19
Applewood Smoked Bacon, Toasted Panko, Egg Yolk

Orrechiette al Pesto 17
Asparagus Pesto, Smoked Prosciutto, Crispy Potato

Butter Roasted Sea Scallops 25
Calabaza, Blistered Corn, Bacon, Vanilla, House Smoked Vermont Maple

Chilean Seabass A la Plancha 29
Fennel, Arugula, Roasted Lemon, Tomato Marmalade

Ashley Farms Chicken “Al Mattone” 20
Heirloom Tomato Panzanella, Charred Zucchini, Grilled Lemon

Bulgogi Skirt Steak 24
Quick Kimchee, Peanut-Noodle Salad, Korean BBQ Sauce

Twelve Hour Braised Short Ribs of Beef 29
Porcini & Truffle Risotto, Natural Jus

Desserts

Liquid Center Chocolate Cake 8
Vanilla Bean Gelato & Shaved Dark Chocolate

“Reunion Island” Vanilla Bean Panna Cotta 7
Fresh Berries & Lemon Essence

Pear & Apple Cobbler 7
Spiced Streusel, Salted Caramel Ice Cream

Milk Chocolate Budino 6
Crispy Bread, Fleur de Sel & Extra Virgin Olive oil

Croissant & Bailey’s Bread Pudding 7
Dark Chocolate, Salted Caramel & Caramelized Banana Ice Cream

Weekend Brunch

Saturday & Sunday

11 am – 5 pm

Challah Bread French Toast \$8
Vermont Grade A Maple Syrup, Fresh Berries & Cinnamon Butter

Griddled Banana & Nutella Pancakes \$10
Fresh Berries & Vermont Grade A Maple Syrup

Applewood Smoked Bacon & Pecan Pancakes \$10
Vermont Grade A Maple & Spiced Butter

Breakfast Wrap \$9
Three Scrambled Eggs, Applewood Smoked Bacon, Vermont Cheddar, Crispy Red Bliss Potato & Housemade Hollandaise Sauce

Three Eggs “as You Like ‘Em” \$10
Applewood Smoked Bacon & Shallot-Herb Home Fries
Choice of Toast or English muffin

The Angler’s Omelet \$12
Asparagus, Mushrooms & Goat Cheese with Apple wood Bacon,
Shallot-Herb Home Fries & Choice of Toast or English muffin

The “New York” Omelet \$14

Local Smoked Atlantic Salmon, Chive Cream Cheese & Capers with Applewood Smoked Bacon, Shallot-Herb Home Fries & Choice of Toast or English muffin

Eggs Benedict \$12

Canadian bacon, Housemade Hollandaise Sauce & Red Bliss Potato Hash

Soft Poached Eggs \$11

Spanish Chorizo & Potato Hash, Salsa Verde & Warm Bread

Steak & Eggs \$16

Grilled 8 oz. Skirt Steak with Two Eggs “as you like ‘em” & Shallot-Herb Home Fries

Local Smoked Atlantic Salmon \$15

Fresh Toasted Bagel, Chive Cream Cheese, Heirloom Tomato, Onion, Caper Berries & Hard Boiled Egg

Weekend Brunch

Saturday & Sunday

11 am – 5 pm

Andalusian Gazpacho \$8

Crispy Panko, Olive Oil & Maldon Salt

The “660” Cobb \$15

Grilled Chicken, Applewood Smoked Bacon, Romaine, Tomato, Hard Boiled Egg, Avocado & Gorgonzola

Fattoush Salad \$12

Crispy Pita, Tomato, Romaine, Mint, Feta, Kalamata Olives, Cucumber, Red Onion & Preserved Lemon Vinaigrette

Hearts of Romaine \$10

Dijon-Parmigiano Vinaigrette, Crostini & Shaved Parmigiano

Add Chicken \$4 Add Shrimp \$5

½ lb. Prime Beef Burger \$11

Applewood Smoked Bacon, Vermont Cheddar, Lettuce & Tomato

Grilled Chicken Sandwich \$10

Tomato, Iceberg Lettuce, Applewood Smoked Bacon, Swiss & Garlic Aioli

Roasted Vegetable Wrap \$11

Eggplant, Tomato, Onion, Peppers, Greens, Balsamic & Montrachet Goat Cheese

Moules-Frites \$15

P.E.I. Mussels, Shallot, White Wine & Hand Cut French Fries

Crispy Chicken Milanese \$16

Salad of Mesclun greens, Heirloom Tomato & Lemon

Steak-Frites-Salade \$19

Grilled 10 oz. Hanger Steak, Hand Cut French Fries & Green Salad

Sides

Applewood Smoked Bacon \$4 White or Wheat Toast \$2

Toasted Bagel & Cream Cheese \$3 Toasted English Muffin \$2

Fresh Fruit Plate \$6 Housemade Granola & Yogurt \$6

Shallot-Herb Home Fries \$4 Hand Cut Fries \$6 Small Organic Green Salad \$5

Light Bites

Special Summer offering for weekday Lunch

Andalusian Gazpacho 7

Olive Oil, Maldon Salt & Toasted Panko

Shrimp Ceviche 9

Coconut Milk, Red Onion, Cilantro, Cancha Corn

Marinated Italian Olives 4

Orange, Garlic, Chile Flake, Balsamic

Charcuterie & Cheese Board 17

Housemade Fig Jam & Mustard, Crostini, Cornichons

Ham, Cheese & Bechamel Croissant 9

Organic Baby Lettuce Salad

Turkey & Swiss Cheese Croissant 8.5

Organic Baby Lettuce Salad

SPINACH & FETA Cheese croissant 8

Pizza Margherita 12

Mozzarella, Tomato, Fresh Basil, Olive Oil

Hawaiian Pizza 14

Smoked turkey & fresh pineapple

Quiche Lorraine 9

Organic Baby Lettuce Salad

Spinach, Feta & Ricotta Quiche 8.5
Organic Baby Lettuce Salad

FRONT PORCH SUPPER

THURSDAYS SUMMER 2010 6PM TO 11PM
\$17.95++ INCLUDES 1 EATS SELECTION AND 3 FIXIN'S

EATS

SWEET & STICKY PORK SPARE RIBS
BROWN SUGAR DRY RUB, DR. PEPPER BBQ SAUCE

BABY BUCKET OF SOUTHERN STYLE FRIED CHICKEN
BUTTERMILK RANCH DRESSING

BAYOU FRIED SHRIMP
HOUSEMADE CAJUN SPICE, TABASCO COCKTAIL SAUCE

FIXIN'S

JACK DANIEL'S BAKED BEANS \$3
BACON, PORK BELLY, BURNT ENDS

GRILLED CORN ON THE COB \$3
BUTTER, COARSE SALT

"ALMOST CLASSIC" COLESLAW \$3
BUTTERMILK DRESSING

RED SKIN POTATO SALAD \$3
CELERY, ONION, PARSLEY

FIVE CHEESE MAC \$3
BUTTERY CRUST

HAND CUT "DRY RUB" FRIES \$3
KETCHUP, DR. PEPPER BBQ SAUCE

SWEETS

WARM BLUEBERRY COBBLER \$5
BROWN SUGAR STREUSEL, VANILLA ICE CREAM

EXCLUSIVE FRONT PORCH COCKTAILS

FIREFLY VODKA ARNOLD PALMER \$5
SHIPYARD LIGHT PALE ALE BUCKET OF 4 BOTTLES \$15