OPEN DAILY

5PM-10PM

THE Bohemian RESTAURANT

SEAFOOD TOWERS · RAW

Daily Cold - Water Oysters 6ea *GF* -------- **$32**
Mignonette Granita + Accompaniments

Seasonal Wild Caught Crab *GF* ---------- **$MP**
Togarashi Mustard + Green Mango + Yuzu Kosho

Yellowfin Tuna Crispy Rice *GF* --------- **$32**
Chipotle Aioli + Chives + Yakiniku Sauce + Noosh

Petite Tower (serves 1-2) *AGF* ---------- **$55**
4 Oysters + Gulf Shrimp + Ahi Tuna + Crab & Lobster

Grande Tower (serves 3-5) *AGF* ---------- **$85**
8 Oysters + Gulf Shrimp + Ahi Tuna + Crab & Lobster + Seasonal Crab

Royale Tower (serves 6+) *AGF*---------- **$155**
12 Oysters + Gulf Shrimp + Ahi Tuna + Crab & Lobster + Seasonal Crab

LIGHTER FARE · SIDES

Edna's Sourmilk Cornbread *GF* ---------- **$19**
Whipped Miso Cherry Butter + Shishito Pepper + Honeycomb + Smoked Salt

Citrus Burrata *AGF* ---------- **$20**
Torched Pummelo + Yuzu Marmalade + Grilled Ciabatta + Shiso

Asian Pear Salad *AGF/AV* ---------- **$19**
Spring Mix + Citrus Vinaigrette + Candied Almonds + Goats Cheese + Crispy Wonton

Kung Pao Brussel Sprouts *GF/AV* ---------- **$18**
Miso Butter + Cashew Peanut Furikake + Sambal Chili

Japanese Sweet Potato *GF* ---------- **$18**
Caramelized Onion + Browned Miso Butter + Torched Black Sugar

Miso Roasted Heirloom Carrots *GF* ---------- **$22**
Maple Dijon + Roasted Apples + Hazelnuts + Goats Cheese

SNACKS · SHAREABLES

Torched Salmon & Avocado *AGF*---------- **$45**
Awase Miso + Granny Smith Apple + Yuzu Kosho

Crispy Chicken Chicharrónes ---------- **$26**
Togarashi + Charred Shishito Peppers + White BBQ + Chive

Sweet Pig Buns ---------- **$32**
Lotus Buns + House Kim Chi + Cilantro + Gochujang + House Pickles

Warm Crab & Lobster *AGF* ---------- **$46**
Herbed Citrus Butter + Mango + Chives + Grilled Bread

Shroom With a View *V/Gf* ---------- **$26**
Jicama + Thai Peanut + Lime + Cashew Peanut Furikake + Cilantro

St. Louis Style Ribs *AGF* ---------- **$36**
Korean BBQ + House Pickles + Cashew Peanut Furikake + Sesame

Chengdu Spiced Lamb Lollipops ---------- **$62**
Grilled Baby Tomato + Charred Onion + Toasted Cumin + Hoisin

Smoked & Braised Short Rib 'Bánh Mì' *AGF* **$85**
Pickled Daikon & Carrots + Bibb Lettuce + Natural Jüs + Cilantro + Shiso

10oz. Wood Grilled Filet Mignon *GF*------- **$MP**
Cognac Sichuan Au Poivre + Crispy Leeks

16oz. Hand Cut Ribeye *GF* ---------- **$95**
Yakiniku Sauce + House Pickles + Pickled Red Onion

32oz. Prime Porterhouse *AGF* ---------- **$175**
Okonomiyaki Sauce + House Pickles + Pickled Red Onion

BOHEMIAN KITCHEN · CULINARY

The culinary approach at The Bohemian is a chef driven kitchen with sharable style selections with global influences and a focus on technique and quality. Our Florida hardwood oak grill offers versatile use of our locally sourced ingredients from neighboring farms & fishermen. Selections are made fresh to order and served as it's ready. Please keep in mind that changes & modifications are politely declined. Reflections of the season are highlighted and utilized in our cuisine, thus creating an ever-changing menu, often daily.
Good food is meant to be shared. Enjoy !
20% Gratuity Added to parties of 8 or more

AGF • available gluten free *AV • available vegan*
GF • gluten free *V • vegan*

NOT LEAST OF ALL

Banana's In a Box ---------- **$21**
Vanilla Custard + Miso Banana + Candied Cashew + Sugar Cookie Tuile

S'mores Cake ---------- **$15**
Graham Crust + Browned Butter Chocolate + Torched Mallow + Coconut Gelato

Sous Vide Yuzu Custard *AGF* ---------- **$15**
Vanilla Bean + Citrus Strawberry Compote + White Sesame

Seasonal Pistachio Gelato *GF* ---------- **$15**
Gluten Free Mexican Wedding Cookies

Artisanal Cheese Plate *AGF* ---------- **$24**
Seasonal Fruits & Accompaniments + Yuzu Marmalade + Grilled Bread

CHEF DE COCINA : JUAN GOMEZ **SOUS CHEF : EDUARDO ZAMBRANO** **PASTRY CHEF : COURTNEY STEELE**

*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase your risk for foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Please inform of any dietary restrictions or requirements upon ordering and an honest effort will be made to accommodate, please be aware cross contamination is possible