

# LUNCH

## BEGINNINGS

<b>CEDAR KEY CLAM CHOWDER</b> .....	9
OLD BAY CRACKER	
<b>HOUSE MADE FOCACCIA</b> .....	7
HERB GARLIC OIL   [V]	
<b>SHRIMP CEVICHE</b> .....	16
BLUE CORN CHIPS, KEY LIME, CILANTRO	
<b>CHICKEN MEATBALLS</b> .....	14
CHICK PEA HUMMUS, MARINATED TOMATOES, CUCUMBER YOGURT SAUCE, CHILI OIL	
<b>STONE FRUIT BRUSCHETTA</b> .....	13
SOUR DOUGH BAGUETTE, BURRATA, GRILLED STONE FRUIT, ORANGE BLOSSOM HONEY, BASIL OIL, PISTACHIO, MICRO MINT   [V]	
<b>VEGETABLE CROQUETTES</b> .....	14
SPINACH, ARTICHOKE, CREAM CHEESE, HERB AIOLI   [V]	
<b>SHRIMP HUMPHREY</b> .....	16
FETA, RICOTTA, SPINACH, BACON, MADEIRA SAUCE	

## SALADS

<b>SPRING GREEN SALAD</b> .....	12
CUCUMBER, CARROT, RADISH, MARINATED TOMATO, WHITE PEACH DRESSING   [VG]	
<b>LYONNAISE</b> .....	16
GRILLED ROMAINE, BACON, ORANGE, MUSTARD SEEDS, QUAIL EGGS, LIME CAESAR	
<b>TUNA NICOISE</b> .....	18
LOCAL POTATOES, HARICOT VERTS, TOMATOES, OLIVES, SWEET MUSTARD DRESSING	
<b>STRAWBERRY &amp; BIBB SALAD</b> .....	12
STRAWBERRY BROWN BUTTER VINAIGRETTE, SHAVED ONION, GOAT FETA, SPICED PECAN   [V]	
<b>SUMMER KALE GRAIN BOWL</b> .....	16
AVOCADO MOUSSE, CHARRED SUMMER VEGETABLES, PICKLED CAULIFLOWER, SHISHITO VINAIGRETTE, GOLDEN RAISINS, CRISPY QUINOA   [VG]	

CHICKEN BREAST.....	9
GRILLED SHRIMP.....	12
GRILLED GROUPE.....	14

## SANDWICHES

<b>SIX BURGER</b> .....	20
ANGUS BEEF, SMOKED BACON, ONION JAM, CAMBOZOLA PARSLEY, PRETZEL ROLL	
<b>GRILLED GROUPE</b> .....	24
SPICY ALEPPO PEPPER REMOULADE, RED ONION, ARUGULA, BRIOCHE	
<b>SIX SHRIMP SALAD ROLL</b> .....	18
CHILI AIOLI, POACHED SHRIMP, LEMON, SHAVED FENNEL, FENNEL FRAWNS, BRIOCHE	
<b>JW GRILLED CHEESE</b> .....	14
SPICY HIBISCUS JAM, BRIE CHEESE, BRIOCHE   [V]	
<b>MEDIA-NOCHE</b> .....	16
SOUR ORANGE PORK, HAM, GRUYERE, DIJON MUSTARD, MAYO, HOUSE PICKLE, BRIOCHE	
<b>HERB MARINATED GRILLED CHICKEN SANDWICH</b> .....	16
ARUGULA PESTO, RED ONION, TOMATO, SHARP PROVOLONE, CIABATTA	

## MAINS

<b>FOCACCIA CRUSTED GROUPE</b> .....	39
SEASONAL MUSHROOM BROTH, ARUGULA GNOCCHI, FRESH PEAS, LEMON	
<b>CAULIFLOWER STEAK</b> .....	26
ROMESCO, CRISPY BRUSSEL SPROUTS, BLACKBERRY CHUTNEY, PEA TENDRILS   [VG]	

## SIDES

<b>BEEF TALLOW POTATOES   ROSEMARY, GARLIC</b> .....	9
<b>CHARRED BROCCOLINI   ROMESCO SAUCE</b> .....	7
<b>SEASONAL MUSHROOMS   SHERRY VINAIGRETTE</b> .....	12
<b>FRENCH FRIES   SMOKED PAPRIKA, SWEET MUSTARD DRESSING</b> .....	7

[V] = VEGETARIAN | [VG] = VEGAN

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.  
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRAINTS. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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