

## STARTERS

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<b>Bam Bam Shrimp</b>	15
Tossed in a spicy peanut teriyaki sauce topped with sesame seeds, served over mixed greens	
<b>* Tuna Poke Stack</b>	17
Sliced, seared ahi tuna stacked with Asian salad and coconut rice, served with pickled ginger and fried wonton chips with sriracha aioli drizzle	
<b>Shrimp and Crab Mac &amp; Cheese</b>	17
Signature four-cheese blend macaroni brimming with shrimp and blue crab, topped with toasted, seasoned panko crust	
<b>Coffee Rubbed Filet Skewers</b> <i>GF</i>	17
Filet mignon skewers served with roasted corn salsa and horseradish cream sauce	
<b>Brie Bites</b>	15
Wrapped in puff pastry and baked, topped with blackberry compote	
<b>Grouper Fingers</b>	18
Panko fried, served with a lemon wedge and tartar sauce	
<b>Shrimp Caprese Salad</b> <i>GF</i>	16
Jumbo cocktail shrimp with balsamic glaze, fresh tomato and mozzarella, topped with pesto aioli and fresh basil	
<b>Hog Wings</b> <i>GF</i>	17
Tossed in our signature Korean BBQ sauce with Asian slaw, sesame seeds and scallions	
<b>Shrimp &amp; Grit Cake</b> <i>GF</i>	16
Fried cheddar and jalapeño grit cake topped with sautéed shrimp, roasted peppers and scallions in our signature Cajun cream sauce	
<b>Escargot</b>	14
Baked escargot pockets with a button mushroom cap and house-made roasted pepper compound butter, topped with melted mozzarella cheese and fresh-baked puff pastry breadsticks	

## OYSTERS | RAW BAR

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<b>*Raw Oysters</b> <i>GF</i>	
Served with mignonette or cocktail sauce	
<b>Chef's Select</b>	14   26
<b>Blue Point</b>	15   28
<b>Oyster of the Day</b>	MP
<b>Oysters Rockefeller</b>	15
Half-dozen chef's select oysters with seasoned spinach, breadcrumbs, parmesan and mozzarella	
<b>Roasted Oysters</b>	15
Half-dozen chef's select oysters, roasted with garlic parmesan compound butter	
<b>Fin &amp; Flame Combo</b>	15
Three and three of our signature House-roasted Oysters and Oysters Rockefeller	
<b>Shrimp Cocktail</b> <i>GF</i>	14
Six jumbo shrimp with house-made cocktail sauce	
<b>Clams Casino</b>	14
Cooked in our house-made casino compound butter with bacon and seasoned breadcrumbs <i>Steamers available upon request</i>	

## SOUPS

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<b>New England Clam Chowder</b>	
<b>Cup</b>	7
<b>Bowl</b>	9
<b>French Onion Soup</b>	
<b>Bowl</b>	9

## SALADS

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<b>Palm City Salad</b> <i>GF</i>	14	<b>The Wedge</b>	14
Mixed greens, marinated onions, mushrooms, artichoke hearts, roasted peppers, kalamata olives, gorgonzola crumbles and balsamic vinaigrette		Crisp Iceberg lettuce, baby heirloom tomatoes, bacon bits, red onions, croutons, gorgonzola crumbles and blue cheese dressing	
<b>The Caesar</b>	13	<b>Add to Any Salad</b>	
Crisp romaine and kale tossed in Caesar dressing, topped with grated parmesan cheese and croutons		<i>Chicken \$7, Shrimp \$2 each, Grouper \$14, *Salmon \$10, Scallops (3) \$14</i>	



## SANDWICHES | BURGERS

Sandwiches, burgers and sliders are served with French fries

Swap fries for dusted Yuka fries or sweet potato fries: \$2 | Add: bacon \$3, sautéed mushrooms \$2, sautéed onions \$2

<p><b>Grouper Reuben</b> <span style="float: right;">20</span> A local favorite! Panko breaded, fried black grouper, served on toasted rye bread with Russian dressing, Swiss cheese and house-made coleslaw</p> <p><b>Panko Crusted Chicken Sandwich</b> <span style="float: right;">17</span> Panko fried chicken topped with Cajun coleslaw and Terrapin Ridge Farms Carnitas sauce, on a toasted Kaiser roll with lettuce, tomato and onion</p> <p><b>Prime Time</b> <span style="float: right;">25</span> Slow-cooked, shaved prime rib on a hoagie roll, sautéed mushrooms and onions, house-made horseradish cream sauce and a side of Au Jus</p> <p><b>BBQ Rib Sliders</b> <span style="float: right;">17</span> Slow-cooked pork rib sliders topped with our signature house BBQ sauce, Cajun coleslaw and a fried pickle</p>	<p><b>*The Flame Burger</b> <span style="float: right;">18</span> 8oz premium blend of brisket, short rib and chuck, with aged cheddar cheese, roasted garlic aioli and fried zucchini straws, on a toasted Kaiser roll with lettuce, tomato and onion</p> <p><b>*Baby Bacon Burger</b> <span style="float: right;">20</span> 8oz premium blend of brisket, short rib and chuck, with brown sugar peppered bacon, fontina cheese, bacon aioli, fried onion straws and Terrapin Ridge Farms Hot Pepper Berry Bacon Jam, on a toasted Kaiser roll with lettuce, tomato and onion</p> <p><b>Chicken and Waffle Sliders</b> <span style="float: right;">17</span> Two house-made cheddar Belgian waffle sliders with Cajun fried chicken, served with rosemary-infused honey and Terrapin Ridge Farms Hot Pepper Berry Bacon Jam</p>
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## ENTRÉES

Served with the vegetable of the day

<p><b>Pistachio Crusted Black Grouper</b> <span style="float: right;">6oz 26   8oz 30</span> Pan-sautéed and topped with vanilla and key lime compound butter; with rice pilaf</p> <p><b>Parmesan Crusted Haddock</b> <span style="float: right;">24</span> Pan-sautéed with fresh tomatoes, scallions and our signature dill ranch sauce; with rice pilaf</p> <p><b>* Filet Mignon</b> <i>GF</i> <span style="float: right;">38</span> Hand-cut and served atop a bed of sautéed mushroom with roasted garlic and herb chef butter; with mashed potatoes</p> <p><b>Better Bleu</b> <span style="float: right;">25</span> Panko crusted chicken breast, stuffed with tavern ham, swiss and Boursin cheese topped with honey demi drizzle; with mashed potatoes</p> <p><b>* Bourbon Glazed Salmon</b> <i>GF</i> <span style="float: right;">6oz 23   8oz 27</span> Char-grilled North Atlantic salmon with our signature bourbon glaze; with rice pilaf</p> <p><b>Chef Scott's BBQ Pork Ribs</b> <i>GF</i> <span style="float: right;">25</span> Chef's old, family recipe! Basted and baked pork ribs with smoky, sweet BBQ sauce; with mashed potatoes and coleslaw</p> <p><b>* Apple Jack Pork Chop</b> <span style="float: right;">28</span> Grilled apple cider brined, bone-in Duroc chop with baked apple and onion gravy; with mashed potatoes</p> <p><b>Shrimp Alfredo</b> <span style="float: right;">26</span> Jumbo shrimp and steamed broccoli in our signature alfredo sauce, served over fettuccini</p> <p><b>Seafood Sauté</b> <span style="float: right;">29</span> Sea scallops, jumbo shrimp and fresh middleneck clams, sautéed with red and green peppers and shallots, in a seafood cream sauce, served over fettuccini</p> <p><b>Short Rib Ravioli</b> <span style="float: right;">26</span> Hand-made short rib raviolis with sautéed mushrooms and scallions in our signature brie and fontina cheese cream sauce, topped with honey demi drizzle and a bed of baby arugula</p>
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**PRIME RIB** **Queen 29 | King 35** *GF*  
 Served with mashed potatoes and vegetable of the day  
**THURSDAY - FRIDAY - SATURDAY**



3208 SW Martin Downs Blvd. | Palm City  
www.thefinandflame.com

*GF* (Gluten Free)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.