

MERCATO

OCEAN DRIVE

APPETIZERS

SAFFRON MUSSELS 28

Mussels, Garlic, Tomatoes, Onions & Chili Flakes Steamed in a Rich Saffron Broth finished with Cream & Grilled Bread

BRUSCHETTA 18

Fresh Tomatoes, Olive Oil & Basil
Add: **Mozzarella Fior di Latte 8, Prosciutto di Parma 12, Burrata 8**

SPICE BRINED CHICKEN WINGS

Half Dozen 13 | Dozen 21
Classic Buffalo Sauce, Blue Cheese Dressing, Celery & Carrot Sticks

TRUFFLE BURRATA BOARD 25

Handmade Truffle Burrata, Marinated Vegetables, Mixed Italian Olives & Grilled Bread

TROPICAL CEVICHE 26

Fresh Corvina, Coconut Leche de Tigre, Mango, Corn, Sweet Potato, Crispy Cancha Corn, Cilantro & Taro Chips

COCONUT SHRIMP 18

Jumbo Shrimp, Crispy Panko Coconut Breading & Sweet Chili Salsa

NACHOS 19

Large Platter of Crispy Tortilla Chips with Cheese Sauce, Pickled Jalapeño, Pico de Gallo, Guacamole & Jalapeno Crema
Add: **chicken 6 | steak 8 | shrimp 8**

Bread Service Add 5
Warm, steamy ciabatta bread served with extra virgin olive oil and aged balsamic vinegar

GUACAMOLE & CHIPS 16

Hass Avocado, Tomato, Onions, Serrano Peppers, Cilantro & Crispy Tortilla Chips

FRIED CALAMARI 22

Golden Calamari, Charred Lemon & Calabrian Chili Aioli



CRAB CAKES 29

Lump Crab Meat, Sweet Corn, Red Pepper, Breadcrumbs & Calabrian Chili Aioli

GRILLED OCTOPUS 27

Romesco Sauce, Roasted Fingerling Potatoes, Pickled Onions, Fennel, Arugula, Salsa Verde & Lemon Vinaigrette



PIZZAS

MARGHERITA 19

San Marzano Tomato Sauce & Fior di Latte Mozzarella Cheese

VEGGIE PIZZA 21

San Marzano Tomato Sauce, Fior di Latte Mozzarella Cheese, Peppers, Mushrooms, Onions & Tomatoes

HAWAIIAN 22

San Marzano Tomato Sauce, Fior di Latte Mozzarella Cheese, Smoked Ham & Fresh Pineapple

PEPPERONI 22

San Marzano Tomato Sauce, Mozzarella Cheese & Hand Sliced Pepperoni



BURGER & SANDWICHES

CRISPY CHICKEN SANDWICH 20

Buttermilk Brined Chicken Breast, Sweet & Spicy Slaw, Dill Pickles, Spicy Mayo on a Toasted Brioche Bun

CUBAN CLUB 21

Roasted Mojo Pork Shoulder, Smoked Ham, Swiss Cheese, Sliced Pickles & Mustard, Pressed on Cuban Bread and Served with Fries



DOUBLE SMASH BURGER* 24

Thin Smashed Double Patties, Double American Cheese, Caramelized Onions, Shredded Lettuce, Tomato, Brioche Bun & French Fries



CAPRESE SALAD 19

Fresh Locally Made Mozzarella with Florida Tomato and Basil, Topped with Balsamic Glaze, Extra Virgin Olive Oil & Maldon Sea Salt



SALADS & BOWLS

CHOPPED SALAD 21

Romaine Hearts, Radicchio, Swiss, Salami Felino, Red Onions, Roasted Red Peppers, Pistachios, Cucumbers, Tomatoes, Olives & Herb Dressing

CAESAR SALAD 18

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing

Add: **Chicken 8 | Salmon 10 | Shrimp 12 | Tuna 14**

POKE BOWL*

Cucumber, Radish, Sesame Seeds, Seaweed Salad, Brown Rice, Avocado, Red Onion, Fresno Chili, Sriracha Mayo & Poke Dressing

Veggie 22 | Salmon 26 | Tuna 28

HONEY GLAZED SALMON BOWL* 24

Arugula, Romaine, Quinoa mix, Honey Soy Glazed Salmon, Red Pepper, Mango, Red Onion, Avocado, Micro Cilantro & Honey Dijon Vinaigrette

RAW BAR

SHRIMP COCKTAIL 24

Classic Citrus Poached Jumbo Shrimp, Cocktail Sauce & Lemon

TUNA TARTARE* 24

Ahi Tuna, Spiced Pistachios, Cucumber, Taro Chips & Calabrian Aioli

SALMON TARTARE* 24

Fresh Salmon, Crispy Prosciutto, Green Apples & Squid Ink Aioli

OYSTERS

EAST COAST Each 4 | 20 ½ Dozen | 40 Dozen
WEST COAST Each 5 | 25 ½ Dozen | 50 Dozen

SEAFOOD TOWER*

Half or Whole Maine Lobster, East Coast Oysters, Poached Tiger Prawns, Salmon Tartare, Cocktail Sauce, Mignonette, Horseradish & Drawn Butter

Half Lobster 140 / Full Lobster 165



PASTA

RIGATONI BOLOGNESE 28

Rigatoni Tossed in a Rich Beef Bolognese Sauce & Topped with Pecorino Romano

LINGUINE FRUTTI DI MARE 39

Jumbo Shrimp, Octopus, Mussels, Clams, Calamari & Linguine, Tossed in a Rich Seafood Broth

LASAGNA 29

Layers of Fresh Pasta, Bolognese, Mozzarella & Ricotta Impastata, Finished with Grana Padano

SPAGHETTI CARBONARA 25

Spaghetti, Pancetta & Cracked Black Pepper

CACIO E PEPE 29

Spaghetti Pasta, Pecorino Romano & Black Pepper

SPAGHETTI WITH CLAMS 33

Fresh Clams, Garlic, Shallots, White Wine & Parsley, Tossed with Spaghetti

LINGUINI ALFREDO 24

Classic Alfredo Sauce, Linguine & Cracked Black Pepper

Add: **Chicken 8, Salmon 10, Shrimp 12**

GNOCCHI ALLA VODKA 27

Homemade Gnocchi, Vodka Pink Sauce, Heirloom Cherry Tomatoes & Fresh Mozzarella

LINGUINE SCAMPI 32

Linguine & Shrimp, Tossed with Calabrian Lemon Cream

RISOTTO FRUTTI DI MARE 42

Creamy Saffron Risotto, Jumbo Shrimp, Mussels, Clams & Calamari, Cooked in a Rich Seafood Broth

MUSHROOM RISOTTO 28

Italian Risotto, Roasted Foraged Mushrooms, Grana Padano & Truffle Oil

SPAGHETTI AND MEATBALLS 26

House-Made Marinara, House-Made Pork & Beef Meatballs, with Grated Parmesan Cheese

CHICKEN PARMESAN 32

Crispy Breaded Chicken Breast, Drenched in Marinara Sauce & Molten Mozzarella Right at your Table and Served with Linguini Marinara

LOBSTER LINGUINE 45

Coal Roasted ½ Lobster, Heirloom Tomatoes, Garlic, Shallots & Linguine, Tossed in Rich Seafood Broth



(Gluten Free Penne Available upon Request) Add 2

MERCATO

OCEAN DRIVE

FISH

SEAFOOD GRIGLIATA 140
Coal Roasted Whole Lobster, Whole Branzino, Jumbo Shrimp, Fingerling Potatoes & Arugula Fennel Salad

Add: salmon for 20

SALMON* 32
Garlic Spinach, Cipollini Onions, Carrot Purée & Salsa Verde

SURF & TURF 65
Grilled Filet Mignon & Poached Lobster Tail, Grilled Asparagus, Crispy Smashed Potatoes, Served with Clarified Butter



BRANZINO 39
Spicy Calabrian Tomato Sauce, Arugula, Fennel & Charred Lemon

PAN SEARED MAHI MAHI 32
Locally Caught Mahi Mahi, Cilantro Rice & Avocado - Cherry Tomato Salad

FISH & CHIPS 27
Crispy Beer Battered Cod, French Fries & Herbed Tartar

WHOLE SNAPPER 45
Fried Whole Snapper, Served with House Salad, Roasted Sweet Potato & Grilled Lemon



MEAT

Served with Arugula Fennel Salad

SKIRT STEAK* 45
Long, Flat, Juicy & Flavorful Cut

NEW YORK STRIP* 59
New York, Lean & Juicy

FILET MIGNON 65
Lean & Exceptionally Tender

BBQ PORK RIBS 29
Half Rack of Smoked St. Louis Pork Ribs, BBQ Sauce, Mexican Street Corn & Fries

BONE-IN RIBEYE* 65
Bone-in, Rich & Tender with Generous Marbling



CHICKEN PICCATA 27
Battered Chicken Breast & Lemon Caper Sauce, Served with Roasted Fingerling Potatoes



RACK OF LAMB 59
Rich and Savory, Premium Cut Rib Section, Tender and Succulent, served with Italian broccolini & roasted finger potatoes



LATIN SPECIALTIES

BAJA CHICKEN TACOS 22
3 Grilled Chicken Tacos with Bacon, Black Beans, Melted Cheese, Spicy Mayo, Avocado & Flour Tortilla, Served with Mexican Street Corn

MAHI TACOS 23
3 Tacos Filled with Crispy Fried Mahi, Salsa Criolla Slaw, Cilantro, Jalapeño Crema on Flour Tortillas, Served with Mexican Street Corn

POLLO A LA PLANCHA 24
Marinated Chicken Breast, Griddled and Topped with Onions and Parsley, Served with Cilantro Rice & Garlic Broccolini

QUESABIRRIA TACOS 22
Slow Braised Beef Tacos with Melted Mexican Cheese, Birria Broth, Onions, Cilantro & Soft Corn Tortilla, served with a side of Mexican Street Corn

FAJITAS 36
Choice of Protein with Peppers and Onions on a Sizzling Hot Platter, Served with Guacamole, Pico de Gallo, Sour Cream & Warm Flour Tortillas
Beef 45 / Chicken 36 / Shrimp 40 / Mixed 45

CHICKEN QUESADILLA 21
Large Flour Tortilla Filled with Melted Mexican Cheese, Grilled Chicken, Topped with Shredded Iceberg Lettuce, Guacamole, Pico de Gallo & Sour Cream

SEAFOOD PAELLA 65
Spanish Rice, Seafood Saffron Broth, Shrimp, Calamari, Mussels, Clams, Green Peas & Roasted Red Peppers.
Add: Half maine lobster for 35



SIDES

ITALIAN BROCCOLINI
ROASTED POTATOES

TRUFFLED FRIES
FORAGED MUSHROOMS

SAUTÉED VEGETABLES
CILANTRO RICE

SAUTÉED ASPARAGUS

A 20% service charge will be added to your bill.

*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. At VE Hospitality, your safety and enjoyment are important to us. Some menu items, may contain or come into contact with common allergens. Guests must inform staff of any food allergies before ordering. Allergen-free items cannot be guaranteed.

