

PUBLIC

seafood . pasta . meat

Salads

PUBLIC SALAD

two year vermont cheddar, seasonal shoots, belgian endive, apple, spiced sunflower seeds, celery root, honey poppy seed emulsion 12

WEDGE SALAD

baby iceberg, pickled red onion, marinated heirloom tomato, herbs, shallot, bacon lardon, avocado, seed medley, toasted sesame seed ranch dressing 14

CEASAR SALAD

romaine heart, parmesan, lemon, boquerones, herbs, croutons 12

HOUSE GREENS

seasonal vegetables, lemon vinaigrette 10

Starters

FRENCH ONION SOUP

caramelized onion, beef broth, crusty bread, gruyere 12

PUBLIC WINGS

dry rub, blue cheese dressing 13

CALAMARI

lemon butter, giardiniera 10

HANDMADE MEATBALLS

beef + pork, pecorino romano, marinara 15

HOUSE MADE FOCACIA

balsamic, evoo, black pepper, sea salt 5

OYSTERS ON THE HALF SHELL*

mignonette, cry baby craig's hot sauce, cocktail sauce mp
[individual | half dozen | dozen]

BEEF TARTARE*

ny strip, horseradish, egg yolk, mustard seed oil, black pepper, sea salt, spanish capers, house-made grilled foccacia 18

CRAB CAKE

almond-romesco, pea shoots, shaved fennel 14

SHRIMP COCKTAIL

1/2lb jumbo shrimp, cocktail sauce, lemon 19

Roasted Seafood Platters

finished with garlic-infused butter + smoked chili oil

FOR YOU - 25

2 oysters, 4 shrimp, 6 manilla clams,
2 scallops

FOR TWO - 55

4 oysters, 6 shrimp, 12 manilla clams,
4 scallops, ½ lobster

FOR MORE - 80

8 oysters, 10 shrimp, 18 manilla clams,
6 scallops, whole lobster

House Specialties

HERB-BRINED HALF CHICKEN

broken bearnaise sauce, picholine olives, capers,
fingerling potatoes, hard boiled egg,
baby arugula, evoo, herbs 22

PORK CHOP SALTIMBOCCA

sage infused, prosciutto, whipped polenta,
pecorino romano, wilted spinach, lemon, fried sage 27

PUBLIC STEAK FRITES*

bistro steak, shoestring fries, bearnaise 21

Pastas

PAPPARDELLE BOLOGNESE

house-made pasta, beef, pork, italian ham,
tomato, cream, white wine, mirepoix 19

CACIO E PEPE

bucatini pasta, pecorino romano, parmesan,
crushed peppercorn medley, evoo 15
[add 3 shrimp +5 or 4oz langoustine +7]

LANGOUSTINE MAC & CHEESE

toasted breadcrumbs, sharp cheddar,
torchio pasta, smoked gouda, paprika, chive 22

BEEF STROGANOFF

house-made egg noodles, braised beef, cream,
oyster mushroom, fried garlic, chive 29

SPAGHETTI LA ESPANOLA

chitarra pasta, clams, cantimpalitos chorizo,
calabrian chili, vermouth, lemon, garlic,
evoo, butter, oregano, tomato 24

Sandwiches

THE BURGER

double beef patties, caramelized shallot, bacon confit,
double american cheese, b&b pickles,
cry baby craig's 1000 island, lettuce,
heirloom tomato, milk bun 17

IMPOSSIBLE BURGER

veggie patty, caramelized shallot, american cheese,
cry baby craig's 1000 island, b&b pickles,
heirloom tomato, lettuce, milk bun 19

LANGOUSTINE ROLL

lemon-tarragon creme fraiche, arugula, fried shallot 18

Seafood

HORSERADISH-CURED SKUNA BAY SALMON

leek + potato "risotto", chevre, evoo,
root vegetable ribbons, herbs 27

WHOLE LOBSTER

daily preparation mp

PAN-ROASTED SCALLOPS

contimpalitos chorizo, greens, elote sauce,
smoked chili oil, lemon, lava salt 27

FISH + CHIPS

beer battered perch, shoestring fries,
whiskey tartar sauce, charred lemon 19

A LA CARTE

Steaks

8oz BISTRO STEAK* - 14

FILET MIGNON* 6oz - 22 OR 10oz - 32

12oz NY STRIP STEAK* - 28

32oz DRY AGED BONE-IN RIBEYE* - 75

Weekend Specials

WHOLE ROASTED FISH - MP
[available friday only]

24-HOUR PRIME RIB ROAST*
12oz - 35 OR 16oz - 45
herb salt, horseradish cream, au jus
[available saturday and sunday only]

Embellishments

CAVE-AGED BLUE CHEESE SAUCE
st. pete's select blue cheese,
white wine, cream 4

CHIMMICHURRI
parsley, oregano, garlic, chilis,
black pepper, aged red wine vinegar 4

BERNAISE SAUCE
shallot, tarragon, white wine, hollandaise 4

SAUCE AU POIVRE VERT
green peppercorns, brandy, cream 4

BONE MARROW
herb salad, spanish capers, sea salt 12

Additions

POTATOES AU GRATIN

parmesan, gruyere, cream, chive,
white pepper 13

POTATO PUREE

aged cream, butter, white pepper 7

FRENCH FRIES

herb salt, bearnaise 8

ASPARAGUS

hollandaise, fine herbs 8

CREAMED SPINACH

parmesan, fried garlic 8

ELOTE CREAM CORN

queso fresco, lime, aleppo chili, jalapeño 7

ROASTED MUSHROOMS

butter, thyme, garlic 9

*these items are served raw or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. F19