

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 13

WEDGE SALAD

baby iceberg, pickled red onion, marinated heirloom tomato, herbs, shallot, bacon lardon, avocado, seed medley, toasted sesame seed ranch dressing 15

CAESAR SALAD

romaine heart, parmesan, lemon, boquerones, herbs, croutons 13

HOUSE GREENS

seasonal vegetables, lemon vinaigrette 10

Starters

FRENCH ONION SOUP

caramelized onion, beef broth, crusty bread, gruyere 14

PUBLIC WINGS

dry rub, blue cheese dressing 14

CALAMARI

lemon butter, giardiniera 11

HANDMADE MEATBALLS

beef + pork, pecorino romano, marinara 15

HOUSE MADE FOCACCIA

balsamic, evoo, black pepper, sea salt 6

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 15

SHRIMP COCKTAIL

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

PORK BELLY

chile gastrique, chive aioli, frisee 14

ARANCINI

cordon bleu with mustard cream, portobella with mushroom vinaigrette, or butternut curry with chimichurri
[three pieces of one flavor 10 | one of each +2]

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 23

PORK CHOP SALTIMBOCCA

sage infused, prosciutto, whipped polenta,
pecorino romano, wilted spinach, lemon, fried sage 29

PUBLIC STEAK FRITES*

bistro steak, shoestring fries, bearnaise 22

Pastas

PAPPARDELLE BOLOGNESE

house-made pasta, beef, pork, italian ham,
tomato, cream, white wine, mirepoix 21

CACIO E PEPE

bucatini pasta, pecorino romano, parmesan,
crushed peppercorn medley, evoo 16
[add 3 shrimp +7 or 4oz lobster +10]

LOBSTER MAC & CHEESE

toasted breadcrumbs, sharp cheddar,
torchio pasta, smoked gouda, paprika, chive 28

BEEF STROGANOFF

house-made egg noodles, braised beef, cream,
oyster mushroom, fried garlic, chive 30

BRAISED CHICKEN RAGÙ

braised chicken thighs, procini mushrooms,
chicken jus, parmesan, chicken crackling 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 18

IMPOSSIBLE BURGER

veggie patty, caramelized shallot, american cheese,
cry baby craig's 1000 island, b&b pickles,
heirloom tomato, lettuce, milk bun 20

LOBSTER ROLL

lemon-tarragon crème fraîche, celery, jalapeño, arugula, fried shallot 22

Seafood

SUNCHOKE SALMON

roasted sunchoke, sunchoke beschamel,
pastrami carrots, cucumber slaw,
crispy salmon skin, orange gastrique 22

WHOLE LOBSTER

daily preparation mp

PAN-ROASTED SCALLOPS

contimpalitos chorizo, greens, elote sauce,
smoked chili oil, lemon, lava salt 28

FISH + CHIPS

beer battered perch, shoestring fries,
whiskey tartar sauce, charred lemon 20

A LA CARTE

Steaks

8oz BISTRO STEAK* - 14

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

12oz NY STRIP STEAK* - 36

24oz DRY AGED BONE-IN RIBEYE* - 56

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 5

SAUCE AU POIVRE VERT
green peppercorns, brandy, cream 5

Additions

POTATOES AU GRATIN

parmesan, gruyere, cream, chive,
white pepper 13

POTATO PURÉE

aged cream, butter, white pepper 7

FRENCH FRIES

herb salt, bearnaise 8

ASPARAGUS

hollandaise, fine herbs 8

CREAMED SPINACH

parmesan, fried garlic 8

ROASTED SUNCHOKES

boquerone-basil salsa verde, lemon, sea salt 8

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