

# ENTREES

**Ribeye \$38**  
14 oz. ribeye charbroiled at 1600°  
with garlic mashed potatoes and asparagus

**Filet Mignon \$38**  
Center cut filet mignon topped with  
red wine demi-glace served with  
garlic mashed potatoes and asparagus

**Steak Frites \$26**  
Marinated hanger steak, chimi churi, cilantro  
lime aioli, served over crispy yucca fries

**Picanha \$26 GF**  
Char broiled sirloin cap, Mexican hash,  
seasonal vegetables

**Short Rib \$26 GF**  
Braised short rib, mashed potatoes,  
seasonal veggies, demi glace

**Pork Katsu \$18**  
Panko crusted pork tenderloin, jasmine  
rice, curried veggies, eel sauce

**Peruvian Chicken \$24 GF**  
Peruvian style roasted chicken with  
rice and beans

**Chicken Piccata \$22**  
Lightly floured pan fried chicken, butter  
lemon caper sauce, served over pappardelle  
*Jazz it up - add blistered tomatoes, hearts of  
palm, artichoke \$6 Sub grouper \$9*

# PASTA

**Truffle Short Rib Gnocchi \$24**  
Braised short rib, mushrooms, garlic truffle  
cream sauce, arugula

**Classic Carbonara \$15**  
Bacon, onions, and peas tossed in  
a garlic cream sauce

*Pick a protein:  
Steak, Chicken, Salmon, or Shrimp add \$7  
Grouper, add \$9*

**Seared Scallops \$28**  
Seared diver scallops, lobster grits, sautéed  
greens, pork belly and crispy gremolata

**Chipotle Salmon \$25 GF** Grilled  
salmon, Mexican hash, seasonal vegetables

**Clear Sky Chilean Sea Bass \$34 GF**  
Sea bass wrapped in banana leaves, topped  
with miso glaze served with jasmine rice  
and seasonal vegetables

**Blackened Mixed Grill \$30 GF**  
Dan’s classic blackening recipe, gulf shrimp,  
diver scallops, catch of the day served with  
jasmine rice and seasonal vegetables

**Cauliflower Steak Parmesan \$18**  
Center cut cauliflower, pomodoro,  
mozzarella, Parmesan bread crumbs served  
over rigatoni pomodoro

**Veggie Curry \$15**  
Seasonal vegetables, wild mushrooms,  
jasmine rice, fresh herbs and flatbread  
*Add chicken \$7 Add Shrimp \$7*

**Fried Rice \$14**  
Peruvian stir fried vegetables with fried egg  
and sweet soy;  
*Add Pork Belly, Chicken or Shrimp \$7*

**Bolognese \$22**  
Oven roasted veal, beef and pork ragu,  
ricotta cheese

**Mac & Cheese \$18**  
With Buffalo chicken or barbacoa  
and blue cheese crumbles  
*Sub Lobster \$8*

**Thai Chicken Pasta \$20**  
Grilled chicken, seasonal veggies,  
Thai peanut cream sauce, roasted peanuts,  
and Parmesan cheese over pappardelle

# BURGERS

*All of our half pound burgers are hand formed and served with lettuce, tomato and onion  
on a brioche bun.*

*Choice of fries, coleslaw, or potato salad*

**Park Blvd Burger \$14**  
8 oz. ground beef, brie cheese,  
caramelized onions, arugula, garlic aioli

**Classic Burger \$12**  
8 oz. ground beef, lettuce, tomato, onion

**Turkey Burger \$13**  
House made turkey burger topped with  
bacon jam

**Enhance that Burger!**

*Bacon \$3*

*Pork Belly \$3*

*Fried Egg \$2*

*Add a patty  
to make it a double \$5*

*Mushrooms \$2*

*Cheese \$1*

# HANDHELDS

Served with fries, coleslaw, or potato salad

**Fried Chicken \$14**  
Panko crusted, pickle chips, coleslaw,  
chipotle ranch on a brioche bun

**Barbacoa \$16**  
Beef barbacoa, shredded cabbage, pickled  
red onions, cilantro lime aioli served on a  
French roll

**Cuban \$13**  
Roast pork, ham, salami, pickle, Swiss cheese  
and Cuban mustard on pressed Cuban bread

**Grouper Sandwich \$19**  
Craft beer battered grouper, lettuce, tomato  
and onion on brioche bun.  
Fillets come fresh from Frenchy’s docks

**New England Lobster Roll \$22**  
Butter poached lobster, dill and tarragon  
dressing served on a buttered sub roll

**Crab Cake Sliders \$18**  
Pickles, Old Bay aioli, lemon on a  
fluffy slider bun

**Extra Cheesy Grilled Cheese ... Plus \$10**  
House made béchamel sauce, Havarti and brie cheese served on sourdough

*Add Lobster \$8*

*-or- Short Rib, Barbacoa, Yakitori \$4*

**French Dip Sandwich \$16**  
Shaved prime rib, au jus, horseradish cream  
sauce served on a sub roll

**Cheesesteak \$14**  
Shaved ribeye, wild mushrooms, peppers,  
caramelized onions, and white American  
cheese on a French roll

**Bahn Mi Sandwich \$14**  
Pork belly, pickled veggies, cilantro lime  
aioli, French roll

**Po Boy \$15**  
Fried shrimp or grouper, Old Bay aioli,  
lettuce, tomato, pickle, served on  
French bread

**Sliced Meatball Sub \$13**  
House made meatball, pomodoro,  
mozzarella cheese on a French roll

**Curry Chicken Salad \$14**  
Yellow curry, red grapes, toasted almonds,  
fresh herbs, lettuce, tomatoes, onion,  
served on brioche bun

# SUSHI

★ **Clear Sky \$18**  
Tempura shrimp, avocado, cucumber,  
spicy mayo, eel sauce, and topped with  
spicy tuna

★ **Spicy Tuna \$14**  
Spicy saku tuna topped with spicy mayo,  
eel sauce, and tobiko

**Mexican \$12**  
Tempura shrimp and avocado topped  
with spicy mayo and eel sauce

**Tampa \$12**  
Fried grouper topped with eel sauce  
and wonton crunch

**Kentucky \$12**  
Fried chicken thighs topped with eel  
sauce, spicy mayo and fried shallots

# TACOS & BOWLS

*Tacos: Two tacos served with black beans and rice  
Bowls: Served over black beans and rice*

**Chipotle Chicken**  
Salsa verde, shredded cabbage,  
cotija cheese  
*tacos \$14 bowl \$16*

**Korean Pork Belly**  
Shredded cabbage, lemon, ginger aioli,  
pickled onions  
*tacos \$16 bowl \$18*

**Barbacoa**  
Salsa verde, shredded cabbage,  
cotija cheese  
*tacos \$14 bowl \$16*

**Baja Fried Grouper**  
Salsa verde, shredded cabbage,  
cotija cheese  
*tacos \$18 bowl \$20*

**Shrimp**  
Grilled shrimp salsa verde, shredded cabbage,  
cotija cheese  
*tacos \$14 bowl \$16*

**Carnitas**  
Slow roasted pork, white onions, cilantro,  
cotija cheese  
*tacos \$14 bowl \$16*

# SOUPS

**Curry Chicken Noodle**  
Coconut milk, yellow curry, onions, carrots,  
chicken, wheat noodles

**French Onion**  
Caramelized onions, homemade croutons,  
Gruyère, topped with fried onions

<b>Black Beans &amp; Rice \$5</b>	<b>SIDES</b>	<b>Brussels Sprouts \$6</b>
<b>Jasmine Rice \$4</b>	<b>Fries \$5</b>	<b>Asparagus \$8</b>
<b>Potato Salad \$4</b>	<b>Seasonal Vegetables \$5</b>	<b>Side Salad \$5</b>
<b>Coleslaw \$4</b>	<b>Street Corn \$5</b>	<b>Shishito Peppers \$6</b>
<b>Side Caesar \$5</b>	<b>Mashed Potatoes \$6</b>	

## APPETIZERS

### Crab Cakes \$17

Panko crusted lump crab, shrimp mousseline, bell peppers and Cajun seasoning. Served with lemon aioli

### Octopus \$16

Char-grilled octopus, shishito peppers, garlic aioli and chimi churri served with flatbread

### ★ Ahi Tuna Nachos \$17

Fried wontons, tomatoes, Ahi tuna, avocado, queso fresco, cabbage, sweet soy and cusabi dressing topped sesame seeds

### Dynamite Shrimp \$13

Lightly breaded, tossed in sriracha aioli, drizzled with sweet soy and green onions

### Crispy Calamari \$14

Lightly breaded with shishito peppers, cabbage, lemon ginger aioli

### ★ Tuna & Crispy Rice \$14

Deep fried sushi rice with spicy tuna, jalapeño, and eel sauce

### Roasted Oysters

\$15 half dozen \$30 dozen

Garlic and herb compound butter topped with Parmesan breadcrumbs served with crostini

### Dumplings \$10

Mushroom or pork with soy sauce, chili crisp, peanuts

### Chicken Yakitori \$12

Japanese grilled chicken thighs, served on a kabob with cilantro lime dipping sauce

## SALADS

Your choice of protein:

Chicken, Shrimp add \$6

Salmon, Steak or Grouper add \$9

### Lobster Caesar \$18

Butter poached lobster, romaine, Parmesan, asiago, Romano and house croutons, lobster Caesar dressing (or classic \$14)

### Greek \$13 GF

Super greens, potato salad, beets, feta cheese, cucumbers, tomato, pepperoncinis, kalamata olives, Greek dressing

### Chopped Cobb \$14 GF

Pork belly, romaine, super greens, bleu cheese crumbles, tomatoes, cucumber, hardboiled egg, avocado, hearts of palm, and chipotle ranch dressing

### Chips & Shrimp Queso \$10

Creamy queso blanco with grilled shrimp and roasted chillis, served with blue corn chips

### Guacamole Bites \$11

Deep fried panko crusted guacamole, served with cotija chipotle ranch

### Empanadas \$13

Stuffed with beef, potatoes, mozzarella. Served with cilantro lime aioli

### Street Corn \$10 GF

Cilantro lime aioli, cotija cheese served on the cobb

### Crispy Wings \$13

Tossed in your choice of Buffalo/ Korean BBQ / blackening dry rub ~ served with ranch or blue cheese

### Brussels Sprouts \$10

Crispy Brussels sprouts topped with Parmesan, lemon dressing, red cabbage, and roasted pepitas

### Meatballs \$13

Five meatballs with house made pomodoro topped with Parmesan cheese, served with garlic crostini

### Beef Carpaccio \$15

Thinly sliced, with cappers, arugula, garlic aioli, and truffle oil served with toast

### Burrata \$15

Tomato confit, crostini, arugula, chimi churri

### Bruschetta \$14

Confit tomatoes, mozzarella, and basil

### Pear &

### Goat Cheese \$14 GF

Super greens, grilled pears, goat cheese, candied pecans, pickled red onion, apple brandy vinaigrette

### Beet Salad

(definitely not beef) \$14 GF

Super greens, arugula, red and yellow beets, goat cheese, candied pecans, honey citrus vinaigrette

### Street Corn \$14 GF

Super greens, avocado, grilled corn, pickled red onions, cotija cheese, cilantro lime aioli

## FLATBREADS

### Korean Pork Belly \$15

Fried pork belly, pickled veggies, cilantro lime aioli

### Hot Honey Pepperoni \$13

Blistered pepperonis and arugula with a hot honey drizzle

### Margherita \$15

Fresh mozzarella, chopped basil, Roma tomatoes, drizzled balsamic glaze

### Meatball \$15

Sliced meatballs, pomodoro, mozzarella

## PIZZA Substitute cauliflower crust for \$3

### Margherita \$18

Fresh mozzarella, chopped basil, Roma tomatoes, drizzled balsamic glaze

### Buffalo Chicken \$18

Fried buffalo chicken, bleu cheese, green onions, mozzarella

### Meat Lovers \$19

Bacon, pepperoni, ham, meatballs, short rib, pomodoro mozzarella

### Hot Honey Pepperoni \$17

Blistered pepperonis and arugula with a hot honey drizzle

### Dynamite Shrimp \$14

Fried shrimp, diced tomatoes, green onions, mozzarella and sriracha aioli

### Mexican Street Corn \$15

White sauce, grilled corn, cilantro lime aioli, cotija cheese, pickled red onion

### Cuban \$15

Pulled pork, salami, smoked ham, Swiss cheese, diced pickles and drizzled with Cuban mustard

### Thai Chicken \$14

Pulled chicken, ginger, green onions, mozzarella, peanut sauce

### Seafood

### Lovers \$20

White sauce, shrimp, scallops, arugula, house made pesto

### California \$19

Creamed spinach, applewood smoked bacon, chicken, mozzarella, avocado puree, Roma tomatoes

### White Pie \$18

Ricotta, mozzarella, alfredo sauce



## KIDS MENU

### Burger Slider \$7

Served with fries

### Chicken Tenders \$7

Served with fries

### Kid's Burger \$7

add cheese!

### Pasta Marinara or Alfredo \$7

### Mac & Cheese \$7

### Quesadilla \$7

Served with fries

### Pepperoni Flatbread \$7

GF indicates Gluten Free selections

★ raw preparations

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please make your server/bartender aware if you or anyone in your party have an allergy and/or dietary restrictions. Your dining experience and safety is our top priority, we want you to enjoy your time here at Clear Sky.

20% Gratuity will be added to parties of 8 or more.

13079 Park Blvd, Seminole, FL 33776

(727) 371-2023

ClearSkyOnPark.com

