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Digital Menu

13079 Park Blvd, Seminole, FL 33776 (727) 371-2023 ClearSkyOnPark.com

APPETIZERS

Crab Cakes \$18

Panko crusted lump crab cakes served with arugula and Old Bay aioli

Octopus \$17

Char-grilled octopus, shishito peppers, garlic aioli, gremolata, pickled onions and chimichurri served with flatbread

★Ahi Tuna Nachos \$19

Fried wontons, tomatoes, Ahi tuna, avocado, queso fresco, cabbage, sweet soy, and cusabi dressing topped with 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 and lemon ginger aioli

★Tuna & Crispy Rice \$14

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

Roasted Oysters

\$15 half dozen \$30 dozen

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

Dumplings \$12

Mushroom or pork with soy sauce, chili crisp

Chicken Yakitori \$12

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

Shrimp Queso \$11

Creamy shrimp queso blanco, roasted chilies, served with blue corn tortilla chips

Guacamole Bites \$12

Deep fried panko crusted guacamole, pickled onions, and micro cilantro served with cotija and chipotle ranch

Empanadas \$12

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

Street Corn \$10 GF

Served on the cob topped with cilantro lime aioli, cotija cheese and hot sauce

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 tossed in Parmesan, lemon vinaigrette, red cabbage, roasted pepitas, lemon aioli, and topped with a drizzle of balsamic glaze

Meatballs \$13

Meatballs with house made pomodoro topped with Parmesan cheese, served with garlic crostini

★Beef Carpaccio \$15

Thinly sliced beef with capers, arugula, cured egg yolk, garlic aioli, and truffle oil, served with crostini

Burrata \$16

Tomato confit, crostini, arugula, chimichurri

ENTREES

Ribeye \$40

14 oz. ribeye charbroiled at 1600° with garlic mashed potatoes and asparagus

Filet Mignon \$40

8 oz. center cut filet mignon topped with mushroom red wine demi-glace served with garlic mashed potatoes and asparagus

Steak Frites \$28

Marinated hanger steak, chimichurri, cilantro lime aioli, and sriracha aioli served over crispy yucca fries

Meatloaf \$19

House made meatloaf, garlic mashed potatoes, mixed vegetables, topped with mushroom demi-glace and crispy onions

Short Rib \$28

Braised short rib, mashed potatoes, mixed vegetables, mushroom demi-glace

Pork Milanese \$19

Panko crusted pork tenderloin, buttered pappardelle noodles, arugula salad lightly dressed with honey citrus vinaigrette

Chicken Enchiladas \$21

Southwestern braised chicken, salsa verde, pico de gallo, cotija cheese, sour cream and cilantro served with rice and black beans

Chicken Piccata \$23 Served after 4 pm

Lightly floured pan fried chicken, Parmesan cheese, lemon butter caper sauce, served over pappardelle

Jazz it up - add blistered tomatoes, hearts of palm, artichoke \$5

Sub grouper \$6

PASTA

Bolognese \$22

Oven roasted veal, beef and pork ragu, rigatoni pasta, ricotta cheese

Truffle Short Rib Gnocchi \$25

Braised short rib, mushrooms, garlic truffle cream sauce, arugula

Classic Carbonara \$14

Bacon, onions, and peas tossed in a garlic cream sauce with pappardelle pasta

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

Grouper, add \$9

Seared Scallops \$29

Seared diver scallops, lobster grits, sautéed greens, pork belly, and crispy gremolata

Seared Salmon \$26

Grilled salmon, risotto, crispy Brussels sprouts and balsamic glaze

Clear Sky

Chilean Sea Bass \$36

Sea bass wrapped in banana leaves, topped with miso glaze, served with jasmine rice and mixed vegetables

Blackened Mixed Grill \$33 GF

Dan's classic blackening recipe, gulf shrimp, diver scallops, catch of the day served with jasmine rice and mixed vegetables

Cauliflower

Steak Parmesan \$18

Center cut cauliflower, mozzarella, Parmesan bread crumbs served over rigatoni pomodoro

Veggie Curry \$15

Seasonal vegetables, wild mushrooms, jasmine rice, fresh herbs and flatbread topped with pickled onions and micro cilantro

Add chicken \$7 Add Shrimp \$7

Fried Rice \$14

Peruvian stir fried vegetables with fried egg topped with pickled onions and sweet soy

Add Pork Belly, Chicken or Shrimp \$7

Lobster

Mac & Cheese \$25

House made béchamel sauce, lobster knuckle and claw meat, green onions topped with toasted Old Bay bread crumbs

Thai Chicken Pasta \$22

Grilled chicken, seasonal vegetables, Thai peanut cream sauce, roasted peanuts, and Parmesan cheese over pappardelle pasta

SUSHI

★

Clear Sky \$18

Tempura shrimp, avocado, cucumber, topped with spicy mayo, eel sauce and spicy tuna

★ Spicy Tuna \$14

Spicy saku tuna topped with spicy mayo, eel sauce, and tobiko

Volcano Roll \$19

Asparagus, cream cheese, cucumber topped with spicy baked lobster and sesame seeds

Mexican \$14

Tempura shrimp and avocado topped with spicy mayo and eel sauce

Tampa \$14

Fried grouper topped with eel sauce and wonton crunch

Kentucky \$13

Fried chicken thighs topped with eel sauce, spicy mayo and fried shallots

DESSERT

Coffee

Crème Brûlée \$8

Key Lime Pie \$8

Pie of the Day \$8

Churro Bread

Pudding \$9

Chocolate

Lava Cake \$10

*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.

GF indicates Gluten Free selections

★ raw preparations

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

SALADS

Your choice of protein:

Add Chicken, Shrimp, Salmon, or Steak \$7

Add Grouper \$9

Lobster Caesar \$21

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, pepperoncini, 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

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, blue corn tortilla chips

SOUPS

bowl \$8

Chicken & Wild Rice

Cream based with wild rice, chicken and artichokes

French Onion

Caramelized onions, homemade croutons, Gruyère, topped with fried onions

FLATBREADS

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Korean Pork Belly \$15

Fried pork belly, Korean BBQ sauce, micro cilantro, pickled vegetables, and cilantro lime aioli

Hot Honey Pepperoni \$14

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, chopped basil, mozzarella

Dynamite Shrimp \$15

Fried shrimp, diced tomatoes, green onions, mozzarella, Sriracha aioli

Mexican Street Corn \$14

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

Cuban \$15

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

Thai Chicken \$15

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

PIZZA

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Substitute cauliflower crust for \$3 GF

Margherita \$19

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

Buffalo Chicken \$19

Fried buffalo chicken, bleu cheese, green onions, mozzarella

HANDHELDs

Served with fries, coleslaw, or potato salad

Fried Chicken \$14

Panko crusted, pickle chips, coleslaw, and chipotle ranch on a brioche bun

Barbacoa \$16

Beef barbacoa, shredded cabbage, pickled red onions, cilantro lime aioli served on a French roll

Cuban \$14

Roast pork, ham, salami, pickle, Swiss cheese and Cuban mustard on pressed Cuban bread

Grouper Sandwich \$20

Craft beer battered grouper, lettuce, tomato and onion on brioche bun. Fillets come fresh from Frenchy's docks

Extra Cheesy Grilled Cheese ... Plus \$10

House made béchamel sauce, Havarti and brie cheese served on sourdough

Add Lobster \$9 Add Short Rib, Barbacoa, Chicken Yakitori \$5

Crab Cake Sliders \$18

Pickles, Old Bay aioli and lemon on a brioche slider bun

New England Lobster Roll \$26

Butter poached lobster, dill and tarragon dressing served on a buttered sub roll

French Dip Sandwich \$17

Shaved prime rib, provolone cheese, au jus, horseradish cream sauce served on a sub roll

Cheesesteak \$15

Shaved ribeye, wild mushrooms, peppers, caramelized onions, and white American cheese on a French roll

PLT Sandwich \$14

Thick cut pork belly, lettuce, tomato, and garlic aioli on grilled wheat bread

Po Boy \$16

Fried shrimp or grouper, Old Bay aioli, lettuce, tomato, pickle, served on French bread

Sliced Meatball Sub \$13

House made meatballs, 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

BURGERS

All of our half pound burgers are hand formed and served on a brioche bun. Choice of fries, coleslaw, or potato salad

Park Blvd Burger \$15

8 oz. ground beef, brie cheese, caramelized onions, arugula, garlic aioli

Classic Burger \$13

8 oz. ground beef, lettuce, tomato, onion

Turkey Burger \$13

House made turkey burger topped with bacon jam, lettuce, tomato, onion

Smoked Salmon Burger \$15

Salmon patty made with cream cheese, dill, capers, lemon zest, arugula, lemon ginger aioli

Enhance that Burger!

Bacon \$2

Pork Belly \$3

Fried Egg \$2

Add a Patty to make it a double \$6

Mushrooms \$1

Cheese \$1

Gluten Free Bun \$2

TACOS & BOWLS

Choice of Two Tacos or a Bowl served with black beans and rice, pico de gallo, pickled red onions, cilantro

Chipotle Chicken

Marinated chicken, salsa verde, shredded cabbage, cilantro lime aioli, cotija cheese

tacos or bowl \$15

Korean Pork Belly

Fried pork belly, shredded cabbage, lemon ginger aioli, pickled onions

tacos or bowl \$17

Barbacoa

Short rib, salsa verde, shredded cabbage, cilantro lime aioli, cotija cheese

tacos or bowl \$15

Baja Fried Grouper

Craft beer battered grouper, salsa verde, shredded cabbage, cilantro lime aioli, cotija cheese

tacos or bowl \$19

Shrimp

Grilled shrimp, salsa verde, shredded cabbage, cilantro lime aioli, cotija cheese

tacos or bowl \$15

Carnitas

Slow roasted pork, white onions, cilantro, cotija cheese

tacos or bowl \$15

Seafood Lovers \$21

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

California \$19

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

White Pizza \$18

Ricotta, mozzarella, alfredo sauce

PIZZA

oooooooooooo

Substitute cauliflower crust for \$3 GF

Margherita \$19

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

Buffalo Chicken \$19

Fried buffalo chicken, bleu cheese, green onions, mozzarella

Meat Lovers \$21

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

Hot Honey Pepperoni \$18

Blistered pepperonis, mozzarella, and arugula with a hot honey drizzle

SIDES

Black Beans & Rice \$5 GF

Potato Salad \$4 GF

Coleslaw \$4 GF

Jasmine Rice \$4 GF

Side Caesar \$6

Seasonal Vegetables \$5 GF

Mashed Potatoes \$6 GF

Brussels Sprouts \$6

Asparagus \$8 GF

Side Salad \$6

Shishito Peppers \$6

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