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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 cobb topped with cilantro lime aoli, 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-glaze 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-glaze and crispy onions
- Short Rib** ^{\$28}

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

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

Chicken & Wild Rice
Cream based with wild rice, chicken and artichokes

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

FLATBREADS

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

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

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

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

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

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

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

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

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

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

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|--------------------------------------|----------------------------|-----------------------------------|-----------------------------|
| Black Beans & Rice \$5 GF | Potato Salad \$4 GF | Seasonal Vegetables \$5 GF | Asparagus \$8 GF |
| Jasmine Rice \$4 GF | Coleslaw \$4 GF | Mashed Potatoes \$6 GF | Side Salad \$6 |
| | Side Caesar \$6 | Brussels Sprouts \$6 | Shishito Peppers \$6 |

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