

**• FEDERAL •**  
**AMERICAN GRILL**

## TO SHARE, OR NOT TO SHARE...

**Signature Jumbo Lump Crab Cake 22**  
with buerre blanc & sliced asparagus  
definitely the best crab cake in town!

**Federal Fried Oysters 13**  
chicken fried with brussel slaw and a spicy sauce

**Kung Pao Calamari 14**  
fresh golden squid tossed with red peppers,  
pepperoncinis & sweet asian sauce

**Tuna Tartare 17**  
avocado, jicama, Dijon emulsion

**Fresh Oysters MP**

**Beef Carpaccio 16**  
arugula, parmesan, truffle vinaigrette

**Tuna Poké 16**  
hawaiian style pacific ahi poké with avocado,  
soy, toasted almonds, honey and citrus on  
wonton crisps

**Tom Lyons BBQ Bone Marrow 16**  
pickled onion, garlic confit, red cabbage slaw

**Fried Cheeseburger Eggrolls 16**  
2 seasoned akaushi beef eggrolls  
with sweet & spicy sauce

**Fontina Spinach Dip 13**  
scratch made, creamy spinach with fontina &  
parmesan cheeses with toasted crostini

**Parmesan Fried Asparagus 16**  
topped with garlic butter & crabmeat

**Spicy Chicken Wings 10**  
with spicy ranch for dipping

**Truffle Mac & Cheese 14**  
resistance is futile

## LITTLE SALADS & SOUP

**Summer Spinach Salad 12**  
baby spinach, strawberries, blueberries,  
golden raisins, toasted almonds, feta,  
raspberry vinaigrette

**Iceberg Wedge 9**  
crispy bacon, cherry tomato,  
bleu cheese, buttermilk dressing

**Caesar Salad 9**  
romaine hearts, anchovy, crispy parmesan

**Roasted Beets 10**  
arugula, toasted almonds, goat cheese,  
champagne vinaigrette

## FRESH FROM THE SEA

**Gulf Catch Of The Day 32**  
Blackened gulf fish served over a bed of cold  
mediterranean orzo salad, topped with  
crabmeat & cajun lobster sauce

**Blackened Ahi Tuna 28**  
Sushi grade tuna seared rare served over a bed  
of couscous, topped with pineapple  
pico de gallo & soy Glaze

**Wild Caught Salmon 25**  
Grilled salmon served atop of a crispy polenta  
cake, vegetable medley with caper relish

**Thai Shrimp & Cheese Grits 26**  
large sautéed citrus shrimp, manchego cheese  
grits, topped with a thai citrus glaze

**Diver Scallops 34**  
nueske's applewood smoked bacon with  
mushroom risotto

**Market Catch Of The Day MP**  
daily preparation changes

PLEASE ASK ABOUT OUR FRESH OYSTERS DELIVERED DAILY

## STEAKS & CHOPS

*servicing the finest USDA Certified Angus Beef, aged a minimum of 21 days*

**8oz Center Cut Filet 50**  
sautéed spinach, truffle mac & cheese

**16oz Prime Ribeye 44**  
truffle mashed potatoes & mixed vegetables

**Braised Short Rib 32**  
mushroom risotto, spinach, natural reduction

**14oz Smoked Pork Chop 28**  
crispy polenta cake, baby spinach, mustard grain

## FEDERAL'S FANTASTIC FOUR

**Truffle Stuffed Chicken 28**  
scratch-made herbal cream cheese filling, with  
yukon mashed potatoes & grilled asparagus

**Chicken Fried Steak 19**  
loaded mashed potatoes, white pepper country  
gravy

**Akaushi Wagyu Burger 15**  
lettuce, tomato, onions, pickle,  
applewood bacon, and your choice of cheddar,  
bleu, or swiss cheese

**Chicken Federale 19**  
organic grilled chicken breast, cous cous,  
pico de gallo, avocado sauce

## FABIO'S FRESH PASTA

**Blackened Chicken or Shrimp Fettuccini Alfredo 21/26**  
Blackened chicken or shrimp served on a bed of fettuccini pasta with broccoli & alfredo sauce

**Veal Ossobuco Ravioli 19**  
veal osso bucco ravioli, spring peas, baby carrots, arugula, and a veal demi sauce

**Pasta Primavera 15 (add chicken 5)**  
fettuccini tossed w/ seasonal vegetables in a pomodoro sauce, w/basil & parmesan

## BIG SALADS

**Tenderloin Steak 18**  
arugula, red onion, grape tomato, bleu cheese,  
balsamic reduction, champagne vinaigrette

**Classic Chicken Cobb 18**  
romaine, arugula, red onion, avocado, toasted  
almonds, hard boiled egg, tomato, bacon,  
bleu cheese, champagne vinaigrette

**Pecan Crusted Chicken 17**  
chopped romaine, tomato, bleu cheese,  
tortilla strips, blueberry reduction,  
cilantro cream dressing

**Citrus Shrimp Salad 19**  
spinach & arugula, grilled peaches, bacon, hard  
boiled eggs, goat cheese, basil vinaigrette

**Smoked Salmon Salad 17**  
mixed greens, with smoked salmon & cream  
cheese on crostini, capers, red onion, cherry  
tomato, raisins, cucumber  
& champagne vinaigrette

**Salmon Spinach 23**  
grilled salmon, baby spinach, strawberries,  
blueberries, golden raisins, toasted almonds,  
feta, raspberry vinaigrette

**Bill Withers 17**  
iceberg wedge, fried oysters, prosciutto,  
tomato, bleu cheese, buttermilk dressing

**Asian Tuna Salad 19**  
seared tuna, mixed greens, ginger-sesame  
dressing, won tons, onion, carrot & oranges

## SIDES

Hand Cut Fries 6  
Crispy Brussel Sprouts 6  
Mushroom & Bacon Risotto 6

Sautéed Spinach 6  
Crispy Polenta 6  
Truffle Mac & Cheese 11  
(with Bacon 14)

Cheesy Grits 6  
Yukon Mashed Potatoes 6  
Mixed veggies 7