



ANCHOR 28

VILANO BEACH • ST. AUGUSTINE, FLORIDA

DINNER MENU

APPETIZERS

Daily Soup Chef Signature 8

Chef's seasonal creation, prepared fresh daily.

Limoncello Butter Gulf Shrimp 18

Gulf shrimp sautéed in garlic butter, finished with a limoncello glaze and fresh herbs.

Yellowfin Tuna Crudo 19

Sashimi-grade yellowfin tuna, yuzu ponzu, avocado, crispy shallots, sesame, furikake seasoning, and microgreens.

Citrus Seafood Cocktail 21

Chilled shrimp and scallops in a citrus-lime broth with cucumber, red onion, cilantro, and jalapeño.

Anchor Crispy Calamari Fritti 17

Lightly fried calamari, citrus zest, sweet pepper drops, and harissa aioli.

Petite Filet & Prawn Spears 18

Fire-grilled filet tips and Gulf prawns finished with harissa butter and lemon ash.

Coastal Crab Rangoon 12

Blue crab, cream cheese, and scallions wrapped in crispy wontons with a sweet chili aioli.

GREENS

Caesar Salad 16

Crisp romaine, shaved parmesan, garlic croutons, house Caesar dressing.

Burrata & Golden Peach Salad 18

Grilled peaches, mixed berries, creamy burrata, basil, pistachio, white balsamic peach glaze.

Anchor House Greens 16

Baby greens, heirloom tomatoes, cucumber, shaved red onion, candied pecans, feta cheese, raisins, and raspberry walnut vinaigrette.

ADD PROTEINS

Chicken 7

Shrimp 8

Salmon 14

Tuna 11

Bavette Steak 12

SEAFOOD

Fennel & Ember

Faroe Salmon 34

Faroe salmon with fennel, preserved lemon butter, potato puree, and seasonal vegetables.

Anchor Parmesan Herb Crusted Black Grouper 46

Parmesan crust, saffron truffle risotto, haricots verts, lemon beurre blanc.

Black and Gold 42

Squid ink pasta, lobster cream, scallops, Gulf shrimp, charred octopus, charred lemon.

Scallops Saint Jacques 48

Seared diver scallops, mushroom saffron risotto, parmesan crisp.



SIDES

Charred Asparagus 9

Herb Butter Haricot Vert 7

Crispy Papas 6

Citrus Glazed Carrots 7

Pomme purée 5

DRINKS

Coke Products 4

Coffee 4

ENTRÉES

Anchor TuTu's Chicken 29

Parmesan herb-crusted chicken breast, lemon beurre blanc, potato puree, seasonal vegetables.

Parmigiano

Pappardelle Alfredo 18

Fresh pappardelle, aged Parmigiano-Reggiano, cultured cream.

Saffron Couscous Risotto 24

Saffron-infused couscous, English peas, asparagus, preserved lemon, mint, ricotta salata, crispy chickpeas.

Charred Cauliflower Steak 28

Carrot-fig purée, blistered heirloom tomato, toasted Marcona almonds, haricot vert, arugula oil.

900° Prime Ribeye 58

14 oz hand-cut ribeye, bone marrow bordelaise, potato puree, charred asparagus.

Anchor Pistachio & Herb Crusted Rack of Lamb 46

Herb crust, parsnip purée, crispy papas, roasted asparagus, pomegranate red wine glaze.

Seven-Spice Harissa

Short Rib 44

48-hour braised short rib with Vidalia onions and stone fruit gastrique, truffle potato puree, toasted Marcona almonds, and sesame.

Center-Cut Filet Mignon 48

Tender filet mignon, truffle potato puree, charred asparagus, peppercorn sauce.

DESSERTS

Florida Key Lime Tart 12

Buttery crust, lime curd, brûléed meringue.

Madagascar Vanilla

Crème Brûlée 12

Rich vanilla custard, caramelized sugar crust.

Anchor Dubai Chocolate Gateaux 14

Dark chocolate cake, pistachio cream, gold crumble, pistachio gelato.

Flourless Valrhona

Chocolate Tart 13

Fresh berries, sea salt caramel.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the consumer's risk of food borne illness.

THANK YOU FOR DINING WITH US.
We hope to welcome you back to Anchor 28 soon!

Parties of six or more will have a gratuity fee added to the bill.