ANCHOR 28

VILANO BEACH • ST. AUGUSTINE, FLORIDA

DINNER MENU

APPETIZERS

Daily Soup Chef Signature 8
Chef's seasonal creation, prepared fresh daily.

Golden Vegetable Samosas 16
Crisp hand folded pastry filled with seasoned potatoes, sweet peas, and aromatic spices. Fried golden and served with chilled mint and cucumber raita.

Chicken & Brie Phyllo Cigars 17
Flaky phyllo pastry filled with roasted chicken, caramelized onions,honey, warm herb spice, and toasted Marcona almonds, finished with honey mustard glaze.

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.

⚓ **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 14
Blue crab, cream cheese, and scallions wrapped in crispy wontons with a sweet chili aioli.

GREENS

Caesar Salad 18
Crisp romaine, shaved parmesan, garlic croutons, house Caesar dressing.

Burrata & Golden Peach Salad 20
Grilled peaches, mixed berries, creamy burrata, pistachio, white balsamic peach glaze.

⚓ **Anchor House Greens 18**
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 36
Faroe salmon with fennel, preserved lemon butter, potato puree, and seasonal vegetables.

⚓ **Parmesan Herb Crusted Black Grouper 48**
Parmesan crust, saffron truffle risotto, haricots verts, lemon beurre blanc.

Black and Gold 44
Squid ink pasta, lobster cream, scallops, Gulf shrimp, charred octopus, charred lemon.

Scallops Saint Jacques 50
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

⚓ **TuTu's Chicken 31**
Parmesan herb-crusted chicken breast, lemon beurre blanc, potato puree, seasonal vegetables.

Parmigiano Pappardelle Alfredo 20
Fresh pappardelle, aged Parmigiano-Reggiano, cultured cream.

Saffron Couscous Risotto 24
Saffron-infused couscous, English peas, asparagus, preserved lemon, mint, ricotta salata, crispy chickpeas.

900° Prime Ribeye 60
14 oz hand-cut ribeye, bone marrow bordelaise, potato puree, charred asparagus.

⚓ **Pistachio & Herb Crusted Rack of Lamb 48**
Herb crust, parsnip purée, crispy papas, roasted asparagus, pomegranate red wine glaze.

Seven-Spice Harissa Short Rib 46
48-hour braised short rib with Vidalia onions and stone fruit gastrique, truffle potato puree, toasted Marcona almonds, and sesame.

Center-Cut Filet Mignon 55
Tender filet mignon, truffle potato puree, charred asparagus, peppercorn sauce.

Peri-Peri Chicken 32
Roasted half chicken, pomme puree, honey, fennel roasted carrots, fresh herby zesty gremolata, lemon-peri-peri-jus.

DESSERTS

Florida Key Lime Tart 12
Buttery crust, lime curd, brûléed meringue.

Madagascar Vanilla Crème Brûlée 12
Rich vanilla custard, caramelized sugar crust.

⚓ **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!

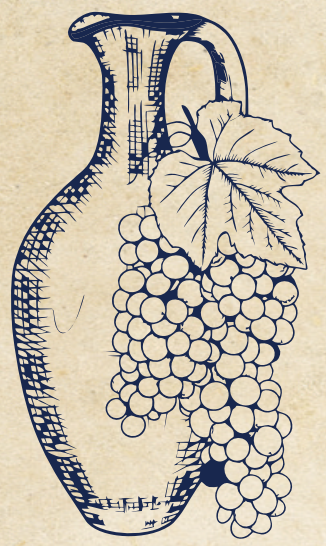
Parties of six or more will have a gratuity fee added to the bill.

Follow our Journey @ANCHOR28 — *Good food · Good Drinks · A Higher Standard* — *Located in Vilano Beach*

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VILANO BEACH • ST. AUGUSTINE, FLORIDA

WINE LIST



HOUSE POUR

Red- Pinot Noir and Cabernet Sauvignon
White- Sauvignon Blanc , Pinot Grigio and Chardonnay
Silver Gate 8

SPARKLING

WHITES

Avissi Prosecco (Veneto, Italy) 12/44
Simonnet-Febvre Crémant de Bourgogne Brut Liore Valley, *France* $17

RED

Otello Ceci Lambrusco (Emilia-Romagna, Italy) 13/48

ROSE

Simonnet-Febvre Crémant de Bourgogne Rose Liore Valley, *France* 17/68



SANGRIA

White Sangria 12
Red Sangria 12

WHITES

OF THE NEW WORLD

Bernardus Sauvignon Blanc
***Arroyo Seco, California* 18/68**

Wairau River Sauvignon Blanc
Marlborough, New Zealand
14/52

OF THE OLD WORLD

Louis Latour Grand Ardèche Chardonnay *Ardèche, France*
16/60

Barone Fini Alto Pinot Grigio
***Alto Adige, Italy* 13/48**

Kruger-Rumpf Riesling
***Nahe, Germany* 15/56**

Vionta Albariño *Rías Baixas, Spain* 16/60

Ramón Bilbao Verdejo *Rueda, Spain* 19/72

Barton & Guestier Vouvray "Les Petites Parcelles" *Loire Valley, France* 15/56

Stemmari Moscato *Sicily, Italy*
11/40

REDS

OF THE NEW WORLD

Bonanza Cabernet Sauvignon
***California* 12/44**

Haras de Pirque Hussonet Gran Reserva Cabernet Sauvignon
***Maipo Valley, Chile* 17/67**

Erath Pinot Noir *Oregon* 16/60

J. Lohr Los Osos Merlot
***Paso Robles, California* 15/56**

Old Soul Petite Sirah
***Lodi, California* 14/52**

The Prisoner Red Blend
***Napa Valley, California* 22/84**

Don Nicanor Malbec
***Mendoza, Argentina* 15/56**

OF THE OLD WORLD

Ramón Bilbao Rioja Reserva
***Rioja, Spain* 16/60**

Clos Sainte Anne Côtes de Bordeaux
***Bordeaux, France* 14/52**

Gérard Bertrand Heritage "An 806" Corbières Rouge *Corbières, France* 14/52

Tavernello Montepulciano d'Abruzzo
***Abruzzo, Italy* 13/48**

DESERT WINE

Osborne Pedro Ximénez Sherry
Jerez, Spain* 12 *3 oz pour

Corkage fee: 25

BY THE GLASS —OR— BY THE BOTTLE

GLASS
6oz POUR

BOTTLE
.750 ML

BEERS

DOMESTIC

Miller lite 5
Mich ultra 5
Yuengling 6
Hazy little thing IPA 7
Big Nose IPA 7
Raging Blonde 7
Athletic NA 7

IMPORT 7

Corona
Modelo
Heinken
Peroni
Guiness

BOTTLED WATER

Saratoga Still 8
Saratoga Sparkling 8

SOFT DRINKS

Coke Products 4
Coffee 4
Red Bull 7

Good wine · Good times · By the beach

Follow our Journey @ANCHOR28

Located in St. Augustine, Florida