

APPETIZERS

TUNA TARTAR

spicy mayo, edamame, cilantro, lime, and avocado relish, sweet soy molasses, yuzu pearls, potato gaufrettes, cucumber ribbon, pickled ginger 18

SOUS VIDE SEARED SCALLOPS

corn purée, whiskey barrel shoyu brown butter, celery leaves, basil, blistered shishito pepper, chili flakes 18

ESCARGOTS A LA BOURGUIGNONNE

red wine, pancetta, garlic brown butter, parsley coulis, parmesan and crostini 16

JUMBO SHRIMP COCKTAIL

slow-poached gulf white shrimp, chipotle and horseradish tomato jam, pickled celery and pepper salad 16

RICOTTA DUMPLINGS

roasted cherry tomatoes, pancetta, confit garlic, basil, charred spring onions, foraged mushrooms, ricotta salata 16

SIGNATURE CRAB CAKES

pan-seared colossal lump crab, sugar cane slaw, thirty-two style rémoulade 19

CHEF'S SOUTHERN BOARD (FOR TWO OR FOUR)

chef's selection of charcuterie and cheeses, valencia almonds, marinated olives, duck fat and honey herb roasted heirloom carrots, pimento cheese, crystal® deviled egg, black-eyed pea hummus, sugar cane slaw, fried saltine crackers and grilled bread 33/58

CANDIED BLACK PEPPER BACON STEAK

black pepper lacquered house-made bacon, green apple, radish and caraway salad, roasted wild onions, cane syrup reduction 16

SOUPS

LOBSTER BISQUE

poached lobster meat, mango vanilla bean fruit crème, tangerine lace 14

CLASSIC FRENCH ONION

traditional rich onion soup flambéed with brandy and sherry, gruyère and parmesan, garlic crostini 12

WILD MUSHROOM & BABY LEEK

crème fraîche, black pepper oil, house bacon, crispy shiitake mushrooms 13

SALADS

THIRTY-TWO CREOLE CHOP SALAD

king crab, spring mix, baby iceberg lettuce, grilled sweet corn, chopped egg, garlic and thyme roasted cherry tomato, house bacon lardon, toasted pecans, crumbled humboldt fog cheese, smoked red onion and creole mustard vinaigrette 15

“BLT” SALAD

baby iceberg lettuce, house-cured bacon, heirloom tomatoes, fine herbes, rye croutons, bleu cheese crumbles, shaved red onions, green goddess dressing 12

CLASSIC CAESAR

romaine hearts, garlic, anchovies, dijon mustard, lemon juice, parmesan, olive oil and vinegar, crostini 12

HEIRLOOM TOMATO AND PEACH SALAD

marinated toy box tomatoes, grilled peaches, whipped burrata, tomato powder, balsamic spheres, torn basil, garlic crostini, pickled red onions 14

SHELLFISH

PAN-SEARED SCALLOPS AND BACON

seared scallops, braised local pork belly, corn and crawfish maque choux, pea greens, pork rind crumble, fennel and creole mustard vinaigrette 41

TWIN LOBSTER TAILS

broiled cold water lobster tails, accompanied by drawn butter, and lemon AQ

ALASKAN KING CRAB LEGS

flown in from kachemak bay alaska, accompanied by drawn butter, and lemon AQ

SHRIMP THIRTY-TWO

charred tomato velouté, house-made tasso ham, wild mushrooms, heirloom cherry tomatoes, shaved fennel, white wine, creamy grit girl grits® 40

FRESH FISH ENTRÉE

CHEF'S FRESH FISH SELECTION

sourced daily, your choice of pan-fried, charbroiled, sautéed, or cast iron blackened, additional embellishments available AQ

FLORIDA GROUPER JARDINIÈRE

flat leaf parsley and basil pesto, baby vegetables, fingerling potatoes, fava beans, heirloom cherry tomatoes, shrimp, meyer lemon and lemongrass beurre blanc 38

“THIRTY-TWO” SIGNATURE STEAKS

SIGNATURE TOMAHAWK

usda prime, hand-cut, choice of two sides 48oz | 135

AMERICAN WAGYU

naturally raised, cast iron seared manhattan cut, bacon, bourbon and bone marrow butter, garlic pommes frites 62

JAPANESE A5 STRIP

cut per ounce, 4oz minimum AQ

STEAKS

PRIME RIB

usda prime, slow-roasted, haricot verts, duck fat roasted fingerling potatoes, madeira jus lié 12oz | 44 16oz | 51

FILET MIGNON center cut 8oz | 46 10oz | 53

NEW YORK STRIP usda prime, center cut 14oz | 50

DELMONICO

usda prime, the ultimate well-marbled rib-eye, made famous in the 1840s in new york 14oz | 48

1855® BLACK ANGUS NEW YORK STRIP

center cut, midwestern grain fed 12oz | 39

SEAFOOD & STEAK EMBELLISHMENTS

renoir 14

michelle 14

piccata 14

point reyes bleu cheese® 10

béarnaise/hollandaise 5

yuzu kosho butter 8

oscar 14

red wine demi-glacé 8

truffle butter 10

ACCOMPANIMENTS

grilled asparagus 11

creole cream cheese & roasted garlic mashed potato 8

creamed or sautéed spinach 11/9

sea salt baked potato or baked sweet potato 8

chef's foraged mushrooms 13

lobster & summer truffle mac and cheese 12

white cheddar bacon grit girl grits® 9

braised greens with smoked ham hock 12

duck fat roasted heirloom carrots with local honey and almonds 14

seasonal daily forged vegetable AQ

SPECIALTIES

HALF ROAST CHICKEN

sweet tea and lemongrass brined joyce farms® semi-boneless half chicken, braised collard greens, crispy fingerling potatoes, grilled corn spoon bread, crystal® hot sauce beurre blanc 35

VEAL MEDALLIONS

sage, fontina and prosciutto stuffed veal medallions, house-made fettuccini pasta, chardonnay lemon butter sauce, torn basil, artichokes, shaved garlic, roasted heirloom cherry tomatoes, wild spring mushrooms 42

DOUBLE CUT LAMB CHOPS

grove lamb® chops, huckleberry and pinot noir reduction, green onion and roasted baby leeks, delta blues rice grits®, roasted heirloom baby carrots, pistachio crumble 45

TUSCAN STYLE PORK CHOP

locally raised home place pastures® rack chop, cherry peppers, orange suprêmes, roasted spring onions, rosemary and ricotta salata grit girl grits® polenta 36

* Thoroughly cooking foods of animal origin, such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.