



SOUTH OF THE SEVEN

305-741-7115

"FOOD I LOVE TO COOK!"

... Chef Paul Kapsalis

DINE IN & TAKEOUT
TUES - SAT 5:00 - 9:00PM

JUMP IN

TUNA POKE

Sushi-grade yellowfin tuna, marinated in a garlic sriracha Soy-Sesame sauce, tossed with scallions, macadamia nuts, and avocado and served over sesame rice ... 14.25

SPICY DUCK WINGS

Crispy duck wings, glazed with habanero sweet chili sauce, served with a cumin ranch dipping sauce ... 4 for 9 / 6 for 13.50

BENELI

Pizza from the Greeks who lived on the Black Sea. Shaped like a boat with three cheeses and toppings melting together in the middle ... 10.25

Shiitake mushroom, roma tomato, and red onion ... 12.50

Sausage, bacon, and red onion ... 15

ROASTED OYSTERS

Fresh Apalachicola oysters, roasted in their shell with chorizo, manchego, garlic butter, cilantro, and lime ... 14

MY BROTHER'S GREEK SCAMPI

Key west pinks sautéed in butter, garlic, white wine, feta and tomatoes ... 14.25

SAGANAKI

Greek Vhalordiri cheese, oven roasted, bathed in olive oil and fresh-squeezed lemon. Served in a sizzling cast iron skillet with bread or tomatoes ... 12.75

• GREEN THINGS •

YIA-YIA'S GREEK TOMATO SALAD

Sliced cucumbers, tomatoes, red onions, and feta cheese tossed in lemon oregano vinaigrette ... 12

SO7 CAESAR

Caesar with a twist ... romaine, croutons, tomatoes, and red onions with our House-made Caesar dressing ... 10

SIDE CAESAR ... 4.75

ADD ON ...

Add 6 sauteed shrimp to either salad ... 8.75

Add 1/4 roasted chicken to either salad ... 6.00

SANDWICHES *and such ...*

SUGARLOAF BURGER

Our classic burger ... made with a blend of short ribs, brisket, and chuck ... on a toasted bun with mayonnaise, lettuce, tomato, and onions. Served with mac & cheese ... 16

Add bacon ... 1.75 / Cheddar ... 1.25 / Blue cheese ... 2.00

NOODLE BOWL

A hearty bowl of rich, flavorful Asian broth with rice noodles, spinach, onions, broccolini, scallions, fried garlic, cilantro, and a softboiled egg.

Vegetarian ... 15

Key West pink shrimp ... 19

Wagyu Beef ... 24

Wagyu Beef and Shrimp ... 29

BARBECUE PLATTER

Smoked pork baby back ribs! Served with country green beans, mac & cheese, and cornbread.

Half rack ... 18 Full rack ... 26

MAIN COURSE

GOLDEN TILEFISH WITH LEMON CAPER SAUCE

Sautéed Golden Tilefish, with a garlic lemon caper white wine sauce. Served with two potato smash and roasted vegetables ... 36

CHORIZO POBLANO MEATLOAF

Not-so-classic meatloaf ... a ground blend of short ribs, brisket, and chuck ... with chorizo and poblano peppers. With home-style gravy, two potato smash, and roasted vegetables ... 17

SCAMP GROUPEL WITH BLUE CRAB

Fresh, locally-caught Scamp Grouper, stuffed with blue crab, and served with a Key lime white wine sauce, two potato smash, and roasted vegetables ... 39

LASAGNA WITH ROASTED GARLIC MARINARA

Pasta layered with pecorino romano cheese, seasoned ground beef and whole milk ricotta cheese, with our House-made roasted garlic marinara. Served with a side caesar salad ... 17

SCALLOPS WITH BONE MARROW RISOTTO

Pan-seared scallops (U-10) over bone marrow mushroom risotto with fresh parsley gremolata ... 39

WHOLE FISH ... FRIED, THAI STYLE

Fresh locally-caught fish, fried whole, with a saki-infused Thai chile sauce. Served on a bed of jasmine rice with Thai pickle salad ... 36

PECAN-CRUSTED CHICKEN BREAST

Tender chicken breast, stuffed with blue cheese and bacon, crusted with pecans, and served with Creole white wine sauce, two potato smash, and roasted vegetables ... 25

STEAKS

WAGYU TRI-TIP

Our 8-oz. Snake River Farms Wagyu tri-tip has the rich taste you expect from Kobe or Wagyu beef. Beloved by beef aficionados, it eats like a ribeye but with the tenderness of a filet. Served sliced with chimichurri sauce, two potato smash, and roasted vegetables ... 39

RIBEYE STEAK PRIME

Our 16-oz. Prime boneless ribeye steaks are beautifully marbled and served with horseradish sauce, two potato smash, and roasted vegetables ... 42

TOMAHAWK CLUB

40-OZ PRIME BONE-IN 'TOMAHAWK' RIBEYE STEAKS

It's back! 40 to 42 ounces ... extra-thick and bone-in to enhance flavor, this ribeye steak is defined by its superior marbling, tenderness, and juiciness, offering extraordinary layers of complex, buttery beef flavors.

Served with two potato smash and roasted vegetables ... 110