



BRUNCH

SERVED 10:00 AM TO 3:00 PM

ZEA EGGS BENEDICT SHAVED ROTISSERIED PORK, BUTTERMILK BISCUIT, POACHED EGGS AND HOLLANDAISE 8.99

LAFITTE BENEDICT BUTTERMILK BISCUITS, SAUTÉED SPINACH, POACHED EGGS AND OUR HOUSE SPECIALTY LAFITTE SAUCE, A SPICED CREAM SAUCE WITH FRIED SHRIMP 9.99

BEACHSIDE BENEDICT TWO CRAB CAKES LAYERED WITH SLICED TOMATOES, POACHED EGGS, CRAWFISH SAUCE AND GREEN ONIONS 12.99

VEAL HASH CRISPY RED NEW POTATOES, BRAISED VEAL, FRIED EGGS, GRILLED SWEET ONIONS AND VEAL AU JUS 12.99

PEBBLE BEACH OMELET THREE EGG OMELET WITH SAUTÉED MUSHROOMS, BACON AND JACK CHEESE 8.99

GARDEN OMELET THREE EGG OMELET WITH SPINACH, TOMATOES, BUTTON MUSHROOMS, GREEN ONIONS, JACK AND CHEDDAR CHEESE 8.99

TWO TAIL TANGO THREE EGG OMELET WITH PERFECTLY SEASONED SHRIMP AND CRAWFISH TAILS, CHEDDAR CHEESE, GREEN ONIONS AND DICED TOMATOES 9.99

STRAWBERRY WAFFLES GOLDEN BROWN WAFFLES WITH FRESH MARINATED STRAWBERRIES, WHIP CREAM AND POWDERED SUGAR 11.99

BANANAS FOSTER WAFFLES GOLDEN BROWN WAFFLES, BANANAS SAUTÉED IN BUTTER, BROWN SUGAR, CINNAMON, BANANA LIQUEUR AND RUM. 12.99

ORIGINAL MAPLE SYRUP WAFFLES GOLDEN BROWN WAFFLES, MAPLE SYRUP AND POWDERED SUGAR SERVED WITH CHOICE OF TWO SIDES 9.99

APPETIZERS

THAI RIB STACK SPICY SOY AND SWEET CHILI GLAZE, SESAME SEEDS, ASIAN HERBS 9.99

MEDITERRANEAN HUMMUS SUN DRIED TOMATOES, CALAMATA OLIVES, FETA CHEESE, ROASTED GARLIC, OLIVE OIL 8.79

ASIAN ALMOND SHRIMP FRIED CRISP AND LACED WITH SOY GINGER SAUCE AND ASIAN CHILI GLAZE 9.49

DUCK EMPANADAS ROAST DUCKLING, CHEESE, ONION, AND PEPPERS IN A TENDER FRIED PASTRY WITH DIPPING SAUCE 7.49

SPINACH DIP ZEA'S TWIST ON AN AMERICAN CLASSIC, TOPPED WITH FETA, CORN CHIPS FOR DIPPING 8.49

SOUP DU JOUR A DIFFERENT SELECTION DAILY 4.99

RED BEAN & SAUSAGE MONDAY ♦ **CHICKEN TORTILLA** TUESDAY ♦ **CORN BISQUE** WEDNESDAY ♦ **TOMATO BASIL** THURSDAY
CORN BISQUE FRIDAY ♦ **CHICKEN & ANDOUILLE GUMBO** SATURDAY ♦ **TOMATO BASIL** SUNDAY

SALADS

SPINACH SALAD WITH PEPPER JELLY VINAIGRETTE SUN DRIED TOMATOES, RAISINS, PECANS, CALAMATA OLIVES, BLEU CHEESE AND SESAME SEED 5.29/9.99

ZEASAR SALAD ROMAINE, RADICCHIO, CAESAR DRESSING AND PARMESAN 4.29/8.49

HOUSE SALAD ROMAINE, RADICCHIO, CARROTS, TOMATO, JACK CHEESE AND CHOICE OF DRESSING 4.29

ALMOND CHICKEN SALAD GRILLED CHICKEN, CRISPY NOODLES, SESAME SEEDS, HERBS, PEANUT VINAIGRETTE 11.49

ROTISSERIE SALAD CHICKEN AND PORK, ROMAINE, RADICCHIO, JACK CHEESE, BACON, CHOICE OF DRESSING 9.99

WOODFIRE CHICKEN ZEASAR GRILLED CHICKEN BREAST ON OUR ZEASAR SALAD 10.99

PEPPER JELLY CHICKEN SALAD WOODFIRE GRILLED AND GLAZED CHICKEN BREAST ON OUR SPINACH SALAD 11.49

SEAFOOD

SERVED WITH CHOICE OF TWO SIDES

TROUT LAFITTE IDAHO RAINBOW TROUT WITH SHRIMP TOSSED IN A SPICY CREAM SAUCE 16.99

BUTTERMILK BATTERED SHRIMP LARGE BUTTERFLIED SHRIMP FRIED IN SEASONED FLOWER, HUSH PUPPIES, TARTAR 17.79

SOUTHERN FRIED THIN CATFISH FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES AND TARTAR 15.49

SIDES

SINGLE SERVING 2.79

ROASTED CORN GRITS ♦ DIRTY RICE ♦ SAUTÉED CORN ♦ ZEA POTATOES ♦ THAI BEANS
BUTTERED SWEET POTATOES ♦ RED BEANS ♦ VEGETABLE DU JOUR ♦ FRENCH FRIES ♦ SUGAR SNAP BEANS

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

ROTISSERIE MEATS AND POULTRY

SERVED WITH CHOICE OF TWO SIDES

- ZEA ROTISSERIE CHICKEN** SEASONED, ROASTED 1/2 CHICKEN 13.79
- BBQ CHICKEN** SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ZESTY BBQ 14.49
- ROAST GARLIC AND HERB CHICKEN** SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ROASTED GARLIC AND HERBS 14.49
- SWEET AND SPICY ROTISSERIE CHICKEN** SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH A SWEET CHILI GLAZE 14.49
- ROTISSERIE BEEF PLATTER** CARVED TO ORDER, SERVED WITH A BURGUNDY MUSHROOM SAUCE 15.99
- ROTISSERIE BEEF & CHICKEN** 1/2 CHICKEN WITH A GENEROUS PORTION OF OUR ROTISSERIE BEEF. 18.49
- TWICE COOKED CRISPY DUCK** SLOW ROASTED THEN CRISPED, ASIAN HERBS AND HONEY SOY SAUCE 18.99
- AMERICAN KOBE BEEF BURGER** "PRIME" CANNOT DESCRIBE THE QUALITY OF THIS INTENSELY FLAVORED AND SUPREMELY TENDER BEEF. LEGENDARY JAPANESE WAGYU MEETS AMERICAN BLACK ANGUS! CHOICE OF CHEESE AND ONE SIDE 14.99

FROM THE GRILL

SERVED WITH CHOICE OF TWO SIDES

- ZEA SIGNATURE PRIME RIB** ROTISSERIED, THEN GRILLED TO TEMPERATURE, HORSERADISH TIGER SAUCE 25.99
- RIBS! – WET, DRY OR THAI** PREMIUM ST. LOUIS STYLE SPARE RIBS SLOW ROASTED AND WOODFIRE GRILLED WITH YOUR CHOICE OF **WET** HICKORY SAUCE, **DRY** RUB SPICED OR **THAI** STYLE 19.99 **1/2 RACK** 12.79
- GRILLED IDAHO RAINBOW TROUT** TWO FRESH FILETS SEASONED AND WOODFIRE GRILLED OVER HICKORY 15.49
- BALSAMIC SALMON** FRESH ATLANTIC SALMON HICKORY GRILLED WITH A SWEET BALSAMIC GLAZE 16.99
- GRILLED REDFISH WITH SHRIMP ETOUFFEE** HICKORY GRILLED REDFISH TOPPED WITH SHRIMP ETOUFFEE 17.99
- WOODFIRE CHICKEN BREAST** SEASONED AND GRILLED OVER HARDWOOD 11.99
- MIXED ROTISSERIE AND GRILL** 1/2 RACK OF RIBS, 1/2 CHICKEN AND 1/4 POUND ROTISSERIE MEAT OF THE DAY 22.99
- BBQ CHICKEN AND RIB PLATTER** 1/2 RACK OF BBQ RIBS, 1/2 BBQ ROTISSERIE CHICKEN 19.99

SANDWICHES

SERVED WITH CHOICE OF ONE SIDE

- ZEA CHEESEBURGER** 1/2 POUND GROUND CHUCK, JACK CHEESE, CHEDDAR CHEESE OR BLEU CHEESE, LETTUCE, TOMATO, MAYO 8.49
- BUILD YOUR OWN!** ADD BACON + \$1.50, MUSHROOMS + \$.75, GRILLED ONIONS + \$.50, BBQ SAUCE + \$.50
- HONEY ISLAND CHICKEN SANDWICH** FRIED BREAST, BACON, JACK CHEESE, HONEY MUSTARD, LETTUCE & TOMATO 9.49
- WOODFIRE CHICKEN SANDWICH** HICKORY GRILLED BREAST, JACK CHEESE, CHIPOTLE AOLI, LETTUCE, TOMATO 8.49

WINE

ZEA POURS 6 OZ OF WINE PER GLASS

HOUSE WINES

CAMELOT CHARDONNAY \$6.50 / \$22
CONCHA Y TORO MERLOT CABERNET \$5.75 / \$19

WHITE

REISLING
COVEY RUN \$5.75 / \$19

PINOT GRIGIO
FOLONARI \$5.75 / \$19
PIGIN \$29

SAUVIGNON BLANC
NOBILO \$6.50 / \$22
OYSTER BAY \$7.25 / \$27

CHARDONNAY
CAMELOT \$6.50 / \$22
J. LOHR \$7.25 / \$27
KENDALL JACKSON \$7.75 / \$28
LA CREMA \$32

WHITE ZINFANDEL
BERINGER \$5.50 / \$18

CHAMPANGE
BOUVET BRUT \$25
PIPER HIEDSICK BRUT \$8.50

RED

PINOT NOIR
TWIN FIN \$7 / \$26
LA CREMA \$8 / \$32

SHIRAZ
BULLETIN PLACE \$5.50 / \$18
MARQUIS PHILIPS \$7.50 / \$28
ROSEMOUNT SHIRAZ \$28

MERLOT
SMOKING LOON \$6.50 / \$22
BLACKSTONE \$7.50 / \$28
SAGELAND \$30

CABERNET SAVIGNON
MARQUIS PHILLIPS \$7.50 / \$28
SEBASTIANI SONOMA \$8 / \$30
ST FRANCIS \$32

RED ZINFANDEL
RAVENSWOOD \$7 / \$25

FLIGHTS

FLIGHTS OF WINE AVAILABLE. ASK YOUR SERVER FOR DETAILS.

THE STATE OF FLORIDA IS CONCERNED ABOUT YOUR HEALTH AND THROUGH NEW REGULATIONS IS REQUIRING US TO REMIND PEOPLE THAT WELL COOKED MEATS ARE THE SAFEST CHOICE; ESPECIALLY FOR EXPECTANT MOTHERS AND PEOPLE WITH COMPROMISED IMMUNE SYSTEMS.