



Dinner

Daily 5pm - 10pm

{ RAW }

Tempura Tuna Tataki Dr Gochujung Sauce + Tobiko + Radish + Scallion Salad 15

Half Shell Gulf Oysters + Kumquat Mignonette + Smoked Black Sea Salt + Kumquat Chip 2.5 *each*

{ SUMMER HARVEST }

Carrot & Ginger Soup Roasted Heirloom Carrot + Current EVO + Spiced Brittle 8

Crispy Blossoms Zucchini Blossoms + Aged Goat Cheese + Sarasota Honey Comb + Grilled Bread +
Florida Citrus + Aged Balsamic 14

Grilled Stone Fruit Salad Hydro Arugula + Florida Tomatoes + Local Burrata + Blood Orange Vinaigrette 13

Summer Salad Belgian Endive + Orange Segments + Fontina Cheese + Shaved Cured Egg Yolk*
+ Candied Pecans + Minus 8 Iced Wine Vinegar + Bagna Cauda 10

Wedge Bibb Lettuce + Heirloom Tomato + Pickled Red Onion + Prosciutto Chip + Gorgonzola Dressing 12

Watermelon & Tomato Heirloom Tomato + Leche De Tigre + Compressed Watermelon + Organic Feta +
Micro Arugula Mint Greens + Pickled Watermelon Rind + Watermelon Gastrique 12

{ FLOUR & WATER }

Cavatelli Wild Mushrooms + Thyme + Tampa Whiskey + Amish Cream + Pecorino Cheese + Black Truffles 12|20

Summer Gnocchi & Rock Shrimp Rock Shrimp + Charred Corn + Zucchini + Tomato + Basil + Burrata 11|18

{ ASSEMBLAGE }

Bao Mi Steamed Bun + Chicharron + Pickled Vegetables + Sriracha-Orange Blend + Micro Tatsoi 12

Cedar Key Littleneck Clams Leeks + Shallots + Black Garlic + Longanisa + Brut + Thyme + Amish Butter 15

Smoked Duck Wings Asian Confit + Scallions + Sesame Sriracha 12

Prawns Al Pil Pil Gulf Prawns + Harissa + Tomatoes + Cilantro + Current EVO + Florida Citrus 16

Spicy Lamb Egg Roll Braised Lamb + Craisen Tapanade + Jalapeño Mango Jelly 12

{ LARGE PLATES }

But you can still share.

Julian Wagyu Burger Wagyu Beef + Grilled Portobello Mushroom + Local Buffalo Mozzarella + Heirloom Tomato + Nueske's
Bacon + Avocado Aioli + Brioche Bun + Hand Cut Fries 18

Handlebar Short Rib Slow & Low Smoked Bone-In Short Rib + Lettuce Cups + Molasses BBQ Sauce,
Green Apple Slaw + Pickled Red Onion + Pickled Mustard Seeds 45

{ SIMPLE }

Grilled Faroe Island Salmon Coconut Jasmine Rice + Guasacaca + Cucumber Dill Salad 24

Seared Local Red Snapper Greek Quinoa + Grilled Radish + Sumac 28

Steak & Frites 8oz Filet + Au Poivre Sauce + Seasonal Mushrooms + Hand Cut Fries 28

Half Roasted Chicken Lake Meadows Chicken + Sweet Corn Polenta + Sauteed Swiss Chard + Pan Au Jus 22

{ SIDES }

Hand Cut Fries 5

Toasted Quinoa 5

Grilled Summer Vegetables 6

Sweet Corn Polenta 6

Lyonnais Potatoes 5

Sauteed Swiss Chard 5

Coconut Jasmine Rice 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

{ COCKTAILS }

- Cuban Coffee** Camarena Reposado Tequila, Buddy Brew Cold Brew, Coconut Milk Foam,
Mexican Môle Spice Mix 13
- Shipwreck** Bumbú The Original Rum, Fresh Lemon, Demerara Syrup, Infuse Spirits Ginger Bitters 13
- 7th Avenue Stroll** Diplomático Mantuano Rum, Giffard Vanille de Madagascar, Aztec Chocolate Bitters,
West Indian Orange Bitters 13
- Violet Fog** McQueen & The Violet Fog Gin Giffard Creme de Pamplemousse Rose Liqueur, House Made
Butterfly Tea Syrup, Fresh Lime 13
- No Bad JuJu** Martell Blue Swift Cognac, Taylor Fladgate 10yr Port Wine, Pierre Ferrand Dry Curaçao 13

{ WINE }

Sparkling

- Syltbar II Concerto** Prosecco, Italy 11|44
- Domain Chandon** Brut Rose, California 12|48
- Iron Horse Vineyards** Ocean Reserve Blanc de Blanc, California 85
- Moet & Chandon** Imperial Brut, France 149
- Krug Grand Cuvee #167 Edition** Champagne, France 300

White

- RedSkirt** White Sangria, Spain 7|28
- Château de la Ragotière** Muscadet Sèvre et Maine, France 9|36
- Tenuta Polvaro** Pinot Grigio, Italy 10|40
- Chasing Venus** Sauvignon Blanc, New Zealand 12|48
- Round Pond** Sauvignon Blanc, California 14|56
- Skyside** Chardonnay, California 12|48
- William Hill** Chardonnay, Napa California 15|60
- Chateau Montelena** Chardonnay, California 110

Rose

- The Seeker** Rose Grenache/Syrah/Cinsault, Provence France 9|36
- Frogs Leap** Rose Carignan/Gamay, California 54

Red

- Decoy** Pinot Noir, California 12|48
- Palazzo Della Torre** Ripasso Red Blend, Italy 11|44
- Gravel Bar** Bordeaux Blend, Washington 11|44
- Alont Reserva** Monastrell/Syrah/Cabernet, Spain 62
- Quilt** Cabernet Sauvignon, California 16|64
- Orin Swift Abstract** Grenache/Syrah/Petit Syrah, California 18|72
- Penfolds 389 'Baby Grange'** Cabernet/Shiraz, South Australia 156

{ BEER }

Draft

- The Current Tampa** rotating 7
- Coppertail Free Dive** IPA 7
- Stella Artois Belgium** pilsner 7
- Cigar City Invasion** pale ale 7
- Brewhub Diver Down** red ale 7
- Cycle Cream & Sugar** porter 7

Bottled

- Tampa Bay Brewing Reef Donkey** pale ale 7
- 7th Sun Graffiti Orange** vanilla/orange wheat 6
- Florida Ave Passion of the Heights** hibiscus/rose wheat 6
- Stiegle** Grapefruit Radler 7
- Two Henry's Strawberry Lime** cider 6
- Brew Bus Rolling Dirty** irish red ale 6
- Coppertail Nightswim** porter 6

The Current Hotel

2545 N. Rocky Point Drive, Tampa, FL 33607

Coke Products 3
Buddy Brew Iced Tea 3
San Benadetto Sparkling Water 5

Lemonade 4
Pink Sparkling Lemonade 4
Mango Arnold Palmer 4

The Current Hotel
2545 N. Rocky Point Drive, Tampa, FL 33607