

Cafe Dufrain

707 Harbour Post Dr 33602-6701 · +18132759701 · Updated: Jan 14, 2026

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FROM THE GARDEN 5

Southwest salad

\$13.00

mixed greens, avocado, fire roasted black bean corn salsa, cherry tomatoes, cilantro lime vinaigrette, crispy tortilla strips, queso fresco

The Greek

\$12.00

frisee, arugula, feta, tomato, cucumber, kalamata olive, pepperoncini, potato salad, pepperoncini vinaigrette

Spinach

AVAILABLE OPTIONS

mixed berries, Feta, pistachio, truffle honey lavender vinaigrette

\$13.00

Half: \$7.00

Kale Caesar

AVAILABLE OPTIONS

shaved radish, house made bacon croutons, Asiago cheese, slow poached egg

\$12.00

Half: \$6.00

Fried Green Tomato Caprese Salad

\$13.00

Burrata cheese, crispy soppressata, pickled fennel, arugula, banyuls vinegar, extra virgin olive oil

SHARES 12

Spicy Tuna Tartare

\$15.00

avocado, wasabi and Sriracha aioli, wonton chips, mushroom soy, pickled mustard seeds

Choucroutte Garnie Pierogies

\$14.00

potatoes, sauerkraut, bacon, crème fraiche, pickled mustard seeds, crispy shallots, beurre noisette

Merguez Sausage Flatbread

\$11.00

pomegranate molasses, Feta cheese, arugula

Lump Crab Cakes

\$15.00

dill caper sauce, artisan greens, Sriracha sauce

Farmers Cheese Board

AVAILABLE OPTIONS

olives, local honey, seasonal jam

\$19.00

Larger selection: \$25.00

Smoked Chicken Wings

\$11.00

house-made rub, orange Fanta BBQ sauce (8 wings)

Bruschetta Tapenade

\$9.00

toasted crostini, olive tapenade, heirloom tomato, feta, herbs

Truffle Frites	\$9.00
hand-cut , truffle oil, House Blend cheese, fresh herbs, chimichurri aioli	
Seasonal Hummus	\$8.50
pickled vegetables, house olives, sesame lavash	
Empanadas	\$10.00
house-made, check today's creation	
Margarita Mussels	\$14.00
citrus broth, pico de gallo, scallion, Sauza gold tequila	
Soup of the Day	\$7.00

LARGE PLATES 8

Blackened Yellow Fin Tuna	\$23.00
udon noodle salad, ginger soy vinaigrette, fried wontons, Sriracha aioli, eel sauce	
Lobster Paella	\$35.00
shrimp, mussels, chorizo sofrito, Arborio rice, saffron, shaved Manchego cheese	
Brick Chicken	\$25.00
sweet potato chorizo hash, caramelized brussell sprouts, apple mustard sage jus, sunny side up egg	
The "Shawshank"	\$28.00
Steak Au Poivre, pommes frites, green peppercorn sauce	
Smoked Pork "Mac & Cheese"	\$20.00
orange Fanta BBQ, aged Cheddar Mornay sauce, gnocchi, crispy kale	
Salmon Caponata (or local fish)	\$23.00
zahtar rubbed, eggplant, roasted tomato, olive ragu, sunflower seed quinoa, pickled fennel	
Argentinian Skirt Steak	\$27.00
chimichurri, yucca fries, marinated tomatoes	
Fresh Catch	\$23.00
Anson Mills pepper jack grits, lacinato kale, confit tomatoes, fried okra, grenobloise	

SANDWICHES 4

Local Shrimp Tacos	\$13.50
lime jalapeno crema, pico de gallo, pickled vegetables	
Chicken Sandwich	\$12.00
Jamaican jerk spice, arugula, house queso, pineapple aioli	
Dufrain Steak Burger	\$13.00
tomato, Pepperjack, shallot-bacon marmalade, garlic aioli	

Blackened White Fish Sandwich**\$14.50**

dill caper sauce, corriander slaw, tomato, grilled lemon

EXTRAS 9**House-Cut Frites****\$5.00****Yucca Fries****\$6.00****House Chips****\$4.00****Chef's Vegetable****\$7.00****Mac and Cheese****\$8.00****Sunflower Seed Quinoa****\$6.00****Roasted Wild Mushrooms****\$7.00****Brussel Sprout****Sweet Potato Hash****\$7.00****BOTTLED BEERS** 13**Amstel Light****\$4.75**

LIGHT LAGER, Netherlands

Buckler N/a**\$4.00**

LOW ALCOHOL, Netherlands

Innis & Gunn Original**\$6.50**

SCOTTISH ALE, Edinburgh, UK

Left Hand Milk Stout**\$5.50**

STOUT, Longmont, CO

Yuengling Traditional**\$4.00**

AMBER LAGER, Pottsville, PA

Duke's Cold Nose**\$4.50**

BROWN ALE, Jacksonville, FL

Arcus**\$4.50**

IPA, Pasco, FL

Founders Centennial**\$4.75**

IPA, Grand Rapids, MI

Rekorderlig Strawberry-lime**\$6.50**

HARD CIDER, Vimmerby, Sweden

Narragansett	\$4.50
Lager New England	
Coppertail	\$4.00
NIGHT SWIM PORTER, Tampa, FL	
Coppertail	\$4.00
WHEAT STROKE AMERICAN WHEAT, Tampa, FL	
Wild Ginger	\$5.00
ALCOHOLIC GINGER BEER, LaCrosse, WI	

DRAFTS 1

Drafts

Ask your Server About Our Seasonal and Local Draft Selection

LIBATIONS 9

Elder Bison	\$10.00
ZU Bison Grass Vodka, St. Germain Liqueur, Rosemary, Lemon	
Redemption	\$11.00
Partida Silver Tequila, Lime, Prichards 'Sweet Lucy' Bourbon Liquor, Rosemary	
Dufrain Royale	\$10.00
DSP Tangerine, Chambord Liqueur, Cranberry, Fresh Lime	
Moscow Mule	\$8.00
Russian Standard Vodka, Fresh Lime Juice, Ginger Beer	
Elk's Own	\$8.00
Makers Mark Whisky, Dow's LBV Port, Fresh Lemon, Simple Sugar	
Pimm's Turbo	\$8.00
Pimm's, Tanqueray No. 10 Gin, Sweet Lemonade, Soda	
Aperol Spritz	\$8.50
Orange, Sparkling Wine, Aperol, Soda	
Maple Old Fashioned	\$10.00
Templeton Rye Whiskey, Orange, Bitters	
Bee's Knees	\$8.00
Botanist Gin, Honey, Simple Syrup, Lemon Juice	

PISCO REFRESHERS 2

Red or White Pisco Sangria	\$8.00
Fontana Pisco, Fresh Squeezed Orange Juice, Peach Liqueur, White or Red Wine	

Dufrain Sunset **\$8.00**
Fontana Pisco, Aperol, Orange, Pineapple Juice

BUBBLY / ROSE 3

Taittinger **\$13.00**
Brut Champagne France

Pierre Chainier **\$6.50**
Sparkling France

Mimi **\$8.00**
Rose Provence, France

WHITES 8

Domaine Des Valanges **\$10.50**
Chardonnay Maconnais, France

Viña Maipo **\$8.75**
Chardonnay Chile

Grand Roche Sancerre **\$12.00**
Sauvignon Blanc Loire, France

Concha Y Toro Gran Reserva **\$11.00**
Sauvignon Blanc Chile

Man Family Vinters **\$7.50**
Chenin Blanc South Africa

Rainstorm **\$9.00**
Pinot Gris Oregon

Columna **\$8.00**
Albariño Spain

August Kessler "R" **\$8.50**
Riesling (kabinett) Rheingau, Germany

REDS 6

Merryvale Starmont **\$13.00**
Cabernet Sauvignon Napa Valley

Robert Hall **\$9.75**
Cabernet Sauvignon Paso Robles, California

Palacios Remondo LA Montessa **\$10.00**
Granacha, Tempranillo Rioja, Spain

Acrobat	\$12.00
Pinot Noir Oregon	
Trivento	\$11.00
Malbec Mendoza, Argentina	
Zeni Valpolicella Ripasso	\$12.00
Blend, Italy	

FINAL FLAVORS 4

Warm Apple Galatte	\$8.00
dulce de leche granola crumble, cinnamon cardamom ice cream	
Grilled Zucchini Bread	AVAILABLE OPTIONS
golden raisin creme anglaise, maple nutmeg whipped cream	\$7.00
	A La Mode: \$8.00
Pear and Walnut Upside Down Cake	\$8.00
five spice chocolate sauce, citrus glaze	
Ice Cream Sobet Flight	\$7.00
ask your server for our chefs house spun flavors	

DESSERT WINE, PORT & CORDIALS 5

Dows Late Bottled Vintage, Portugal	\$7.00
Warre's 10 Year Tawny, Portugal	\$10.50
Royal Tokaji '5' Puttonyes', Hungary	\$11.00
Prichards 'Sweet Lucy', Tennessee	\$6.50
Jules Taylor Late Harvest, Sauv. Blanc New Zealand	\$10.00