

DINNER

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

15

CONCH CHOWDER

Tomato, Scotch Bonnet, Slab Bacon, Sherry

6

AHI TUNA KINILAW

Mango, Coconut Milk, Sugarcane Vinegar, Chilis, Ginger, Cilantro, Crispy Plantain

18

SHAVED HEARTS OF PALM SALAD

Country Ham, Baby Arugula, Shaved Parmesan, Fennel, Meyer Lemon Vinaigrette

18

SPINY LOBSTER "CORN DOGS"

Meyer Lemon & Creole Mustard Aioli

22

BABY GEM CAESAR

Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

12

CHILLED CONCH & AVOCADO SALAD

Passion Fruit, Scotch Bonnet, Golden Tomato Gazpacho, Crispy Sweet Potatoes, Herbs

18

FAIRWAY GREENS

Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette

11

PICKLED KEY WEST PINK SHRIMP

Fresh Horseradish & Lemon, Roasted Garlic Aioli, Grilled Toast

18

MARGHERITA PIZZA

Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra Virgin Olive Oil

12

CHILLED MARKET OYSTERS

Cider Mignonette, House Hot Sauce, Lemon

MP

CLAM & CHORIZO PIZZA

Mozzarella, Parmesan & Pecorino Toscano, Garlic, Oregano, Cracked Pepper

16

ROASTED OYSTERS

Spicy Chorizo & Lobster Butter Breadcrumbs, Gruyère Cheese, Lemon Thyme

18

MUSHROOM PIZZA

Gratitude Farms Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil

14

LARGE PLATES

TRIO OF FLORIDA SNAPPER

Tropical Fruits & Hearts of Palm, Ginger-Scented Spinach, Spiny Lobster Red Potato Mash, Smoked Tangerine Sauce & Molasses

38

LOCAL MARKET SEAFOOD BOWL

Shrimp, Clams, Mussels, Fish, Boniato, Yuca, Red Onion, Celery, Tomato, Achiote Broth

38

NEW YORK STRIP

Roasted Asparagus, Tomato Confit, Maitre d'Butter, Chimichuri

48

PORCINI-CRUSTED AHI TUNA

Cider-Braised Pole Beans, Roasted Tomato & Lump Crab Fondue

34

ROASTED CHICKEN

Roasted Mojo-Marinated Bell & Evans Chicken, Castelvetrano Olives, Salsa Verde

23

CRAB CAKE

Baby Artichokes, Bacon, Leeks, Oysters, Sherry Mustard Cream

38

SPINY LOBSTER POT PIE

Celery Root, Tomatoes, Peppers, Bacon, Garlic, Coconut, Saffron Cream, Butter Puff Pastry

42

BUCATINI PASTA

Caramelized Fennel, Onion, Leeks & Garlic, Roasted Pepper Sofrito
Add Chicken 6, Add Shrimp 12

22

SIDES

FRENCH FRIES

House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives

7

ROASTED BROCCOLINI

Pimento Cheese & Chorizo Breadcrumbs, Smoked Ham Hock Vinaigrette

8

MASHED RED POTATOES

Cracked Pepper & Scallion Butter

7

MANCHEGO & TRUFFLE CREAMED CORN

Stone-Ground Corn Grits

8

CRISPY BRUSSELS

Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper & Alabama White BBQ Aioli

8

menu presented by Chef Jason Van Bommel

20% service charge will be applied for all parties of 8 or more. We kindly remind you that our restaurant is cashless.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.