

LUNCH

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI	15
<i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	
AHI TUNA KINILAW	18
<i>Mango, Coconut Milk, Sugarcane Vinegar, Chilis, Ginger, Cilantro, Crispy Plantain</i>	
SPINY LOBSTER “CORN DOGS”	22
<i>Meyer Lemon & Creole Mustard Aioli</i>	
PICKLED KEY WEST PINK SHRIMP	18
<i>Fresh Horseradish & Lemon, Roasted Garlic Aioli, Grilled Toast</i>	
CHILLED MARKET OYSTERS	MP
<i>Cider Mignonette, House Hot Sauce, Lemon</i>	
CONCH CHOWDER	6
<i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	
FISH DIP	10
<i>Smoked Wahoo Dip, Spicy Pickled Peppers, White Corn Tortillas</i>	

SALADS

THE PARK COBB	22
<i>Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing</i>	
CRAB SALAD	23
<i>Hearts of Palm, Ruby Grapefruit, Avocado, Heirloom Tomato, Baby Greens, Key Lime Mustard Vinaigrette</i>	
SEARED TUNA & AVOCADO SALAD	24
<i>Mizuna, Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli</i>	
CHICKEN CAESAR	18
<i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	
FAIRWAY GREENS	12
<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	
<i>add chicken 6 add shrimp 12</i>	

HANDHELDS

GROUPE TACOS	20	CORNMEAL-CRUSTED OYSTER PO’BOY	22
<i>Jerk-Spiced Grouper Tacos, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic & Key Lime Sauce</i>		<i>Baby Arugula, Tomato, Basil Mayonnaise, Sweet & Spicy Pickled Vegetable Relish</i>	
THE HOUSE BURGER	15	BLACKENED MAHI MAHI SANDWICH	20
<i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>		<i>Shaved Lettuce, Heirloom Tomato, Pecan Rémolade, Toasted Focaccia</i>	
SHRIMP BURGER	22	ALBACORE TUNA SANDWICH	18
<i>Pickled Green Tomato Slaw, Avocado, Green Goddess</i>		<i>Heirloom Tomato, Sunflower Sprouts, Capers, Dill, Celery, Citrus Vinaigrette, Toasted Challah</i>	
BUTTER-POACHED LOBSTER CLUB	31		
<i>Applewood-Smoked Bacon, Butter Lettuce, Tomato, Crushed Avocado, Toasted Sourdough</i>			

MARKET FISH MP

CHOICE OF PREPARATION

Watermelon Salad, Cucumber, Spanish Onion, Basil, Mint, Cilantro, Toasted Peanuts, Kaffir Lime, Chili

Mango & Scotch Bonnet Slaw, Crispy Yuca, Garlic Oil, Cilantro

Sweet Onion, Bacon & Plantain Hash, Pepper Sofrito Sauce

PIZZA

MARGHERITA PIZZA	12
<i>Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra-Virgin Olive Oil</i>	
CLAM & CHORIZO PIZZA	16
<i>Mozzarella, Parmesan & Pecorino Toscano, Garlic, Oregano, Cracked Pepper</i>	
MUSHROOM PIZZA	14
<i>Gratitude Farms Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	

SIDES

FRENCH FRIES	4
<i>House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives</i>	
CRISPY BRUSSELS	4
<i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli</i>	
FAIRWAY GREENS	4
<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	

menu presented by Chef Jason Van Bomel

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..