

## SMALL PLATES

<b>CRISPY ROCK SHRIMP &amp; CALAMARI</b> <i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	15	<b>FISH DIP</b> <i>Spicy Pickled Peppers, White Corn Tortillas</i>	10
<b>AHI TUNA POKE*</b> <i>Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones</i>	18	<b>CONCH CHOWDER</b> <i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	6
<b>SPINY LOBSTER "CORN DOGS"</b> <i>Meyer Lemon &amp; Creole Mustard Aioli</i>	24	<b>BABY GEM CAESAR*</b> <i>Focaccia &amp; Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	12
<b>LUMP CRAB SALAD</b> <i>Baby Spinach, Beets, Carrots, Cucumber, Minted Yogurt, Mango Chutney Vinaigrette</i>	23	<b>FAIRWAY GREENS</b> <i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	11
<b>SHRIMP COCKTAIL</b> <i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	18	<b>MARGHERITA PIZZA</b> <i>Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra Virgin Olive Oil</i>	12
<b>CHILLED MARKET OYSTERS*</b> <i>Cider Mignonette, House Hot Sauce, Lemon</i>	MP	<b>SHRIMP SCAMPI PIZZA</b> <i>Crushed Tomato, Rock Shrimp, Mozzarella, Parmesan, Garlic Butter, Parsley &amp; Lemon</i>	16
<b>CRISPY OYSTERS</b> <i>Fried Garlic, Fried Basil, Cilantro, Scallion, Green Goddess Pineapple Slaw</i>	16	<b>MUSHROOM PIZZA</b> <i>Gratitude Farms Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	14

## LARGE PLATES

<b>TRIO OF FLORIDA SNAPPER</b> <i>Tropical Fruits &amp; Hearts of Palm, Ginger-Scented Spinach, Spiny Lobster Red Potato Mash, Smoked Tangerine Sauce, Molasses</i>	38	<b>ORANGE-GLAZED SCOTTISH SALMON*</b> <i>Sweet Peas, Caramelized Shallots, Gem Lettuce, White Wine Miso Butter</i>	32
<b>NEW YORK STRIP*</b> <i>Asparagus, Tomato Confit, Maître d'Hôtel Butter, Chimichurri</i>	48	<b>PAN-ROASTED FLORIDA GROUPEL</b> <i>Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron &amp; Tomato Butter Sauce</i>	36
<b>CHICKEN SANCOCHO</b> <i>Garlic &amp; Herb-Marinated Chicken Breast, Slow-Cooked Potato &amp; Yuca, Avocado, Roasted Corn, Aromatic Broth, Sour Cream, Capers</i>	23	<b>GRILLED SHRIMP BUCATINI</b> <i>Calabrian Chili, Preserved Lemon, Chives &amp; Champagne Uni Butter</i>	34
<b>GRILLED BABY BACK RIBS</b> <i>Tamarind-Guava BBQ Sauce, Mango &amp; Scotch Bonnet Slaw</i>	26	<b>SPINY LOBSTER &amp; SHELLFISH FRITES</b> <i>Mussels, Clams, Lobster Tail, Lobster Bouillon, Garlic Fries, Aioli</i>	36
<b>LUMP CRAB CAKE</b> <i>Sautéed Spinach, Crispy Oysters, Sherry Mustard Cream Sauce</i>	38		

## SIDES

<b>FRENCH FRIES</b> <i>House Malt Vinegar &amp; Sea Salt Fries, Toasted Garlic, Chives</i>	7	<b>GRILLED ASPARAGUS</b> <i>Roasted Garlic Aioli, Manchego Cheese, Toasted Pecans, Charred Lemon</i>	8
<b>CRISPY BRUSSELS</b> <i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper &amp; Alabama White BBQ Aioli</i>	8	<b>CUBAN MAC &amp; CHEESE</b> <i>Slow-Cooked Mojo Pork, Ham, Pickles, Swiss Cheese Mornay Sauce, Garlic Breadcrumbs</i>	8
<b>SAUTÉED SPINACH</b> <i>Garlic Oil</i>	8		

## 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.