

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI <i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	15
AHI TUNA POKE* <i>Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones</i>	18
SPINY LOBSTER "CORN DOGS" <i>Meyer Lemon & Creole Mustard Aioli</i>	24
SHRIMP COCKTAIL <i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	18
CHILLED MARKET OYSTERS* <i>Cider Mignonette, House Hot Sauce, Lemon</i>	MP
CONCH CHOWDER <i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	6
FISH DIP <i>Spicy Pickled Peppers, White Corn Tortillas</i>	10

SALADS

THE PARK COBB* <i>Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing</i>	22
LUMP CRAB SALAD <i>Baby Spinach, Beets, Carrots, Cucumber, Minted Yogurt, Mango Chutney Vinaigrette</i>	23
SEARED TUNA & AVOCADO SALAD <i>Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli</i>	24
CHICKEN CAESAR* <i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	18
FAIRWAY GREENS <i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i> <i>add chicken 6 shrimp 12</i>	12

HANDHELDS

FISH TACOS <i>Jerk-Spiced Fish, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic & Key Lime Sauce</i>	20	THE HOUSE BURGER* <i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>	18
AHI TUNA BURGER * <i>Avocado, Spicy Mango Slaw, Tamarind-Guava BBQ Glaze</i>	20	BLACKENED MAHI MAHI SANDWICH <i>Shaved Lettuce, Heirloom Tomato, Pecan Rémoulade, Brioche Bun</i>	20
GRILLED STEAK SANDWICH <i>Sautéed Onions, Gruyère Cheese, Shaved Lettuce, Tomato, Horseradish Mustard Aioli, Toasted Cuban Bread</i>	22	CRISPY CHICKEN SANDWICH <i>Buttermilk-Marinated Chicken, Shaved Lettuce, Dill Pickles, Alabama BBQ Aioli</i>	18

MARKET FISH

GRILLED SCOTTISH SALMON 22

Avocado, Ruby Red Grapefruit, Baby Heirloom Tomato, Shaved Fennel, Baby Greens, Orange Vinaigrette, Plantain Tostone

PIZZA

MARGHERITA PIZZA <i>Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra Virgin Olive Oil</i>	12
SHRIMP SCAMPI PIZZA <i>Crushed Tomato, Rock Shrimp, Mozzarella, Parmesan, Garlic Butter, Parsley & Lemon</i>	16
MUSHROOM PIZZA <i>Gratitude Farms Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	14

SIDES

FRENCH FRIES <i>House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives</i>	4
CRISPY BRUSSELS <i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli</i>	4
FAIRWAY GREENS <i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	4
SAUTEED SPINACH <i>Garlic Oil</i>	5

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.