

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI	15	SEARED GROUPER CHEEKS	18
<i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>		<i>Sunchoke Puree, Shaved Spring Vegetables, Lemon Ginger Vinaigrette</i>	
SPINY LOBSTER "CORN DOGS"	24	FISH DIP	10
<i>Meyer Lemon & Creole Mustard Aioli</i>		<i>Spicy Pickled Peppers, White Corn Tortillas</i>	
CHILLED MARKET OYSTERS	MP	AHI TUNA POKE*	18
<i>Cider Mignonette, House Hot Sauce, Lemon</i>		<i>Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones</i>	
		SHRIMP COCKTAIL	18
		<i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	

PIZZA

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

HANDHELDS

FISH TACOS	20
<i>Jerk-Spiced Tacos, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic & Key Lime Sauce</i>	
THE HOUSE BURGER	18
<i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>	
BLACKENED MAHI-MAHI SANDWICH	20
<i>Shaved Lettuce, Heirloom Tomato, Pecan Rémolade, Brioche Bun</i>	

LARGE PLATES

NEW YORK STRIP*	48
<i>Asparagus, Tomato Confit, Maître d' Butter, Chimichurri</i>	
ORANGE-GLAZED SCOTTISH SALMON*	32
<i>Sweet Peas, Caramelized Shallots, Gem Lettuce, White Wine Miso Butter</i>	
CHICKEN SANCOCHO	23
<i>Garlic & Herb-Marinaded Chicken Breast, Slow-Cooked Potato & Yuca, Avocado, Roasted Corn, Aromatic Broth, Sour Cream, Capers</i>	
TRIO OF FLORIDA SNAPPER	38
<i>Tropical Fruits & Hearts of Palm, Ginger-Scented Spinach, Spiny Lobster Red Potato Mash, Smoked Tangerine Sauce & Molasses</i>	
PAN-ROASTED FLORIDA GROUPER	36
<i>Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron & Tomato Butter Sauce</i>	
GRILLED BABY BACK RIBS	26
<i>Tamarind & Guava BBQ Sauce, Mango & Scotch Bonnet Slaw</i>	

SALADS

SEARED TUNA & AVOCADO SALAD	24
<i>Mizuna, Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli</i>	
BABY GEM CAESAR	12
<i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i> Add Chicken 6 Add Shrimp 12	
THE PARK COBB	22
<i>Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing</i>	
FAIRWAY GREENS	11
<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i> Add Chicken 6 Add Shrimp 12	

SIDES

FRENCH FRIES	6
<i>House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives</i>	
CRISPY BRUSSELS	6
<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 Bommel