

SMALL PLATES

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

LARGE PLATES

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| <b>TRIO OF FLORIDA SNAPPER</b><br><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><br><i>Sweet Peas, Caramelized Shallots, Gem Lettuce, White Wine Miso Butter</i>         | 32 |
| <b>NEW YORK STRIP*</b><br><i>Asparagus, Tomato Confit, Maître d'Hôtel Butter, Chimichurri</i>  | 48 | <b>PAN-ROASTED FLORIDA GROUPE</b><br><i>Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron &amp; Tomato Butter Sauce</i> | 36 |
| <b>CHICKEN SANCOCHO</b><br><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><br><i>Calabrian Chili, Preserved Lemon, Chives &amp; Champagne Uni Butter</i>                  | 34 |
| <b>GRILLED BABY BACK RIBS</b><br><i>Tamarind-Guava BBQ Sauce, Mango &amp; Scotch Bonnet Slaw</i>   | 26 | <b>SPINY LOBSTER &amp; SHELLFISH FRITES</b><br><i>Mussels, Clams, Lobster Tail, Lobster Bouillon, Garlic Fries, Aioli</i>     | 36 |
| <b>LUMP CRAB CAKE</b><br><i>Sautéed Spinach, Crispy Oysters, Sherry Mustard Cream Sauce</i>  | 38 |   |    |

SIDES

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| <b>FRENCH FRIES</b><br><i>House Malt Vinegar &amp; Sea Salt Fries, Toasted Garlic, Chives</i>                         | 7 | <b>SAUTÉED SPINACH</b><br><i>Garlic Oil</i>   | 8 |
| <b>CRISPY BRUSSELS</b><br><i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper &amp; Alabama White BBQ Aioli</i> | 8 | <b>GRILLED ASPARAGUS</b><br><i>Roasted Garlic Aioli, Manchego Cheese, Toasted Pecans, Charred Lemon</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.