

SMALL PLATES

<b>CRISPY ROCK SHRIMP &amp; CALAMARI</b> <i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	<b>15</b>	<b>FISH DIP</b> <i>Spicy Pickled Peppers, Crispy White Corn Tortillas</i>	<b>10</b>
<b>AHI TUNA POKE*</b> <i>Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones</i>	<b>18</b>	<b>KALE CRUNCH SALAD</b> <i>Pecorino Pepato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette</i>	<b>12</b>
<b>SPINY LOBSTER "CORN DOGS"</b> <i>Meyer Lemon &amp; Creole Mustard Aioli</i>	<b>24</b>	<b>BABY GEM CAESAR*</b> <i>Focaccia &amp; Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	<b>12</b>
<b>LOCAL FISH CEVICHE*</b> <i>Cucumber, Mango, Cilantro, Thai Chili, Leche De Tigre, Plantain Mariquitas</i>	<b>16</b>	<b>FAIRWAY GREENS</b> <i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	<b>11</b>
<b>SHRIMP COCKTAIL</b> <i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	<b>18</b>	<b>MARGHERITA PIZZA</b> <i>Plum Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil</i>	<b>12</b>
<b>CHILLED MARKET OYSTERS*</b> <i>Cider Mignonette, House Hot Sauce, Lemon</i>	<b>MP</b>	<b>SHRIMP SCAMPI PIZZA</b> <i>Crushed Tomato, Rock Shrimp, Mozzarella, Parmesan, Garlic Butter, Parsley &amp; Lemon</i>	<b>16</b>
<b>CONCH CHOWDER</b> <i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	<b>8</b>		
<b>BEER STEAMED MUSSELS</b> <i>Cilantro, Garlic, Lime &amp; Chili, Grilled Toast with Nori Butter</i>	<b>22</b>	<b>MUSHROOM PIZZA</b> <i>Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	<b>14</b>

LARGE PLATES

<b>TRIO OF FLORIDA SNAPPER</b> <i>Tropical Fruits, Ginger-Scented Spinach, Spiny Lobster Red Potato Mash, Smoked Tangerine Sauce, Molasses</i>	<b>38</b>	<b>SCOTTISH SALMON*</b> <i>Curry-Scented Green Lentils, Spinach &amp; Kale, Crispy Curry Leaves, Cilantro, Chili Threads</i>	<b>32</b>
<b>NEW YORK STEAK FRITES*</b> <i>Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli</i>	<b>46</b>	<b>PAN-ROASTED FLORIDA GROUPER</b> <i>Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron &amp; Tomato Butter Sauce</i>	<b>38</b>
<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>	<b>23</b>	<b>CRAB LINGUINI</b> <i>Cilantro, Lime, Fresno Chili, Shallots, Tomato Garlic Butter</i>	<b>28</b>
<b>GRILLED BABY BACK RIBS</b> <i>Tamarind-Guava BBQ Sauce, Mango &amp; Scotch Bonnet Slaw</i>	<b>26</b>	<b>PAN-SEARED SCALLOPS</b> <i>Chorizo Risotto, Manchego, Roasted Tomatoes, Citrus Vinaigrette Salad</i>	<b>46</b>
<b>CRAB CAKE</b> <i>Parmesan Herb Spaghetti Squash, Crispy Oysters, Sherry Mustard Cream</i>	<b>38</b>	<b>PORCINI-CRUSTED TUNA</b> <i>Wilted Spinach and Kale, Roasted Mushrooms, Green Peppercorn Au Poivre</i>	<b>38</b>

PRIME RIB DINNER\* 42

Twelve Ounce Prime Rib, Thyme Au Jus, Creamy Horseradish, Served with French Fries and Accompanied with Choice of Conch Chowder, Caesar Salad or Fairway Greens (SATURDAYS & SUNDAYS ONLY)

SIDES

<b>FRENCH FRIES</b> <i>Malt Vinegar &amp; Sea Salt Fries, Toasted Garlic, Chives</i>	<b>7</b>	<b>CRISPY BRUSSELS</b> <i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper &amp; Alabama White BBQ Aioli</i>	<b>8</b>
---	----------	---	----------



WHY WE ARE HERE

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.