

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI	15	PIMENTO CHEESE TOAST	10
Hot Lime Pickle Aioli, Crispy Garlic, Cilantro		Grilled Peaches, Arugula, Toasted Almonds, Honey Balsamic Vinaigrette	
SPINY LOBSTER "CORN DOGS"	24	FISH DIP	10
Meyer Lemon & Creole Mustard Aioli		Spicy Pickled Peppers, White Corn Tortillas	
CHILLED MARKET OYSTERS*	MP	AHI TUNA POKE*	18
Cider Mignonette, House Hot Sauce, Lemon		Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones	
		SHRIMP COCKTAIL	18
		Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli	

PIZZA

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

HANDHELDS

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

LARGE PLATES

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

SALADS

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

SIDES

FRENCH FRIES	6
House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives	
CRISPY BRUSSELS	6
Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli	
FAIRWAY GREENS	4
Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette	

menu presented by Chef Jason Van Bomel