

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI*Hot Lime Pickle Aioli, Crispy Garlic, Cilantro***AHI TUNA POKE****Ginger, Cashew, Tangerine Oil,
Cilantro-Ruby Grapefruit Vinaigrette, Tostones***LOCAL FISH CEVICHE****Cucumber, Mango, Cilantro, Thai Chili, Leche De Tigre,
Plantain Mariquitas***SHRIMP COCKTAIL***Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli***CHILLED MARKET OYSTERS****Cider Mignonette, House Hot Sauce, Lemon***CONCH CHOWDER***Tomato, Scotch Bonnet, Slab Bacon, Sherry***FISH DIP***Spicy Pickled Peppers, Crispy White Corn Tortillas*

15	THE PARK COBB*	22
	<i>Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing</i>	
18	KALE CRUNCH SALAD	12
	<i>Pecorino Peppato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette add chicken 6 shrimp 12 steak* 14</i>	
16	SEARED TUNA & AVOCADO SALAD*	24
	<i>Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli</i>	
18	CHICKEN CAESAR*	18
	<i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	
MP	FAIRWAY GREENS	12
	<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette add chicken 6 shrimp 12 steak* 14</i>	
8		
10		

HANDHELDS

FISH TACOS*Jerk-Spiced Fish, Green Papaya Slaw, Avocado,
Toasted Peanuts, Garlic & Key Lime Sauce***SOFT-SHELL CRAB SANDWICH***Brioche Bun, Yuzu Ranch Slaw**The Park* **CLUB***Turkey, Smoked Ham, Avocado, Lettuce, Tomato, Bacon,
Multigrain Bread, Cracked Pepper Aioli*

20	<i>The House</i> BURGER*	18
	<i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>	
20	BLACKENED MAHI MAHI SANDWICH	20
	<i>Shaved Lettuce, Heirloom Tomato, Pecan Rémolade, Brioche Bun</i>	
22	CRISPY CHICKEN SANDWICH	18
	<i>Buttermilk-Marinaded Chicken, Shaved Lettuce, Dill Pickles, Alabama BBQ Aioli</i>	

LARGE PLATES

CRAB LINGUINI*Cilantro, Lime, Fresno Chili, Shallots, Tomato Garlic Butter*

28	PAN-ROASTED SNAPPER	26
	<i>Tropical Fruit w/ Chamoy & Tajín, Cilantro Salsa</i>	

STEAK & FRIES* 24*Dressed Watercress, Chimichurri, Roasted Garlic Aioli*

PIZZA

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

WHY WE ARE HERE

SIDES

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

**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.