

## 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

### SPINY LOBSTER "CORN DOGS"

Meyer Lemon & Creole Mustard Aioli

### 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

### SHRIMP SCAMPI PIZZA

Crushed Tomato, Rock Shrimp, Mozzarella, Parmesan, Garlic Butter, Parsley & Lemon

### CONCH CHOWDER

Tomato, Scotch Bonnet, Slab Bacon, Sherry

### FISH DIP

Spicy Pickled Peppers, Crispy White Corn Tortillas

### KALE CRUNCH SALAD

Pecorino Pepato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette

### BABY GEM CAESAR\*

Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

### FAIRWAY GREENS

Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette

### MARGHERITA PIZZA

Plum Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

### MUSHROOM PIZZA

Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil

## LARGE PLATES

### TRIO OF FLORIDA SNAPPER

Tropical Fruits, Ginger-Scented Spinach, Spiny Lobster Red Potato Mash, Smoked Tangerine Sauce, Molasses

### PAN-SEARED SCALLOPS

Chorizo Risotto, Manchego, Roasted Tomatoes, Citrus Vinaigrette Salad

### BABY BACK RIBS

Tamarind-Guava BBQ Sauce, Mango & Scotch Bonnet Slaw

### CRAB CRUSTED MAHI-MAHI

Roasted Broccolini, Roasted Garlic Cream, Basil Oil

### SCOTTISH SALMON\*

Garlicky Smashed Yuca, Charred Peanut Slaw, Passion Fruit Glaze

### NEW YORK STEAK FRITES\*

Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli

### FLORIDA GROUPER

Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron & Tomato Butter Sauce

### CRAB LINGUINI

Cilantro, Lime, Fresno Chili, Shallots, Tomato Garlic Butter

### AHI TUNA\*

Wilted Spinach and Kale, Roasted Mushrooms, Green Peppercorn Au Poivre

### CHICKEN ROPA VIEJA

Creamy Manchego Grits, Traditional Tomato, Olive, Pepper and Caper Sauce, Cajun Chicken Breast, Cilantro Crema

### 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

### FRENCH FRIES

Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives

### CRISPY BRUSSELS

Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper & Alabama White BBQ Aioli



WHY WE ARE HERE

Menu Presented

by Chef Jason Van Bormel

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.