

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*

15	CONCH CHOWDER	8
	<i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	
18	FISH DIP	10
	<i>Spicy Pickled Peppers, Crispy White Corn Tortillas</i>	
	KALE CRUNCH SALAD	12
24	<i>Pecorino Pepato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette</i>	
16	BABY GEM CAESAR*	12
	<i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	
	FAIRWAY GREENS	11
18	<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	
MP	MARGHERITA PIZZA	12
	<i>Plum Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil</i>	
16	MUSHROOM PIZZA	14
	<i>Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	

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*

38	NEW YORK STEAK FRITES*	46
	<i>Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli</i>	
	FLORIDA GROUPER	38
46	<i>Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron & Tomato Butter Sauce</i>	
	CRAB LINGUINI	28
26	<i>Cilantro, Lime, Fresno Chili, Shallots, Tomato Garlic Butter</i>	
	AHI TUNA*	36
30	<i>Wilted Spinach and Kale, Roasted Mushrooms, Green Peppercorn Au Poivre</i>	
28	CHICKEN ROPA VIEJA	25
	<i>Creamy Manchego Grits, Traditional Tomato, Olive, Pepper and Caper Sauce, Cajun Chicken Breast, Cilantro Crema</i>	

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*

7	CRISPY BRUSSELS	8
	<i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper & Alabama White BBQ Aioli</i>	



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.