

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	

SALADS

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

HANDHELDS

DIP ON WECK	
Shaved Roast Beef, Salted Caraway Bun, Creamy Horseradish, Gruyère Cheese, Au Jus	
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	

24 The House BURGER*		18
Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli		
20 BLACKENED MAHI MAHI SANDWICH		20
Shaved Lettuce, Heirloom Tomato, Pecan Rémoulade, Brioche Bun		
20 CRISPY CHICKEN SANDWICH		18
Buttermilk-Marinated Chicken, Shaved Lettuce, Dill Pickles, Alabama BBQ Aioli		
22 CHICAGO HOT DOG		15
Grilled All-Beef Hot Dog, Toasted Poppy Seed Bun, Sweet Pepper Relish, Tomato, Onion		

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	

SIDES

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



WHY WE ARE HERE

Menu Presented
by Chef Jason Van Bommel

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.