

## SMALL PLATES

<b>CRISPY ROCK SHRIMP &amp; CALAMARI</b> <i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	15	<b>CONCH CHOWDER</b> <i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	8
<b>AHI TUNA POKE*</b> <i>Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones</i>	18	<b>FISH DIP</b> <i>Spicy Pickled Peppers, Crispy White Corn Tortillas</i>	10
<b>SPINY LOBSTER "CORN DOGS"</b> <i>Meyer Lemon &amp; Creole Mustard Aioli</i>	24	<b>KALE CRUNCH SALAD</b> <i>Pecorino Pepato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette</i>	12
<b>LOCAL FISH CEVICHE*</b> <i>Cucumber, Mango, Cilantro, Thai Chili, Leche De Tigre, Plantain Mariquitas</i>	16	<b>BABY GEM CAESAR*</b> <i>Focaccia &amp; Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	12
<b>SHRIMP COCKTAIL</b> <i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	18	<b>FAIRWAY GREENS</b> <i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	11
<b>CHILLED MARKET OYSTERS*</b> <i>Cider Mignonette, House Hot Sauce, Lemon</i>	MP	<b>MARGHERITA PIZZA</b> <i>Plum Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil</i>	12
<b>SHRIMP SCAMPI PIZZA</b> <i>Crushed Tomato, Rock Shrimp, Mozzarella, Parmesan, Garlic Butter, Parsley &amp; Lemon</i>	16	<b>MUSHROOM PIZZA</b> <i>Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	14

## LARGE PLATES

<b>FLORIDA SNAPPER</b> <i>Pan-Seared Snapper, Fennel Mashed Potatoes, Ginger Scallion Sauce</i>	34	<b>NEW YORK STEAK FRITES*</b> <i>Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli</i>	46
<b>DOUBLE-CUT PORK CHOP</b> <i>Tangy Mustard Glaze, Country Ham Butter, Sautéed Spinach and Kale</i>	29	<b>FLORIDA GROUPER</b> <i>Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron &amp; Tomato Butter Sauce</i>	39
<b>BABY BACK RIBS</b> <i>Tamarind-Guava BBQ Sauce, Mango &amp; Scotch Bonnet Slaw</i>	26	<b>CRAB LINGUINI</b> <i>Cilantro, Lime, Fresno Chili, Shallots, Tomato Garlic Butter</i>	28
<b>CRAB-CRUSTED MAHI-MAHI</b> <i>Roasted Broccolini, Roasted Garlic Cream, Basil Oil</i>	34	<b>CHICKEN ROPA VIEJA</b> <i>Creamy Manchego Grits, Traditional Tomato, Olive, Pepper and Caper Sauce, Cajun Chicken Breast, Cilantro Crema</i>	25
<b>SCOTTISH SALMON*</b> <i>Garlicky Smashed Yuca, Charred Peanut Slaw, Passion Fruit Glaze</i>	28		

## 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

<b>FRENCH FRIES</b> <i>Malt Vinegar &amp; Sea Salt Fries, Toasted Garlic, Chives</i>	7	<b>CRISPY BRUSSELS</b> <i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper &amp; Alabama White BBQ Aioli</i>	8
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WHY WE ARE HERE

**Menu Presented  
by Chef Jason Van Bomel**

20% service charge will be applied for all parties of 6 or more. Please be advised that we do not take more than six forms of payment per party.

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.