

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI 15	FISH DIP 10
<i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	<i>Spicy Pickled Peppers, White Corn Tortilla Chips</i>
SHRIMP COCKTAIL 18	CHILLED MARKET OYSTERS* MP
<i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	<i>Cider Mignonette, Lemon</i>
AHI TUNA POKE* 18	CONCH CHOWDER 8
<i>Ginger, Cashew, Tangerine Oil, Cilantro-Ruby Grapefruit Vinaigrette, Tostones</i>	<i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>

PIZZA

MARGHERITA PIZZA 12
<i>Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra-Virgin Olive Oil</i>
MUSHROOM PIZZA 14
<i>Roasted Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>
HOT HONEY PEPPERONI PIZZA 14
<i>Ricotta, Sweet Basil</i>

HANDHELDS

FISH TACOS 20
<i>Jerk-Spiced Tacos, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic & Key Lime Sauce</i>
THE HOUSE BURGER* 18
<i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>
BLACKENED MAHI-MAHI SANDWICH 20
<i>Shaved Lettuce, Heirloom Tomato, Pecan Rémolade, Brioche Bun</i>
The Park CLUB 22
<i>Turkey, Smoked Ham, Avocado, Lettuce, Tomato, Bacon, Multigrain Bread, Cracked Pepper Aioli</i>

LARGE PLATES

NEW YORK STEAK FRITES* 46
<i>Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli</i>
CRAB LINGUINI 28
<i>Cilantro, Lime, Fresno Chili, Shallots, Tomato Garlic Butter</i>
SCOTTISH SALMON* 28
<i>Garlicky Smashed Yuca, Charred Peanut Slaw, Passion Fruit Glaze</i>
CRAB-CRUSTED MAHI-MAHI 34
<i>Roasted Broccolini, Roasted Garlic Cream, Basil Oil</i>
PAN-ROASTED FLORIDA GROUPEL 39
<i>Rock Shrimp, Roasted Corn, Tomato-Bacon Relish, Saffron & Tomato Butter Sauce</i>
GRILLED BABY BACK RIBS 26
<i>Tamarind & Guava BBQ Sauce, Mango & Scotch Bonnet Slaw</i>

SALADS

SEARED TUNA & AVOCADO SALAD* 24
<i>Mizuna, Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli</i>
THE PARK COBB 22
<i>Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing</i>
BABY GEM CAESAR 12
<i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i> Add Chicken 6 Add Shrimp 12 Add Salmon* 14
FAIRWAY GREENS 11
<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i> Add Chicken 6 Add Shrimp 12 Add Salmon* 14
KALE CRUNCH SALAD 12
<i>Pecorino Pepato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette</i> Add Chicken 6 Add Shrimp 12 Add Salmon* 14

SIDES

FRENCH FRIES 6
<i>House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives</i>
CRISPY BRUSSELS 6
<i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli</i>
FAIRWAY GREENS 4
<i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>



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.