SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI 15
Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

GUACAMOLE & CHIPS 12
Roasted Corn, Onion, Tomato, Queso Fresco, Crispy Tortillas

TOMATO & BURRATA SALAD 14
EVOO, Fresh Basil, Balsamic Vinegar, Toasted Focaccia Croutons

BEEF CARPACCIO* 18
Garlic Aioli, Salsa Criolla, Arugula, Potato Chips

LOCAL FISH CEVICHE* 16
Cucumber, Mango, Cilantro, Thai Chili, Leche de Tigre, Plantain Mariquitas

SHRIMP COCKTAIL 18
Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli

CHILLED MARKET OYSTERS* MP
Cider Mignonette, Lemon

CONCH CHOWDER 8
Tomato, Scotch Bonnet, Slab Bacon, Sherry

ROASTED OYSTERS 18
Chipotle Parmesan Butter, Roasted Garlic & Herbs, Crostini

FISH DIP 10
Spicy Pickled Peppers, Crispy White Corn Tortillas

KALE CRUNCH SALAD 12
Pecorino Pepato, Grapes, Crispy Chickpeas, Toasted Sunflower Seeds, Candied Walnuts, Lemon Vinaigrette

BABY GEM CAESAR* 12
Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

FAIRWAY GREENS 11
Baby Greens, Plum Tomatoes, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette

MARGHERITA PIZZA 12
Plum Tomatoes, Buffalo Mozzarella, Basil, EVOO

MUSHROOM PIZZA 14
Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil

HOT HONEY PEPPERONI PIZZA 14
Ricotta, Sweet Basil

LARGE PLATES

PAN-SEARED SNAPPER 34
Rajas con Crema y Elote

STEAK ENCHILADAS 32
Grilled Filet Medallions, Potato & Cheese Enchiladas, Queso Fresco, Pickled Red Onion, Avocado

BABY BACK RIBS 26
Tamarind-Guava BBQ Sauce, Mango & Scotch Bonnet Slaw

CRAB-CRUSTED MAHI-MAHI 34
Roasted Broccolini, Roasted Garlic Cream, Basil Oil

SCOTTISH SALMON* 28
Garlicky Smashed Yuca, Charred Peanut Slaw, Passion Fruit Glaze

FLORIDA GROUPER 39
Rock Shrimp, Roasted Corn, Tomato Bacon Relish, Saffron & Tomato Butter Sauce

SHRIMP & LOBSTER LINGUINI 32
Light Tomato Cream Sauce, Calabrian Chiles, Brown Butter Breadcrumbs

CHICKEN ROPA VIEJA 25
Creamy Manchego Grits, Traditional Tomato, Olive, Pepper & Caper Sauce, Cajun Chicken Breast, Cilantro Crema

SESAME-CRUSTED TUNA* 36
Spicy Ponzu Aioli, Sliced Avocado, Daikon Sprout Salad with Shaved Red Onion, Scallions, Cilantro, Masago, Toasted Sesame

STEAK FRITES*
Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli
6 OZ. FILET MIGNON 49 **12 OZ. NEW YORK STRIP** 46

PRIME RIB DINNER* 42
12 oz. Prime Rib, Thyme Au Jus, Creamy Horseradish, Served with French Fries & Accompanied with Choice of Conch Chowder, Baby Gem Caesar, or Fairway Greens (SATURDAYS & SUNDAYS ONLY)

SIDES

FRENCH FRIES 7
Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives

MASHED RED POTATOES 7
Cracked Pepper & Scallion Butter

SAUTÉED SPINACH 7
Sautéed with Kale, Garlic, EVOO

CRISPY BRUSSELS 8
Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper & Alabama White BBQ Aioli

BROCCOLINI 7
Cashew Cream, Garlic Oil, Cashew Crumble, Fried Garlic, Lemon

WHY WE ARE HERE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
20% service charge will be applied for all parties of six 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.