

To Start

OCTOPUS PIBIL achiote, pork belly, pee-wee potatoes, chimichurri	26
CONCH & BLUE CRAB FRITTERS* pickled chilies, scallions, creole remoulade	23
SCALLOPS* yucca a la brava, spanish chorizo, frisee, salsa verde	26
CRISPY GREEN TOMATOES smoked swordfish dip, salsa criolla, fried capers	25
HUDSON VALLEY FOIE GRAS cuban bread torreja, mango gastrique, strawberries, chili lime crema	38
ROPA VIEJA braised short ribs, tostones, sofrito, manchego, aji amarillo, cilantro, salsita	24

Chilled

TUNA TIRADITO* pineapple relish, pickled jalapenos, salmon roe, asian vinaigrette	25
BURRATA bourbon peach jam, baby arugula, melon, pistachio, fig balsamic	21
FOUR MARLINS SALAD baby greens, pickled red onion, baby tomatoes, goat cheese, citrus hearts of palm, pepitas, island house vinaigrette	18

Entrees

FISH & CHIPS florida keys yellowtail, piquillo tartar, parmesan truffle fries	46
BEEF SHORT RIBS ancho sweet potato puree, smokey tomatillo, succotash, port wine reduction	49
CHIPOTLE-MISO GROUPER sticky rice cake, broccolini, togarashi aioli	48
FILET MIGNON* boniato bacon rosti, truffle butter, asparagus, foie demi, add foie gras +\$15	70
BLACKENED MAHI-MAHI blue crab-arroz verde, broccolini, lemongrass coconut reduction	44
LOBSTER RAVIOLI* spiny lobster, english peas, toy tomato confit, lobster bisque, mascarpone	53
WILD MUSHROOM RISOTTO gruyere, boursin, fresh herbs	45

Sweets

KEY LIME PIE whipped sweet cream, key lime zest	12
HUMMINGBIRD CAKE cream cheese frosting, pecans	14
TRIPLE LAYER CHOCOLATE CAKE raspberry sauce, toasted coconut, fresh berries	12
MANGO CRÈME BRULEE berry compote	12

**contains (or may contain) raw or under cooked ingredients. consuming raw or under cooked, meats, poultry, shellfish, or eggs may increase your risk of food born illness. There is a risk associated with consuming raw oysters and shellfish. If you have a chronic illness of the liver, stomach, or blood, you are at greater risk of illness. Parties of 6 or more are subject to a 18% service charge*