

## LUNCH

## RAW BAR

**Medium Florida Stone Crab** Mustard and Celery Salt, Aji Amarillo Aioli 3 for 35

**Chilled Seasonal Oysters** Pink Peppercorn and Champagne Mignonette, Passion Fruit and Thyme Granita 4 each

**Blue Point - East Coast** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

**Pink Moon - East Coast** Clean and Creamy Citrus Tone

**Kumamoto - West Coast** Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

**Shrimp Cocktail** Citrus Shrimp Cocktail - Ancho Chile Cocktail Sauce 18

**Snapper Ceviche** Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro 17

**Chilled Lobster Tail** Whole Grain White Wine Mustard Aioli 31

### 3 TIERED SEAFOOD TOWER

Blue Point, Kumamoto, & Pink Moon Oysters, Poached Shrimp, Chilled Cold Water Lobster, Crab, Snapper Ceviche, and Assortment of Sashimi, Nigiri, and Spicy Tuna Roll

**Petite** (serves 2) 98

**Imperial** (serves 4) 180

## SUSHI

**Spider Roll** Soft Shell Crab, Yuzu Lobster Relish, Lotus Root 25

**Deco Maki** Pink Sticky Rice, Gulf Shrimp Tempura, Mango, Cream Cheese, Red Onion and Eel Sauce 18

**Spicy Tuna Roll** Orange and Lemon Avocado Creme, Charred Jalapeño and Ginger Dressing, Green Papaya and Mint Slaw 18

**Sashimi** Ahi Tuna or Atlantic Salmon 4 per piece

**Nigiri** Wasabi Sticky Rice and choice of Atlantic Salmon or Ahi Tuna 4 per piece

## BEGINNINGS

**Roasted Brussels Sprouts** ✓ Thai Chili, Young Coconut, Basil, Mint 16

**Fried Calamari** Fresh Spanish Calamari, Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 19

**Crab Cake** Roasted Garlic & Mustard Aioli, Brussel Sprout Sweet Potato Slaw, and Warm Bacon Vinaigrette 20

**Short Rib Empanadas** 12-hour Braised Short Rib, Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 19

**Grilled Herb Marinated Octopus** Salt Tenderized Spanish Octopus, Crispy Sunchokes, Organic Fingerling Potatoes, Squid Ink Emulsion 27

## GREENS

**Little Gem Caesar** Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 15

**Organic Greens** ✓ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15

**Burrata & Tomato** Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion, Mache 17

## FROM THE SEA

**Chilean Sea Bass** Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango Papaya Salsa 48

**Crispy Whole Local Snapper** Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 44

**Faroe Island Salmon** 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38

**Fish Tacos** Blackened Local Snapper, Chipotle Aioli, Mango, Papaya, Lime Salsa 18

**Butter Poached Lobster Roll** Herb Poached Lobster, New England Style Bun, Celery Salt, Aji Amarillo Aioli, Rusty Fries 27

**Salmon BLT** Grilled Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Rusty Fries, Brioche Bun 21

## FROM THE LAND

**Biscayne Burger** Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Rusty Fries, Brioche Bun 19

**Roasted Chicken** Honey Roasted Root Vegetables, Sweet Potato Puree 34

**Honey Roasted Root Vegetables** ✓ Broccolini, Sweet Potato Puree, Almondine, Preserved Lemon 28

**Filet Mignon 8oz** Cape Grim, Tasmanian Grass-Fed 48

**New York Strip Reserve 12oz** 46

## SIDES

**50/50 Mashed** Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 10

**Grilled Broccoli and Broccolini** Garlic Confit, Chili Flakes, Broccoli Purée 11

**Rusty Fries** Parmesan, Rosemary, Parsley 10

**Smoked Sweet Plantain Mash** 10

**Goat Cheese Peruvian Potatoes** 10

**Honey Roasted Root Vegetables** ✓ Sweet Potato Puree, Almondine, Preserved Lemon 14

**Loaded Twice-Baked Potato** Truffle Mash, Bowfin Caviar, Vodka Crème Fraiche 15  
*Add Fresh Truffle* 12