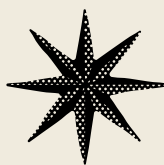


## Cold Small Plates

<b>Tiradito</b>	<b>18</b>
Daily catch, red onion, passion fruit, puffed quinoa, watermelon radish, prickly pear-coconut water leche de tigre	
<b>Ahi Crudo</b>	<b>19</b>
Ahi tuna, passion fruit vinaigrette, local micro arugula, avocado, mezcal pickled fresno chilies, arañitas	
<b>Mixto Coctel</b>	<b>17</b>
Poached shrimp, braised octopus, mezcal-salsa rojo, red onion, avocado, micro cilantro, tostones	
<b>Vegetable Ceviche</b>	<b>16</b>
Wood fire roasted corn, red onion, avocado, blood orange, grapefruit, puffed wild rice, candy stripe beet, corn shoots	
<b>Papaya Salad</b>	<b>16</b>
Ripe papaya, local arugula, bell pepper, red onion, fresh herbs, pomegranate, papaya seed vinaigrette, spiced pumpkin seeds	
<b>Local Mixed Greens</b>	<b>15</b>
Josphine's mixed greens, baby heirloom tomatoes, watermelon radish, cured egg yolk, rustic crouton, green goddess	
<b>Farro Salad</b>	<b>17</b>
Anson mills farro piccolo, baby heirloom tomatoes, roasted beets, micro arugula, avocado, herbed goat cheese vinaigrette	

## Sides

<b>Roasted Beets</b>	<b>9</b>
<b>Roasted Cauliflower</b>	<b>10</b>
<b>Crispy Brussel Sprouts</b>	<b>10</b>
<b>Crispy Fingerling</b>	<b>8</b>
<b>Shishitos</b>	<b>9</b>
<b>Rainbow Baby Carrots</b>	<b>10</b>



## Hot Small Plates

<b>Flatbread &amp; Spreads</b>	<b>17</b>
Roasted garlic white bean, fire roasted tomato coconut, avocado-tomatillo salsa verde	
<b>Smoked Pumpkin Soup</b>	<b>14</b>
Smoked local pumpkin, coconut milk, salsa verde, spiced pumpkin seeds, house made roasted garlic crostini	
<b>Bone Marrow</b>	<b>19</b>
Roasted wild mushrooms, carrot top gremolata, seeded sourdough	
<b>Mussels</b>	<b>22</b>
Tomato-coconut milk broth, chorizo, tomatillo, fresh herbs, seeded sourdough	
<b>Octopus</b>	<b>21</b>
Grilled and baked, crispy fingerling, romesco, herbed yogurt	
<b>Prawns</b>	<b>22</b>
Grilled, ginger-scotch bonnet marinated, guajillo coconut sauce, citrus salad	
<b>Pork Belly</b>	<b>18</b>
Roasted, sweet potato puree, braised local mustard greens, chipotle-agave glaze	
<b>Grilled Avocado</b>	<b>16</b>
Grilled corn, jicama, baby heirloom tomatoes, pickled onion, ginger-lime vinaigrette	

## Plates

<b>Day Boat Catch</b>	<b>MP</b>
Daily preparation	
<b>Fire Roasted Chicken</b>	<b>36</b>
All natural fire roasted Joyce Farms half chicken, tamarind-scotch bonnet glaze, roasted garlic mashed boniato, blistered shishito	
<b>Lamb Shank</b>	<b>50</b>
18 oz. Colorado lamb, Caribbean spice braised, Anson Mills artisan yellow polenta, oven roasted rainbow baby carrots	
<b>Rib Eye</b>	<b>MP</b>
Certified Angus, wood fired, 21 oz bone in, roasted wild mushrooms, crispy fingerling, garlic herb butter, chimichurri	
<b>Pork Rib Chop</b>	<b>36</b>
Wood-grilled, double cut, sweet potato and brussel sprout hash, spiced mango and pineapple chutney, local microgreen salad	
<b>Yellowfin Tuna</b>	<b>38</b>
Quinoa salad, cabbage, mango, pomegranate, local microgreens, avocado buttermilk dressing	
<b>Farro Risotto</b>	<b>28</b>
Creamy Anson Mills farro piccolo, oven roasted baby carrots, caramelized fennel, roasted mushrooms	
<b>Picanha</b>	<b>38</b>
Wood-grilled sirloin cap, mashed yuca, fire roasted corn and avocado salsa, garlic herb mojo	

## Oysters

<b>Raw</b>	
* Grilled Lemon	
* Mezcal Cocktail Sauce	
* Mignonette	
<b>1/2 Dozen 20   Full Dozen 40</b>	
<b>Grilled</b>	
Guajillo garlic butter & herbed panko	
<b>1/2 Dozen 20   Full Dozen 40</b>	
<b>Dressed Oyster</b>	
Daily selection, chef's preparation	
<b>5 per</b>	
<b>Oyster Shooters</b>	
<b>Rojo:</b> Smoked tomato and passion fruit	
<b>Verde:</b> Tomatillo and mango	
<b>Tequila / Mezcal / Vodka</b>	<b>7</b>
<b>Virgin</b>	<b>5</b>

## Caribbean Lobster

Whole Caribbean lobster  
Local day boat catch  
Wood fired w/ garlic herb butter  
Chef's daily accompaniments  
**Market Price / By the Pound**

## Whole Fish

Whole local fish  
Local day boat catch  
Oven roasted in banana leaf  
Chef's daily accompaniments  
**Market Price / By the Pound**

THE EASTERLY OFFERS FRESH & HOUSE-MADE OFFERINGS. WE STRIVE TO GUARANTEE THE FRESHEST & GREATEST AVAILABILITY OF ITEMS ON OUR MENU. OCCASIONALLY ITEMS MAY BECOME UNAVAILABLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES INCLUDE ANY LOCAL TAXES. A 20% SERVICE CHARGE WILL BE APPLIED TO ALL PARTIES OF 5 OR MORE. HOURS: 4PM-10PM | KITCHEN 4PM-10PM | HAPPY HOUR 4PM-6PM

food