

Cold Small Plates

- Tiradito** 18
Daily catch, red onion, passion fruit, puffed quinoa, watermelon radish, blood orange leche de tigre
- Ahi Crudo** 19
Ahi tuna, passion fruit vinaigrette, local micro arugula, avocado, mezcal pickled fresno chilies, arañitas
- Mixto Ceviche** 18
Poached shrimp, braised octopus, lime cured fish, red onion, cucumber, avocado, culantro, crispy squid, green plantain chips
- Vegetable Ceviche** 16
Wood fired roasted corn, red onion, avocado, fire roasted pineapple, sweet potato matchsticks, watermelon radish, corn shoots, green plantain chips
- Papaya Salad** 16
Ripe papaya, local arugula, bell pepper, red onion, fresh herbs, pomegranate, papaya seed vinaigrette, spiced pumpkin seeds
- Local Mixed Greens** 15
Josephine's mixed greens, baby heirloom tomatoes, watermelon radish, cured egg yolk, rustic crouton, green goddess
- Farro Salad** 17
Anson Mills farro piccolo, baby heirloom tomatoes, roasted beets, micro arugula, avocado, herbed goat cheese vinaigrette

Hot Small Plates

- Spreads** 17
White bean and roasted garlic, avocado tomatillo, housemade flatbread, crudites
- Glazed Ribs** 22
Tamarind rum glaze, curry cashew and coconut crumble, green onion
- Mussels** 24
Tomato-coconut milk broth, chorizo, tomatillo, fresh herbs, seeded sourdough
- Octopus** 22
Grilled and baked, crispy fingerlings, romesco, carrot top salsa verde
- Prawns** 22
Grilled, ginger-scotch bonnet marinated, guajillo coconut sauce, citrus salad
- Pork Belly** 19
Roasted duroc pork belly, sweet potato puree, chipotle agave glaze, escabeche
- Grilled Avocado** 18
Grilled corn, jicama, baby heirloom tomatoes, pickled onion, ginger-lime vinaigrette

Plates

- Fresh Caribbean Catch** MP
Daily preparation
- Fire Roasted Chicken** 38
Murray Farms roasted half chicken, sweet and spicy charred scallion and ginger glaze, roasted garlic mashed boniato, blistered shishito peppers
- Lamb Shank** 50
18 oz. Colorado lamb, Caribbean spice braised, Anson Mills artisan yellow polenta, oven roasted rainbow baby carrots
- Rib Eye** MP
Certified Angus, wood fired, 21 oz. bone in, roasted wild mushrooms, crispy fingerling, garlic herb butter, chimichurri
- Pork Rib Chop** 38
Wood-grilled, double cut, sweet potato and brussel sprout hash, spiced mango and pineapple chutney, local microgreen salad
- Yellowfin Tuna** 40
Smoked local pumpkin puree, charred corn and black bean salad, avocado, castlevetrano olives, josephine's greens
- Farro Risotto** 28
Creamy Anson Mills farro piccolo, oven roasted baby carrots, caramelized fennel, roasted mushrooms
- Hanger Steak** 38
Wood fired 10 oz., crispy yuca fries, charred corn and avocado salsa, garlic herb mojo

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 Caribbean caught fish
Chef's daily preparation & accompaniments
Market Price / By the Pound

Sides

- Fire Roasted Cauliflower** 10
Chimichurri
- Crispy Brussel Sprouts** 11
Smoked fresno hot sauce
- Crispy Fingerlings** 8
Romesco
- Blistered Shishitos** 10
Smoked garlic aioli
- Oven Roasted Rainbow Baby Carrots** 11
Carrot top salsa verde
- Yuca Fries** 8
Garlic herb mojo
- Tostones** 8
Smoked fresno aioli



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: BAR 4PM-11PM | KITCHEN 4PM-10PM | OYSTER HOUR 4PM-5PM

food