

## STARTERS

**Ube Bao Bun** Shrimp Tempura, Truffle Eel Sauce, Red Pepper Aioli, Pickled Cucumbers and Carrots, Toasted Peanuts 21

**Crispy Brussels Sprouts** ✓ Thai Chili, Young Coconut, Basil, Mint 18

**Calamari** Tempura Peppers and Onions, Citrus Buffalo Aioli 22

**Crab Cake** Lump Crab and Shrimp, Grilled Sweet Corn, Mixed Peppers, Chipotle and Ginger Aioli, Fresh Chives 25

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

**Herb-Marinated Grilled Octopus** Spanish Octopus, Crispy Sunchokes, Organic Fingerling Potatoes, Squid Ink Emulsion 29

## RAW BAR

**Chilled Seasonal Oysters** Pink Peppercorn and Champagne Mignonette 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

**Kusshi - West Coast** Light Salinity with a Sweet Watermelon Finish

**Shrimp Cocktail** Citrus Poached Shrimp, Ancho Chili Cocktail Sauce, Lemon 21

**Salmon Tartare** Nikkei Soy Sauce, Edamame Smash, Pickled Fresno Peppers 19

**Snapper Ceviche** Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro 18

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

### SEAFOOD TOWER

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

**Petite (serves 2)** 98 **Imperial (serves 4)** 185

## GREENS

**Classic Caesar Salad** ✓ Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 16

**Smoked Tomato Salad** ✓ Organic Greens, Heirloom Tomatoes, Toasted Quinoa, Goat Cheese, Cucumbers, Pickled Shallots, Smoked Tomato Vinaigrette 16

**Burrata & Tomato** ✓ Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion, Red Sorrel 18

## SUSHI

**Spider Roll** Soft Shell Crab, Crab Salad, Tobiko, Eel Truffle Sauce, Lotus Root 25

**Deco Maki** Pink Sticky Rice, Shrimp Tempura, Mango, Cream Cheese, Red Onion and Eel Sauce 19

**Spicy Tuna Roll** Citrus Cream, Pickled Serrano and Ginger Dressing, Green Papaya and Mint Slaw 19

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

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

## FROM THE SEA

**M.L.T. Sandwich** Beer Battered Mahi Mahi, Lettuce, Tomato, Homemade Tartar Sauce, Brioche Bun, Rusty Fries 24

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

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

**Atlantic Salmon** Garlic Caper Butter Sauce, 50/50 Mashed, Seasonal Vegetables 41

**Fish Tacos** Blackened Local Snapper, Chipotle Aioli, Mango, Papaya, Lime Salsa, Rusty Fries 23

**Lobster Panini** Melted Cheddar Cheese, Garlic Aioli, Brioche Bun, Rusty Fries 33

**Salmon BLT** Grilled Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Rusty Fries 23

## FROM THE LAND

**Cuban Sandwich** Citrus-Braised Pork, Smoked Ham, Swiss Cheese, Pickles, Dijonnaise, Cuban Bread, Sweet Ripe Plantains 22

**Black Truffle Grilled Cheese** ✓ Oaxaca, Burrata, Gruyère, Brioche Toast, Black Truffle, Sun-Dried Tomato Bisque 28

**Biscayne Burger** Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche Bun, Rusty Fries 22

**Roasted Half Chicken** Blackened Organic Chicken, Roasted Street Corn, Roasted Seasonal Vegetables 36

**Broccolini & Crispy Tofu** ✓ Honey Glazed Tofu, Ginger Broccoli Purée, Roasted Red Peppers, Toasted Sunflower Seeds 28

**Filet Mignon 8oz** 48

**New York Strip Reserve 12oz** 46

**Prime Skirt Steak 10oz** 41

## SIDES

**Caviar & Black Truffle Twice-Baked Potato** Truffle Mash, Bowfin Caviar, Vodka Crème Fraîche 31

**Roasted Street Corn** ✓ Cotija Cheese, Chipotle Crema, Cilantro, Lime, Tajin 14

**50/50 Mashed** ✓ Yukon Gold Potatoes, Butter, Cream, Chives, Potato “Hay” 11

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

**Rusty Fries** ✓ Parmesan, Rosemary, Parsley 11

**Smoked Sweet Plantain Mash** ✓ 11