

# bar·ONE

M I A M I B E A C H

**APPETIZERS**

- FRIED ATLANTIC SALMON BITES** ..... 22  
topped with pickled onions and a side of house made honey mustard sauce. (4 pcs)
- SCALLOPS TWO WAY** ..... 30  
bacon wrapped jerk scallop and a simply sauteed scallop, served over a corn radish, red peppers, tomatoes and green scallions. (4 pcs)
- SOBE STYLE CRAB CAKE** ..... 30  
with freshly thin sliced mango and cucumber, served on a grilled pineapple, topped with aioli sauce.
- GROUPER BITES** ..... 35  
served with fresh marinara, white truffle topped with black caviar. (5 pcs)
- FRIED SHRIMP** ..... 50  
deep fried U-3 shrimp, served with housemade Asian cole slaw, tartar sauce and fresh sliced watermelon. (4 pcs)
- FRIED CALAMARI** ..... 20  
rings and tentacles with banana peppers served with house roma tomato marinara.
- JUMBO LOUISIANA BBQ SHRIMP** . . . . 40  
barbecued U-5 jumbo head on shrimp. (5 pcs)
- CRAB SPINACH & ARTICHOKE DIP** . . . . 21  
served with fried jumbo tostones. (3 pcs)
- NEW ORLEANS GRILLED OYSTERS** . . . . 35  
freshly shucked oysters, grilled to perfection topped with pinco bread crumb, served with toasted garlic bread. (5 pcs)
- JAMAICAN OXTAIL DUMPLING STEW** . 25  
Served with smashed avocado, savoury granola and fresh tomato & spring onion salsa.
- TWO BEAN HUMMUS** ..... 17  
creamy mixture of black eyed peas, black beans, garlic and olive oil dip served with crispy tostones.
- ATL HABANERO MANGO WINGS** . . . . 30  
fried chicken wings tossed in mango, rosemary, thyme and orange habaneropeppers (10 pcs)
- JERK PINEAPPLE PEPPER WINGS** . . . . 30  
grilled chicken wings tossed in Chef's special spicy sauce, served with slices of pineapple and bell peppers. (10 pcs)

**SALADS AND SOUPS**

- LOBSTER BISQUE** ..... 25  
smooth, creamy, highly seasoned lobster chunks in french style soup.
- JUMBO LUMP CRAB SALAD** ..... 30  
iceberg lettuce, baby tomato, smoked bacon, boiled eggs and thousand island dressing.
- BAR ONE CAESAR SALAD** ..... 20  
iceberg lettuce, boiled egg whites, shaved parmesan, crispy shallots with house made caesar dressing.
- CHOPPED KALE SALAD** ..... 22  
organic white quinoa, cremini oven roasted mushrooms, feta cheese, European cucumber, crispy shallots, pickled onion, with truffle balsamic glaze.
- ADD JERK CHICKEN** ..... 12
- ADD JERK SHRIMP** ..... 15
- ADD JERK SALMON** ..... 17
- ADD LOBSTER** ..... 22

**CHEF SPECIALS\***

- COLOSSAL STONE CRAB**
- 16 OZ TOMAHAWK**
- TRUFFLE MAC AND CHEESE**
- CEVICHE**
- CHEF LOBSTER PASTA**
- 4LB WHOLE SNAPPER**

\*seasonal and/or limited availability

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**ENTRÉES**

- CAJUN CHURRASCO** ..... 42  
8oz skirt steak served w/ white rice and black beans garnished collard green chimichurri.
- JAMAICAN OXTAIL DINNER** ..... 45  
served w/ butter bean stew, carrots, potatoes, side of white rice, and plantains.
- NY STRIP** ..... 65  
14oz New York strip topped w/ sauteed peppers, onions in a white wine sauce.
- BAR ONE SURF AND TURF** ..... 85  
8oz filet mignon, mushroom red wine sauce, crispy shallots, blackened 8oz lobster tail and grilled asparagus.
- BONE IN FILET** ..... 75  
16oz bone in filet with shaved black truffles, with au poivre sauce on the side.
- CARIBBEAN LAMB CHOPS** ..... 60  
grilled lamb chops served w/ frisee lettuce, red onions, baby tomatoes and a mango chutney sauce. (4 pcs)
- BAR ONE BABY BACK RIBS** ..... 36  
spicy barbecued pork ribs. (5 pcs)
- RIBEYE STEAK** ..... 75  
22oz ribeye, grilled pineapple, onion and peppers w/ chef's specil sauce.
- T-BONE STEAK OSCAR STYLE** ..... 65  
16oz char grilled T-bone steak, chopped asparaugus, lump crab and hollandaise sauce.
- JERK CHICKEN PENNE ALFREDO** ..... 38  
penne pasta, tossed in a creamy sauce with tomatoes, mushrooms and topped w/ parmesan cheese.
- NIGERIAN SHRIMP SCAMPI** ..... 52  
four head on shrimp, diced tomato, lemon juice, white wine, parsley w/ two garlic parsley and olive oil rosemary toast.
- GRILLED JERK SNAPPER FILET** ..... 44  
served w/ sweet potato mash, garlic asparagus, topped with a jerk butter sauce.
- WHOLE FRIED SNAPPER** ..... MP  
served w/ tangy mango relish, over a bed of garlic sauteed spinach.
- CRISPY SKINNED SNAPPER** ..... 47  
pan seared to perfection served over grilled bok choy w/ lemon better sauce.
- WHOLE GRILLED BRANZINO** ..... 57  
served with baby bok choy, asparagus, rosemary, thyme, orange slices and Chef Mario's secret strawberry sauce.

**ENTRÉES**

- KING CRAB CRUSTED GROUPE** ..... 60  
grouper topped w/ jerk king crab, spicy broccolini, string beans and horseradish sauce.
- CRAB STUFFED ATLANTIC SALMON** ... 55  
stuffed with king crab and served over a bed of risotto.
- SEAFOOD LASAGNA** ..... 55  
shrimp, lobster, scallions, onions and spinach between layers of ricotta, mozzarella and parmesan cheese.
- FRIED LOBSTER & PANCAKE** ..... 92  
deep fried 9oz lobster tail on a lobster, scallion pancake w/ side of sweet chili sauce.
- LOBSTER TAIL LINGUINI** ..... 72  
served with sun dried tomatoes, broccolini, mushrooms in a creamy white truffle sauce.
- PETER'S FAVORITE CURRY CHICKEN**.. 38  
bone in chicken, w/ carrots and potatoes, served with white rice and plantains.
- BAR ONE TRUFFLE CHICKEN** ..... 34  
airline chicken breast over a scallion pancake w/ sauteed spinach and truffle chili pepper honey drizzle.
- CHICKEN & STRAWBERRY WAFFLE** ... 37  
10oz fried boneless chicken breast topped w/ powdered sugar, served over a strawberry waffle w/ a side of spicy maple syrup.

**\$15 SIDES**

- BAHAMIAN MAC AND CHEESE
- SAUTEED GARLIC SPINACH
- WHITE RICE AND BLACK BEANS
- TRUFFLE FRIES
- AVOCADO
- TOSTONES
- RISOTTO
- RICE AND PEAS
- SLOW BRAISED COLLARDS AND CABBAGE
- SWEET PLANTAINS  
W/ RUM REDUCTION AND COCONUT SHAVINGS
- SAUTEED BROCCOLINI
- LOADED BAKED POTATO  
W/CHEDDAR CHEESE, BACON, BUTTER AND SOUR CREAM