



THE
LOCAL
HOUSE
MIAMI

BRUNCH

/STARTERS

East Coast Oysters ✓ <i>1/2 dozen • dozen</i>	24 • 36	Goat Cheese Croquettes ⊕ <i>a menu staple since 2012, served with a savory guava dip</i>	14
Blue Crab Cakes <i>whole grain mustard aioli</i>	19	Tuna Tartare Tostones GF ✓ <i>sesame & ginger dressing, cucumber, spicy mayo, avocado</i>	18
Crispy Calamari <i>pickled radishes, homemade marinara dip</i>	21	Crab Salad GF <i>blue crab, avocado, lettuce, frisee, radish, tomatoes, cucumber</i>	21
Local House Salad ⊕ GF <i>boston lettuce, frisee, arugula, watermelon radish, cucumber, pickled radish, shallots, cherry tomatoes, lemon vinaigrette</i>	16	Beetroot & Goat Cheese ⊕ GF <i>walnuts, balsamic glaze, fresh greens</i>	16
Creamy Burrata GF <i>fresh strawberries, edamame, pine nuts, and vibrant pesto</i>	19	Mango Lobster Harmony GF <i>tropical starter with lobster knuckle meat, mango, on a bed of avocado</i>	28

/LUNCH MAINS

Lobster Roll <i>tossed in lemon aioli, topped with truffle oil & herbs, crispy fries</i>	33	Chicken Paillard GF <i>grilled chicken breast, dijon butter, walnut tapenade, greens salad</i>	21
Wild Mahi Sandwich <i>brioche, lettuce, tomato, onion, chipotle jerk sauce, crispy fries</i>	21	Beachside Burger <i>angus beef, bacon, lettuce, tomato, onion, american cheese, spicy mayo, crispy fries</i>	21
Lobster Mac & Cheese <i>smoked gouda cream, italian breadcrumbs, truffle oil</i>	33	Lamb Burger <i>brioche, ground lamb, caramelized onions, bleu cheese, anchovies</i>	23
Salmon Bowl <i>chickpeas, edamame, cherry tomatoes, beets, avocado</i>	22		

/A.M. SPECIALTIES

Seafood Scramble <i>scrambled eggs, crab meat, lobster, fine herbs, side of grilled multi-grain</i>	25	Superfoods Bowl ⊕ GF <i>greek yogurt, blueberries, homemade granola, bananas, coconut, honey • sub: chia pudding +2</i>	15
Breakfast Pizza <i>roman style pizza, sunny side eggs, bacon, mozzarella, marinara</i>	24	French Toast <i>brioche, candied walnuts, caramelized bananas, maple syrup</i>	19
Chorizo Egg Casserole <i>spanish sausage, over easy eggs, goat cheese, home fries, marinara</i>	18	Key Lime French Toast <i>coconut milk, whipped cream, graham cracker crumbs & strawberries</i>	19
Amore Croissant <i>prosciutto, arugula, pesto, mozzarella, tomato, avocado</i>	18	Egg Whites & Veggies ⊕ <i>peppers, mushrooms, scallions, avocado, tomato, and multigrain toast</i>	19
Steak & Eggs <i>10oz skirt steak, two eggs any style, chimichurri, home fries</i>	39	The Local Breakfast GF <i>two eggs any style, bacon or sausage, home fries bread choice: white, multigrain, gluten-free, bagel or croissant +2</i>	16
Monte Cristo Sandwich <i>french toast, ham, bacon, american cheese, side of fresh fruit</i>	23	Avocado Toast ✓ <i>grilled multi-grain, over easy eggs, capers, smoked salmon vegan option: tofu</i>	19
Cast Iron Pancake <i>homestyle buttermilk classic • toppings: blueberries, chocolate chips, bananas, or strawberries +2 • nutella +3</i>	17		

/BENEDICTS

all served with our signature home fries • add truffle hollandaise +2

Buttery Lobster <i>buttery poached lobster, old bay, lemon zest</i>	28	Classic <i>canadian bacon, tomatoes, sautéed spinach</i>	18
Crab Cakes <i>two crab cakes topped with sautéed spinach</i>	23	Ocean <i>smoked salmon, tomatoes, sautéed spinach</i>	21

SIDES

Seasonal Fruit	11	Chicken Sausage	5
Greens Salad	9	Smoked Bacon	5
Crispy Fries <i>add truffle +3</i>	9	Home Fries	5

GOOD TO KNOW

⊕ vegetarian GF gluten free

✓ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Please note a 20% gratuity is included on all bills