

MIA

Paya

FLA

## LIGHT & FRESH

### DUCK LUMPIA 21 DF

Butter Lettuce, Mint, Jeow Sum

### SMASHED CUCUMBER 14 DF GF V

Roasted Tomatoes, Sweet Onions, Cilantro, Whipped Tahini

### CRAB SALAD 21 DF GF

Cucumber, Mint, Butter Lettuce, Pineapple Vinaigrette

### GREEN PAPAYA SALAD 17 DF GF V

Tomato, Thai Basil, Peanuts, Cucumber, Sesame Dressing

### ENDIVE SALAD 19 GF V

Orange, Walnuts, Pecorino Toscano

### WAHOO CEVICHE\* 24 DF GF

Coconut Leche de Tigre, Red Onion, Pumpkin, Crispy Corn

### SCALLOP CRUDO\* 23 DF GF

Seasonal Fruit, Jalapeño, Shallot, Passion Fruit, EVOO

### HAMACHI CRUDO\* 22 DF GF

Cachucha Pepper, Yuzu Kosho, Early Harvest Olive Oil

### WAGYU BEEF TARTARE\* 23 DF GF

Pickles, Chives, Boniato Potato Pave

## APPETIZERS

### BUSS UP SHUT ROTI 9 V

Lemon Pickle, Ghee

### TRUFFLE BRIE GRILLED CHEESE 18 V

Mango Jam, Sullivan Sourdough

### TAMARIND LAMB CHOPS 26 GF

Roasted Plantains, Jerk Spiced Yogurt

### CHICKEN HAKKA NOODLES 19 DF

Snow Peas, Sesame, Ginger, Lime

### MOJO PORK SAUSAGE 18 GF

Corn Polenta, Roasted Peppers

### CHEF NIVEN'S SOUP 15 DF GF V

Lentils, Calabaza, Lemon, Cilantro

### HULI HULI CAULIFLOWER 16 DF GF V

Guava Teriyaki, Tumeric, Arugula

### CRISPY MAITAKE MUSHROOMS 17 GF V

Caramelized Onion Dip, Paya Island Spice

## MAINS

### ISLAND SHRIMP 24 GF

Roasted Garlic, Sherry, Scallions, Grilled Bread

### PRIME RIBEYE / SKIRT STEAK 75 / 39 GF

Crispy New Potatoes, Chimichurri Black Pepper Ranch

### MANGO CHICKEN CURRY 25 DF GF

Coconut, Coriander, Baby Tomatoes

### GRILLED JERK CHICKEN 32 GF

Corn "Festival", Roasted Peach BBQ

### WAGYU BURGER 23

Aged Cheddar, Special Sauce, Griddled Onions, Brioche

### OXTAIL & POTATO GNOCCHI 38 GF

Pickled Red Cabbage, Scotch Bonnet, Thyme

### BRAISED LAMB SHANK 38 GF

Anson Mills Polenta, Spinach, Chives

### BUTTERFLIED HOGFISH 68 DF GF

Charred Shallots, Fennel, Herbs, Preserved Lemon

### DAILY CATCH 42 DF GF

Lemongrass Glaze, Bok Choy  
Heirloom Carrots, Coconut Curry

## DESSERT

### COCONUT KEY LIME TART 16

Florida Strawberries, Chantilly Cream

### BRUGAL 1888 RUM CAKE 16

Vanilla Bean Ice Cream, Toffee

### PASSION FRUIT & CHOCOLATE MOUSSE 15

Rancho Patel Mango, Olive Oil

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN



= CHEF'S RECCOMENDATION

A 20% Gratuity May Be Added To Parties of 6 or More

\*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please notify us of any food allergies.