

MIA

Paya

FLA

LIGHT & FRESH

- **SMASHED CUCUMBER 16** DF GF V
Roasted Tomatoes, Sweet Onions, Cilantro, Whipped Tahini
- YELLOWFIN TUNA CRUDO 24**
Roasted Pepper Romesco, Orange, Pumpkin Seeds
- SHRIMP PAPAYA SALAD 23** DF GF
Tomatoes, Thai Basil, Tamarind Vinaigrette, Crispy Plantain
- ENDIVE SALAD 19** GF V
Orange, Walnuts, Pecorino Toscano
- WAHOO CEVICHE* 24** DF GF
Leche De Tigre, Avocado, Cachucha Peppers, Island Chips
- **SCALLOP CRUDO* 23** DF GF
Seasonal Fruit, Jalapeño, Shallot, Passion Fruit, EVOO
- HAMACHI CRUDO* 22** DF GF
Cachucha Pepper, Yuzu Kosho, EVOO
- WAGYU BEEF TARTARE* 22**
Pickles, Dijon Aioli, Grilled Bread

APPETIZERS

- ISLAND CRAB CAKE 23**
Blue Crab, Papaya Salsa, Lime
- TRUFFLE BRIE GRILLED CHEESE 18** V
Mango Jam, Sullivan Sourdough
- **DUCK LUMPIA 23** DF
Butter Lettuce, Mint, Jeow Sum
- HULI HULI CAULIFLOWER 16** DF GF V
Pineapple Teriyaki, Turmeric, Arugula
- CRISPY MAITAKE MUSHROOMS 17** V
Caramelized Onion Dip, Paya Island Sauce
- CHEF NIVEN’S SOUP 15** DF GF V
Lentils, Calabaza, Lemon, Cilantro
- **TAMARIND LAMB CHOPS 26** GF
Roasted Plantains, Jerk Spiced Yogurt
- CHICKEN NOODLES 19** DF
Snow Peas, Sesame, Ginger, Lime

MAINS

- PERI PERI CHICKEN 32** GF
Boniato Mash, Broccolini, Salsa Verde
- PRIME RIBEYE 75** GF
Crispy New Potatoes, Chimichurri, Black Pepper Ranch
- PRIME SKIRT STEAK 39** GF
Crispy New Potatoes, Chimichurri, Black Pepper Ranch
- MANGO CHICKEN CURRY 25** DF GF
Coconut, Coriander, Baby Tomatoes
- ISLAND SHRIMP 25**
Roasted Garlic, Sherry, Scallions, Grilled Bread
- WAGYU BURGER 23**
Aged Cheddar, Special Sauce, Griddled Onions, Brioche
- BRAISED LAMB SHANK 38** GF
Anson Mills Polenta, Spinach, Chives
- CRISPY WHOLEFISH MP** DF GF
Fennel, Heirloom Tomatoes, Ginger Sesame Sauce
- **LEMONGRASS GLAZED DAILY CATCH 42** DF
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
- SORBET & CAVIAR 28**
Seasonal Sorbet, Osetra Caviar, EVOO



GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN  = CHEF’S RECOMMENDATION

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.

Drink List

COCKTAILS

GUAVA MOJITO 13

Flor De Caña Rum 4yr, Lo-Fi Gentian
Amaro, Local Guava, Mint

PASSION FRUIT FIZZ* 16

Botanist Gin, Licor 43
Passion Fruit, Cream, Egg Whites

APEROL THE TIME 14

Maestro Dobel Diamante Tequila
Aperol, Pineapple Juice, Banana Liqueur

MO-GARITA 17

Gran Centenario Plata, 400 Conejos Mezcal
Strawberry, Watermelon, Jerk Agave, Hellfire Bitters

HIBISCUS SOUR* 17

Four Roses Bourbon, 10yr Tawny Port
Hibiscus, Cardamom Bitters, Egg Whites

UBE COLADA 17

Coconut Washed ZYR Vodka, Ube Extract
Coconut Cream, Pineapple Juice

ISLAND NEGRONI 17

Brugal 1888, Coconut Washed Campari
Banana Liqueur, Sweet Vermouth

PAPAYA PARLAY 15

Papaya Infused Four Roses Bourbon, Aperol
Amaro Nonino, Lemon

SUNSHINE SANGRIA 17

Flor De Caña Rum, Passion Fruit
Lemon, White Wine

CELESTIAL 75 17

Rancho Patel Pea Flower Infused No. 3 Gin
St. Germain, Lemon, Prosecco

MOCKTAILS

BLUE ZONE 10

Blue Spirulina, Green Juice Blend
Agave, Ginger Beer

PRICKLY IN PINK 10

Prickly Pear Puree, Condensed
Milk, Lime

JELLO SHOTS

CARIBBEAN RUM PUNCH 7

Flor De Caña Rum, Pisco, Lime
Mango, Turmeric

ISLAND TIME 7

Hibiscus Infused Centenario Plata Tequila, Lemon
Giffard Banana Liqueur, Passion Fruit

WINE

WHITE

ALBARIÑO 16

Bodega Garzón Reserva | Garazón, UR

VERMENTINO 14

Costamolino | Sardinia, IT

CHENIN BLANC 16

Beaumont | Walker Bay, SA

CHARDONNAY 20

J. Moreau & Fils | Chablis, FR

SAUVIGNON BLANC 18

Sinegal Estate | Napa, CA

RED

PINOT NOIR 18

Paul Hobbs Crossbarn | Sonoma, CA

TEMPRANILLO 16

Cantos de Velpiedra | Rioja, SP

SANGIOVESE 18

Col d' Orcia Spezieri | Tuscany, IT

MALBEC 14

Vino Cobos Felino | Mendoza, AR

CABERNET SAUVIGNON 22

Auctioneer | Napa, CA

SPARKLING

CREMANT BRUT 19

Albert-Bichot | Burgundy, FR

SPARKLING ROSÉ

SPARKLING ROSÉ BRUT 15

Valdo Marco Oro | Prosecco, IT

ROSÉ

GRENAACHE 17

Mirabeau | Provence, FR

BEER

ESTRELLA DAMM 8

Lager | Spain

PRESIDENTE 8

Pilsner | Dominican Republic

MIA MIAMI WEISS 8

Hefeweizen-Style Ale | USA

SOUTH BEACH SUNSET 8

Blood Orange Hazy IPA | USA