

## ALMOST RAW

**FRUITS DE MER PLATTER 16/PERSON**  
chef's seasonally prepared raw and chilled seafood selection

**LOCAL SNAPPER CARPACCIO 15**

cucumber, grapefruit, serrano chili, radish, almond, buttermilk

**CONCH & AVOCADO 16**

bloody mary, crispy corn nuts, bonito aioli

**BROWN BUTTER GLAZED KING CRAB 26**

cherry, white onion, pumpernickel, mustard seed

## FROM THE LOCAL SEA

**CATCH OF THE DAY 31**

"tamale", orange, carrot ginger chimichurri

**YELLOWFIN TUNA WELLINGTON 32**

escarole, wild mushroom, truffle jus

**GRILLED SWORDFISH 28**

sweet plantain, pigeon peas, ham, salsa roja

**OLIVE OIL POACHED WAHOO 28**

coconut sticky rice, mango, pepper relish, glazed baby leek



## STARTER

**BABY GEM SUMMER SALAD 15**

baby lettuces, zucchini, eggplant, marinated tomato, radish, rye, green goddess

**BEET & RICOTTA SALAD 14**

buttermilk ricotta, quinoa, beets, carrots, zucchini, upland cress

**HEARTS OF PALM SALAD\* 14**

butter lettuce, avocado, tomato, cotija cheese

**KALUGA CAVIAR & BONE MARROW 23**

whipped bone marrow, tomato confit, beef cracklins, brioche toast

**CHARRED SPANISH OCTOPUS 18**

coconut vadouvan, grapes, cashews, dates, cilantro

**FAVA BEAN DUMPLINGS 14**

smoked seaweed broth, black truffle, buttermilk ricotta

**DYNAMITE LOBSTER BITES 25**

sweet & spicy aioli, crispy wonton, sesame, pickled watermelon radish

**KEY WEST PINK SHRIMP 19**

heirloom tomato, avocado, cilantro, jalapeño

**ROCK SHRIMP POTSTICKERS 17**

ginger soy dipping sauce

## MAIN

**HONEY LAVENDER ROASTED DUCK BREAST 39**

huckleberry, turnip, black garlic, citrus duck jus

**CAPE SEA SCALLOPS 38**

jerusalem artichoke puree, shelling beans, upland cress, salsa verde

**ROASTED ORGANIC CHICKEN\* 25**

smashed fava beans, mixed radishes, pickled carrots

**ALLEN BROTHERS NEW YORK STRIP\* 40**

crispy shaved Idaho potato, parsley root purée, beef cracklins, gorgonzola demi

**TIGER PRAWNS 28**

green tomato, charred corn, jalapeño, black rice, and shrimp veloute

## SIDES 9

**LOBSTER MASHED POTATOES\* 14**

lobster butter, chives, tarragon

**BRUSSEL SPROUTS**

mushrooms, white onion, lemon

**ROASTED BABY CARROTS**

dates, cashews, grapes

**SMOKEY SWEET CORN**

chipotle' cotija cheese

**SKILLET ROASTED SUMMER SQUASH**

herb & garlic vinaigrette

\*Gluten-free. Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.