

## TABLE SNACKS

Charcuterie and Cheese Board	18
Acorn Fed, Cinco Jotas Iberico Jamon	22
Sweet Pea Guacamole with Toasted Sunflower Seeds Warm Crunchy Tortillas	14

## LIGHT & BRIGHT

Sucrene and Arugula Salad Avocado and Spicy Corn Vinaigrette	12
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Beets and Strawberry Salad Pistachio, Red Chili and Shallot Dressing, Mint	15
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Spicy Tuna Tartare, Lettuce Cups Avocado, Radish, Puffed Rice*	20
Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette	16

## GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce Rosemary Aioli	8
Peekytoe Crab and Corn Fritters Chipotle Aioli and Cilantro	15
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	19
Crunchy Calamari, Aji-Amarillo Dip, Cilantro and Basil Salt	17
Charred Octopus, Smoked Paprika Guajillo Vinaigrette, Crispy Potatoes	21

## PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	14
Mushroom, Three Cheese, Garlic-Parsley Oil, Farm Egg*	17
Spinach with Manchego Cheese and Espelette Pepper	17
Black Truffle and Fontina Cheese	24

## MASA & TORTILLAS

Sautéed Organic Mushroom Tacos, Mole, Kale and Lime	14
Crispy Florida Black Grouper Tacos Aioli and Cabbage-Chili Pickle	16
Griddled Florida Black Grouper Tacos Aioli and Cabbage-Chili Pickle	19
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	15
Achiote Pork Tacos, Pickled Red Onion, Cilantro	16
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	20

## GRILLED & ROASTED

Roasted Snapper, Summer Squash Apricot-Lime Emulsion	35
Corn Nut Crusted Salmon, Fragrant Lime-Corn Broth Chilies, Herbs	30
Roasted Maine Lobster Chili-Lime Butter, Crispy Shoestring Potatoes, Herbs	52
Arroz con Pollo, Crackling Skin and Lemon Zest	28
Beef Tenderloin, Red Chili Butter Spinach with Toasted Sesame Seeds*	49
32 oz. Prime Aged Ribeye For Two*	135

## VEGETABLES

Potato Puree with Queso Fresco and Sea Salt	8
Sautéed Corn with Manchego, Jalapeño and Lime	10
Broccoli Rabe with Soffritto and Citrus	10
Summer Vegetables with Salsa Verde, Lime Organic Brown Rice	19

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness\*

A service charge of 18% will be added to your check

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

DINNER