



FOR SHARING

- Edamame 8

citrus sea salt
- Island Chips 14

plantain, taro root, boniato chips
guacamole, charred tomato salsa
- Asian Duck Wings 15

sweet chile, sesame, scallion
- Local Caught Ceviche 15

passion fruit, avocado, jalapeño
- Shrimp Cocktail 18

lime cocktail sauce
- Seasonal Crudit  12

local vegetables, cannellini bean dip
chipotle ranch
- Oysters on the   Shell 18

red wine mignonette
- Spicy Tuna Nacho 18

crispy wontons, wakame, lomi tomatoes
avocado, siracha mayo

SALADS

- Farmer Greens 17

strawberry, avocado, radish, carrots
cucumbers, pine nut crusted goat cheese
mango vinaigrette
- Kale Caesar 15

baby kale, romaine, crispy prosciutto
white anchovies, garlic croutons, parmesan
- Chopped Asian Chicken 21

napa cabbage, cucumber, bean sprouts
scallion, peanuts, rice wine vinaigrette
- Seafood Cobb 34

lobster, shrimp, avocado, tomato, bacon
blue cheese, pineapple, citrus vinaigrette
- add grilled chicken +6, shrimp +12
tuna +14, fish of the day MP*

HAND HELD

- Chicken B nh M  17

pickled vegetables, cilantro, jalape o
mint, basil mayo, french bread
- Maine Lobster Roll 28

brioche bun, herb aioli, bibb lettuce
- Brisket Beef Burger
(Single 12 Double 16 Triple 18)

house-made pickles, cheddar, horseradish aioli
lettuce, tomato, onion
- Vegetable & Black Bean Burger 15

roasted corn salsa, pepper jack, garlic aioli
whole grain bun
- Blackened Grouper Sandwich 24

heirloom tomato, baby romaine
house-made pickles, key lime aioli
freshly baked french bread
- House Roasted Turkey Club Wrap 17

avocado, applewood smoked bacon
mustard aioli, pickled red onions

Choice of Two Tacos
&
Signature Margarita
\$20.18

TACOS

- Mahi Mahi 22

chayote slaw, chipotle aioli
- Carne Asada 18

skirt steak, pico de gallo, queso fresco
house steak sauce
- Lemon Grilled Shrimp 20

black bean, sweet corn, chimichurri
goat cheese
- * or one of each for 20

Chef de Cuisine
Kevin Knieriemen

OCEAN

- Local Catch MP

grilled or blackened
- Tuna Poke Bowl 26

sticky rice, cucumber, scallion, soybeans
wakame, sprouts, avocado, tempura crispies
- Chilled Seafood Platter for Two 40

5 oysters
5 shrimp
3 oz. tuna poke
3 oz. ceviche
seaweed salad

BEER FLOATS

- CARAMEL CREAM 12

vanilla ice cream, due south caramel cream
- BLOOD ORANGE 12

temple orange sorbet, copperpoint blood orange wit
- HAND-CRAFTED LOCAL SHANDY 12

tequesta chancellor, reeds ginger beer, lemon

SWEETS

- House-Made Chocolate Chip
Ice Cream Sandwich 8
- Seasonal Fruit 12
- Coconut Sorbet 10

house-made, served in half shell
- Key Lime Pie 12

graham cracker-macadamia nut crust
tequila chantilly
- Assorted House-Made
Ice Cream and Sorbet 8

ask your server for flavors of the day

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness
especially if you are pregnant or have certain medical conditions.

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.

