

Lunch menu



Appetizers

*EDAMAME 8
Citrus Sea Salt **V, GF**

*ISLAND CHIPS 14
Plantain, Taro Root, Boniato Chips, Guacamole
Charred Tomato Salsa **V, GF**

*SEASONAL CRUDITE 12
Local Vegetables, Cannelini Bean Dip
Chipotle Ranch **V, GF**

CONCH & CORN FRITTERS 17
Pickled Peppers, Mango Chutney

SHRIMP COCKTAIL 18
Lime Cocktail Sauce **GF**

AHI TUNA TARTAR 18
Crisp Wonton, Wakame, Tomatoes, Avocado
Sriracha Mayo

ATLANTIC OYSTERS ON THE 1/2 SHELL 22
Red Wine Mignonette, Cocktail Sauce **GF**

garden

CAESAR SALAD 15
Hearts of Romaine, Shaved Radicchio
Parmigiano-Reggiano, Grilled Lemon, Anchovies
Classic Caesar Dressing

*FARMER'S MARKET 17
Local Baby Greens, Pine Nuts, Goat Cheese
Oven Dried Tomatoes, Pickled Carrots
Mango Vinaigrette **GF**

*CHOPPED ASIAN CHICKEN 21
Napa Cabbage, Cucumber, Bean Sprouts, Scallion
Peanuts, Rice-Wine Vinaigrette

SEAFOOD COBB 34
Lobster, Shrimp, Avocado, Tomato, Bacon, Pineapple
Blue Cheese Crumbles, Citrus Vinaigrette **GF**

Enhancements:

Chicken +8 | Ahi Tuna +14 | Shrimp +12

TACOS

CUBAN MOJO PORK 17
House-Made Pickles, Swiss Cheese, Dijon

CARNE ASADA 21
Flank Steak, Pico de Gallo, Black Bean
Queso Fresco

MAHI MAHI 22
Chayote Slaw, Chipotle Aioli

A Taste of Each \$21

HANDHELD

*SWEET POTATO & BLACK BEAN BURGER 15
Goat Cheese, Sweet & Sour Tomato, Garlic Aioli
Whole Grain Bun **V**

BUFFALO CHICKEN SALAD 17
Bacon, Blue Cheese, Croissant

BRISKET BEEF BURGER
Single 12 | Double 16 | Triple 18
House-Made Pickles, Aged Cheddar,
Thousand Island, Lettuce, Tomato, Onion

BLACKENED GROUPER SANDWICH 24
Heirloom Tomato, Baby Romaine, House-Made Pickles
Key Lime Aioli, Freshly Baked French Bread

MAINE LOBSTER ROLL 28
Bibb Lettuce, Herb Aioli, Brioche Bun

entrée

LOCAL FISH OF THE DAY MP
Confit Tomato, Olive, Caper
Local Baby Vegetables
Fingerling Potatoes **GF**

JERK CHICKEN KABOBS 19
Smoked Black Beans, Coconut Rice
Mango Chutney **GF**

*AHI TUNA POKE BOWL 26
Sticky Rice, Cucumber, Scallion, Soybeans
Sprouts, Avocado, Tempura Crispies

Pizza

CHEESE 16
House-Made Red Sauce, Burrata
Mozzarella, Pecorino **V**

BBT 17
Burrata, Basil
Roasted Heirloom Tomatoes
Young Arugula, Aged Balsamic **V**

PEPPERONI 17
Roasted Pepperoni, House-Made Red Sauce
Mozzarella

BROCCOLINI 19
House-Made Italian Sausage
Charred Broccolini, Kale Pesto, Roasted Garlic

TRUFFLE 21
White Anchovy, Sauce Bianca, Watercress
Cured Egg Yolk

SANGRIA

Red, White or
Sparkling for Two

12

* Indicates menu item maybe prepared as a vegan option

V | OVO-Lacto Vegetarian

GF | Gluten Free

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.