

SHAREABLES

*edamame V, GF	8
citrus sea salt	
*bruschetta V	12
heirloom tomato, roasted garlic spread	
cashew "parmesan", aged balsamic	
ahi tuna tartar	18
crisp wonton, wakame, tomato, avocado	
sriracha mayo	
*garden vegetables V	19
seasonal vegetables, spinach artichoke dip	
roasted garlic whipped yogurt, balsamic glaze	
warm pita, marinated olive medley	
atlantic oysters GF	22
red wine mignonette, cocktail sauce	
charcuterie & cheese	25
honeycomb, house-made mustard, spiced nuts, giardiniera	

SEA

crispy calamari	16
broccolini, haricot vert, pink shrimp, lemon	
calabrian aioli	
garlic shrimp	17
red pepper flake, lemon, parsley, ciabatta	
shrimp cocktail	18
lime cocktail sauce GF	
mahi mahi tacos	22
chayote slaw, chipotle aioli	

FROM THE LAND

*house dipped onion rings V	12
signature ketchup	
loaded pee wee potatoes GF	15
pepper bacon, aged white cheddar, herbed buttermilk	
buffalo wings GF	16
celery, carrots, blue cheese	
temple orange wagyu burger	26
house-made pickles, aged cheddar	
applewood smoked bacon, lettuce, tomato, onion, brioche bun	
<i>served with french fries</i>	

PIZZA

cheese V	16
house-made red sauce, burrata, mozzarella, pecorino	
bbt V	17
burrata, basil, roasted heirloom tomato	
young arugula, aged balsamic	
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	

** indicates menu item may be 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. 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*

SWEET ENDINGS

mango key lime pie V	12
graham cracker crust, strawberries, chantilly cream	
orange chocolate torte V	12
orange sponge, chocolate sesame mousse blood orange coulis, pistachio ice cream	
elderflower cheesecake V	12
caramel carrot pureé, brioche, blueberry, vanilla chantilly	
tableside s'mores V	14
toast your homemade marshmallow, build your own s'mores	
house-spun ice cream & sorbet V, GF	3 / 6 / 9

COFFEE & ESPRESSO

nitro cold-brew by oceano coffee	6
infused with nitrogen for a creamy finish roasted in small batches in tequesta, florida	
cappuccino	7
rich espresso layered with steamed milk and topped with a thick airy layer of foamed milk	
latte	7
rich espresso layered with steamed milk and topped with a thin layer of foamed milk	
macchiato	7
bold espresso spotted with steamed milk	

TEA

created by nature, crafted by ikaati
certified organic

imperial earl grey	5
opulent black tea brightened with a bergamot aroma	
royal breakfast	5
robust blend of black teas	
jade dragon	5
delicate green tea with a distinctive chestnut aroma	
lush orchard	5
vibrant blend of white and green teas energized with fruit	
protect	5
vivid infusion of lemon, rosehip, goji berry and hibiscus	
soothe	5
calming infusion of chamomile, clover, and spearmint	

cold-pressed juice of the day 10

USDA certified organic and kosher
fruit and vegetable juice by juicera

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Our Resort is a Smoke Free Environment

06.18.20