

## SHAREABLES

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

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## SEA

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

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## FROM THE LAND

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

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## PIZZA

<b>cheese V</b>	16
house-made red sauce, burrata, mozzarella, pecorino	
<b>bbt V</b>	17
burrata, basil, roasted heirloom tomato	
young arugula, aged balsamic	
<b>pepperoni</b>	17
roasted pepperoni, house-made red sauce, mozzarella	
<b>broccolini</b>	19
house-made italian sausage, charred broccolini	
kale pesto, roasted garlic	
<b>truffle</b>	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

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

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## COFFEE & ESPRESSO

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

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## TEA

created by nature, crafted by ikaati  
certified organic

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