



FOR SHARING

Edamame 8

citrus sea salt **V, GF**

Island Chips 14

plantain, taro root, boniato chips
guacamole, charred tomato salsa

Atlantic Oysters on the 1/2 Shell 22

red wine mignonette, cocktail sauce **GF**

Shrimp & Chorizo Empanadas 20

pepper jack, lime crema

Shrimp Cocktail 18

lime cocktail sauce **GF**

Seasonal Crudité 12

local vegetables, cannellini bean dip
chipotle ranch **V, GF**

Ahi Tuna Tartar 18

crisp wonton, wakame, tomato
avocado, sriracha mayo

Conch & Corn Fritters 17

pickled peppers, mango chutney

HAND HELD

Buffalo Chicken Salad 17

bacon, blue cheese, iceberg lettuce
cucumber, tomato, croissant

Brisket Beef Burger

(Single 12 Double 16 Triple 18)

house-made pickles, aged cheddar
thousand island, lettuce, tomato, onion

Choice of Two Tacos
&
Signature Margarita
\$20.20

Sweet Potato & Black Bean Burger 15

goat cheese, sweet & sour tomato, garlic aioli
whole grain bun **V**

Jerk Chicken Kabobs 17

smoked black beans, coconut rice
mango chutney **GF**

OCEAN

Local Fish of the Day MP

confit tomato, olive, caper
local baby vegetables, fingerling potatoes **GF**

Ahi Tuna Poke Bowl 26

sticky rice, cucumber, scallion, soybeans
wakame, sprouts, avocado, tempura crispies

Maine Lobster Roll 28

brioche bun, herb aioli, bibb lettuce

Blackened Grouper Sandwich 24

heirloom tomato, baby romaine
house-made pickles, key lime aioli
freshly baked french bread

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

HAND-CRAFTED LOCAL SHANDY 12

tequesta chancellor, reeds ginger beer, lemon

SALADS

Farmers Market 17

local baby greens, pine nuts, goat cheese
oven dried tomatoes, pickled carrot, cucumber
haricot vert, mango vinaigrette **GF, V**

Caesar 15

hearts of romaine, shaved radicchio
parmigiano-reggiano, grilled lemon
anchovies, classic caesar dressing

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 **GF**

Enhancements:

Grilled Chicken +8 | Shrimp +12

Ahi Tuna +14

TACOS

Mahi Mahi 22

chayote slaw, chipotle aioli

Cuban Mojo Pork 17

house-made pickles, swiss cheese, dijon

Carne Asada 21

flank steak, pico degallo, black bean
queso fresco

A Taste of Each \$21

Chef de Cuisine
Kevin Knieriemen

SWEETS

House-Made Chocolate Chip Ice Cream Sandwich 8 **V**

Seasonal Fruit 12 **V**

Coconut Sorbet 10

house-made, served in half shell **V, GF**

Mango Key Lime Pie 12

graham cracker crust, strawberries
vanilla bean chantilly **V**

Assorted House-Made Ice Cream and Sorbet 8

ask your server for flavors of the day **V**

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