



FOR SHARING

EDAMAME 8

citrus sea salt **V, GF**

SEASONAL CRUDITÉ 12

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

ISLAND CHIPS 14

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

LOCAL CAUGHT CEVICHE 17

florida mango, jalapeño, avocado

ATLANTIC OYSTERS ON THE 1/2 SHELL 22

red wine mignonette, cocktail sauce **GF**

SHRIMP COCKTAIL 18

lime cocktail sauce **GF**

AHI TUNA TARTAR 18

crisp wonton, wakame, tomato
avocado, sriracha mayo

CONCH & CORN FRITTERS 17

pickled peppers, mango chutney

SHRIMP & CHORIZO EMPANADAS 20

pepper jack, lime crema

SALADS

SEASONAL FARMERS MARKET 17

spinach, arugula, blistered grapes, pepitas, feta
tomato, pumpkin, apple cider vinaigrette **GF, V**

KALE CAESAR 17

hearts of romaine, garlic croutons, crispy
prosciutto parmigiano-reggiano, grilled lemon
anchovies classic caesar dressing

CHOPPED ASIAN CHICKEN 21

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

SEAFOOD COBB 38

lobster, shrimp, avocado, tomato, bacon
blue cheese, pineapple, citrus vinaigrette **GF**

enhancements:

grilled chicken +8 | shrimp +12 | ahi tuna +14

HANDHELD

HOUSE-ROASTED TURKEY WRAP 17

cranberry aioli, brie, bacon, crispy lettuce
honey wheat wrap

BRISKET BEEF BURGER

(single 12 | double 16 | triple 18)
house-made pickles, aged cheddar
thousand island, lettuce, tomato, onion

WAGYU BEEF

FOOT LONG HOT DOG 22

ipa mustard, cheese fondue, sauerkraut
fried pickles, shallots, and jalapeños
onion brioche bun
served with old bay potato chips

SWEET POTATO & BLACK BEAN BURGER 15

pepper jack, corn-tomato salsa, garlic aioli
whole grain bun **V**

JERK CHICKEN WRAP 17

vanilla roasted pineapple, arugula, goat cheese
black bean wrap

TACOS

MAHI MAHI 22

chayote slaw, chipotle aioli

LEMON SHRIMP 22

tropical fruit salsa, avocado, lime crema

CARNE ASADA 21

flank steak, pico de gallo, black bean
queso fresco

TACO-RITA 22

choice of two tacos & signature margarita

TACO FLIGHT 22

choice of three

**CHEF DE CUISINE
KEVIN
KNIERIEMEN**

OCEAN

LOCAL FISH OF THE DAY MP

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

AHI TUNA POKE BOWL 26

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

MAINE LOBSTER ROLL 28

bibb lettuce, herb aioli, brioche bun

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

SWEETS

HOUSE-MADE CHOCOLATE CHIP ICE CREAM SANDWICH 8 **v**

SEASONAL FRUIT 12 **v**

COCONUT SORBET 12

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 & 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 from raw oysters and should eat oysters fully cooked.