



## OCEAN

### CORN & CONCH FRITTERS 17

pickled peppers, mango chutney

### SHRIMP COCKTAIL 18

lime cocktail sauce **GF**

### ATLANTIC OYSTERS ON THE 1/2 SHELL 22

red wine mignonette, cocktail sauce **GF**

### BLACKENED GROUPER SANDWICH 24

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

### MAINE LOBSTER ROLL 28

brioche bun, herb aioli, bibb lettuce

### CHILLED SEAFOOD PLATTER FOR TWO 40

5 oysters

5 shrimp

3 oz. tuna poke

3 oz. ceviche

seaweed salad

## SALADS

### KALE CAESAR 17

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

### SEASONAL FARMERS MARKET 17

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

#### enhancements:

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

## HAPPY HOUR

### \$5 DRAFT BEER

### \$8 SELECT WINES BY THE GLASS

### TRUFFLE FRIES 5

### EDAMAME 5

citrus sea salt **V, GF**

### MINI SEASONAL CRUDITÉ 5

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

### ISLAND CHIPS 7

plantain, taro root  
boniato chips, charred tomato salsa

### AHI TUNA TARTAR 4

crisp wonton, wakame, tomato  
avocado, sriracha mayo

### SHRIMP & CHORIZO EMPANADAS 6

pepper jack, lime crema

### CHOICE OF TWO TACOS

&

### SIGNATURE MARGARITA

\$22

## BEER FLOATS

### CARAMEL CREAM 12

vanilla ice cream, due south caramel cream

### HAND-CRAFTED LOCAL SHANDY 12

tequesta chancellor, reeds ginger beer, lemon

CHEF DE CUISINE  
KEVIN KNIERIEMEN

## HAND HELD

### JERK CHICKEN WRAP 17

vanilla roasted pineapple, arugula  
goat cheese, black bean wrap

### BRISKET BEEF BURGER

(single 12 | double 16 | triple 18)

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

### SWEET POTATO & BLACK BEAN BURGER 15

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

## TACOS

### LEMON SHRIMP 22

tropical fruit salsa, avocado, lime crema

### CARNE ASADA 21

flank steak, pico de gallo, black bean  
queso fresco

### MAHI MAHI 22

chayote slaw, chipotle aioli

### TACO FLIGHT 22

choice of three

## 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.*

11.06.20