

Seasonal

Stone Crab Chowder 10

Fresh Snipped Parsley, Key's Fish Dip, Ritz Crackers

Avocado Fire & Ice Ceviche 12

Aji Amarillo, Sweet Potato, Organic Arugula

Crab Floating Island 18

Mango, Kaffir Lime, Coconut Milk, Chives

Local

Proper Sausage in the Blanket 12

Fig, Blue Cheese, Pommery Mustard, House Pickle

Key West Shrimp Toast 16

Smoke Fennel Butter, Avocado, Bermuda Onion

Homestead Avocado Greek Salad 14

Heirloom Tomato, Breakfast Radish, Cucumber, Feta, Kalamata Olives

Millionaires Miami Smokers Bacon 14

Plantains, Dates, Marcona Almonds, Chimichurri, Rosemary, Rum

Dine

Caribbean Cowboy Steak 45

Sea Salt, Salsa Verde

Locally Caught Yellowtail Snapper 28

Passion Fruit Butter, Shaved Radish, Cilantro Foam

Aged New York Sirloin Steak 36

Rosemary Bordelaise, Caramelized Whole Garlic

Pan Seared Black Grouper 28

Sally's Celery, Green Olives, Florida Oranges

Korabuta Bone in Pork Chop 30

Fennel Dusted Chimichurri

Butter Poached Lobster Americana 39

Rigatoni, Fairytale Eggplant, Tomato, Thai Basil

Poulet Rouge Roasted Chicken 23

House-Grown Tarragon Mojo, Tostones

Parmesan Roasted Zucchini Hasselback 21

Paradise Farm Oyster Mushrooms, Ancient Grains, Sage

From the Farm

Our signature family style sides, shareable for the table

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Ginger & Garlic Roasted Oyster Mushroom

Cast Iron Charred Asparagus, Florida Citrus

Buttermilk Whipped Potatoes

Brussels Sprouts Bang Bang

Grilled Broccoli, Manchego, Toasted Hazelnuts

Sea Salt Wrinkled Fingerling Potatoes