

To Share

LOCAL SHRIMP CEVICHE* local pink shrimp, passion-citrus marinade, red onion, jalapeño, fresh cilantro, avocado, malanga chip	24
MANGO TUNA TARTARE* fresh mango compote, hoisin-yuzu marinade, sesame seed, fresh cilantro, avocado, crispy rice cake	26
YELLOWTAIL TIRADITO* hamachi yellowtail, soy-lime, sesame & sweet miso, scallions, sweet corn dust	20
SCALLOPS creamed corn, callaloo, heirloom baby tomato salad, chorizo crema	28
CHARRED OCTOPUS adobo marinated octopus, crispy potato, spiced calabaza crema, chimichurri	32
CONCH & CRAB FRITTERS key lime remoulade, charred pineapple compote	23
CHICKEN CROQUETTES mushroom ragout, roasted pepper aioli	17
BRAISED SHORT RIB EMPANADAS curried braised short rib stew, roasted garlic lime & tomato mayo, queso fresco	22
BEEF CARPACCIO* dijon mustard cream, mushroom ceviche, caper, arugula, baguette	29
LONGANIZA SLIDERS hoisin-cilantro mayonnaise, caramelized onion, smoked gouda, brioche	18

Soup & Salad

FISH CHOWDER fresh local catch, roasted leeks, garlic, taro root, local okra, coconut sofrito broth	12
BEET roasted beet, avocado, florida oranges, radish, heirloom tomato, baby gem lettuce, citrus-thyme vinaigrette	19
WEDGE iceberg, heirloom tomato, carrots, jalapeno-guava glazed bacon, gorgonzola, creamy buttermilk ranch dressing	21
GREEK iceberg, kalamata, feta, red onion, heirloom tomato, cucumber, pickled pepper, lemon-lime oregano vinaigrette	18

Light Bites

ASSORTED SPANISH OLIVES	10
GALLEGA BREAD WITH OLIVE OIL CONFIT TOMATOES	10
BRAVA POTATOES	10
MAHI FRITTERS WITH SMOKED TOMATO AIOLI	10

Chef's Flow

LOBSTER TIMBAL yuca mash, lobster-shitake mushroom escabeche, citrus beurre blanc, avocado	29
FISH & CHIPS pan fried headless butterfly whole catch of the day, selection of creole or ajillo sauce, crispy french fries, caramelized lemon, smoked tomato aioli	48
CALABAZA roasted calabaza, coconut ginger sauce, fresh mixed greens, heirloom tomato, avocado, pickled onions, lemon oregano vinaigrette	21
OYSTERS* friday, saturday & sundays only, fresh seasonal oysters served on the half shell with mignonette & mango cocktail sauce, fresh lemon orders of 6 or 12 oysters	mkt

Entrées

FRESH CATCH SALSA VERDE salsa verde, shrimp, parsley, smoked black mussels, olive oil potatoes	mkt
MAHI roasted local mahi-mahi bok choy, black rice, ginger coconut broth	42
LANGOUSTINES head on prawns, sweet pepper & garlic sauce, sofrito-butter grits, annatto oil	48
GROUPE grill blackened grouper filet, pineapple relish, cilantro-lime butter, green plantain tostone	45
CHURRASCO* sous vide hanger steak, tomato, parsley & red onion chimichurri, yuca hash	38
NIMAN RANCH PORK BELLY sweet plantain fufu, smoked pork jus, sage gremolata, asparagus	41
PAN SEARED CHICKEN boneless chicken, local orange recazo glaze, fingerling potato, spiced glazed heirloom baby carrots	31

**contains (or may contain) raw or under cooked ingredients. consuming raw or under cooked, meats, poultry, shellfish, or eggs may increase your risk of food born illness. There is a risk associated with consuming raw oysters and shellfish. If you have a chronic illness of the liver, stomach, or blood, you are at greater risk of illness. Parties of 6 or more are subject to a 18% service charge.*