

## SNACKS & STARTS

### QUESO FUNDIDO 14

Tortilla Chips

### MUSTARD-SPICED AHI TUNA TARTARE 12

Lime | Pineapple | Chips 

### GUAVA-JALAPEÑO BBQ CHICKEN WINGS 13

#### CAJUN CRAB CAKE 16

Charred Lime | Avocado Aioli

### POACHED SHRIMP STEW 15

Roasted Tomato-Garlic Chutney | Grilled Bread

### THE HASSLE-FREE 15

Beef | Bacon | Bourbon | Bbq | Cornbread

### COASTAL SHRIMP FLATBREAD 15

Pesto | Oaxaca Cheese

### JERK CHICKEN FLATBREAD 15

Roasted Pepper Sauce | Fresh Pineapple | Jack Cheese


## SOUPS & GREENS

### PINEAPPLE-CHIA SEED GAZPACHO 7

#### ALLIGATOR GUMBO 8

Sweet Potatoes | Coconut Milk | Plantains  
Okra | Sassafras


#### GRILLED SALMON 22

Arugula | Hearts of Palm | Walnuts | Berries  
Chipotle Vinaigrette 


#### MARKER 92 14

Hearts of Palm | Artisan Lettuce | Shredded Kale  
Bell Peppers | Fresh Berries | Oaxaca Cheese  
Walnuts | Ginger-Orange Vinaigrette

### SHRIMP & AVOCADO 15

Cherry Tomato | Micro Greens  
Sesame-Sherry Vinaigrette 

#### GRILLED SHRIMP 17

Cilantro | Lime | Greens | Tomatoes | Bell Peppers  
Avocado | Jack Cheese | Blue Corn Tortillas  
Pickled Red Onion | Avocado Ranch Dressing 

#### CAESAR 14

Romaine | Parmesan | Caesar Dressing

#### ADD TO ANY SALAD

Chicken 7 | Hanger Steak 12  
Grouper MP | Salmon 10

## HANDHELDS

### TARPON POINT BURGER 17

Choose American, Swiss, Pepper-Jack or Cheddar | Fries

### BLACKENED GROUPEUR 20

Remoulade | Toasted Brioche Bun | Fries

### CUBAN SKINNY 15


Mojo-Marinated Roasted Turkey | Cuban Bread  
Sliced Pickles | Miami Mustard | Swiss | Yucca Fries

### BLACKENED MAHI FISH TACOS 15

Cabbage | Pickled Red Onion | Jack Cheese  
Spicy Avocado Crema

## FRESH CATCH

### CORN TORTILLA-CRUSTED GROUPEUR MP

Avocado Relish | Island Rice  

### GULF SNAPPER 30

Garlicky Green Beans | Red Pepper-Papaya Jam 

### BBQ-RUBBED SWORDFISH 28

Lime-Splashed Red Beans | Rice 

## MEAT & HEAT

### CHIMICHURRI CHARRED

#### HANGER STEAK 28

Crispy Paprika Fingerlings | Chickpeas & Tomatoes 

### 24OZ BONE-IN RIBEYE STEAK 65

Cumin & Coffee-Rubbed | Yukon Gold Smashed Potato  
Chipotle Gravy | Grilled Asparagus

### BRICK CHICKEN 30



Charred Green Beans | Roasted Garlic | Sour Orange Glaze 

### AJI CHILI RUBBED SHRIMP SKEWERS 30

Piquillo Pepper Sauce | Avocado | Corn | Tomatoes 

## SWEETS

### LEMON SORBET 7

Candied Ginger Syrup | Berries  

### COCONUT CAKE 12


Piña Colada Compote | Coconut Shreds


### KEY LIME PIE 8

#### CAZUELA COBBLER 10

Apples | Brown Sugar | Rum-Soaked Raisins  
Granola Crumble | Cayenne-Vanilla Gelato

Executive Chef Christiana Menassa

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

 We pride ourselves in providing gluten-free friendly menu choices. While we strive to endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present.

Please consult your physician as to your personal health decisions.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.