

# SNACKS & STARTS

**QUESO FUNDIDO 14**  
Tortilla Chips

**GUAVA-JALAPEÑO BBQ CHICKEN WINGS 14**

**SMOKED FISH DIP 14**

**CAJUN CRAB CAKE 16**  
Charred Lime | Avocado Aioli

**TRUFFLED PARMESAN PARSLEY FRITTES 16**

**SHRIMP COCKTAIL 15**

## FLATBREAD PIZZAS

**FOREST MUSHROOM 16**  
Roasted Garlic | Truffled Pecorino | Arugula

**SPINACH & ARTICHOKE 16**  
Feta | Tapenade

**PEPPERONI & SAUSAGE 16**

**MARGHERITA 15**  
Fresh Mozzarella | Tomatoes | Basil

**BEET & BACON 16**  
Herbed Goat Cheese  
Watercress

## SOUPS & GREENS

**CONCH CHOWDER 7**

**SOUP DU JOUR 7**  
Different Soup | Different Day

**GRILLED SALMON 22**  
Arugula | Field Greens | Berries | Goat Cheese  
Macadamia Nuts | Pickled Red Onion  
Chipotle Vinaigrette

**SHRIMP & AVOCADO 16**

Cherry Tomato | Shallots | Micro Greens  
Sesame-Sherry Vinaigrette

**CAESAR 12**

Romaine | Parmesan | Caesar Dressing

**MARKER 92 15**

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

**ADD PROTEIN TO ANY SALAD**

Chicken 7 | Salmon 10 | Steak 12 | Grouper MP | Shrimp 9

## HANDHELDS

**10oz BLACKENED ANGUS BURGER 20**  
Jalapeño - Queso | Crispy Tobacco Onions | Fries

**GRILLED CHICKEN ON BRIOCHE 17**  
Peppered Bacon Jam | LTO | Spicy Aji - Amarillo Mayo | Fries

**BLACKENED GROUPEL 20**

Remoulade | Toasted Brioche Bun | Fries

**FRIED LOBSTER ROLL 22**

Key Lime Coleslaw | Vinegar-Malted, Old Bay Chips

## FRESH CATCH

**SAUTEED LEMON SOLE 26**  
Green Beans | Mashed Potato | Capers, Butter Sauce

**CLAY POT BAKED GULF GROUPEL MP**  
Shaved Fennel | Slivered Garlic | Roasted Tomato  
Olives | Potatoes | Capers | Haricot Vert | Fennel Pollen | Lemon Cream

**MAHI-MAHI 30**

Macadamia Crust | Beets | Brown Rice Pilaf | Beurre Blanc

**SHRIMP ALFREDO 28**

Papparadelle Pasta | Bacon Lardons | Peas

## FROM THE GRILL

**DOUBLE BONE BERKSHIRE PORK CHOP 32**  
Dried Cherry & White Cheddar Cornbread | Brussel Sprouts with Bacon

**14oz NEW YORK STRIP STEAK 42**  
Frites | Demi | Grilled Asparagus

**GRILLED 6OZ TENDERLOIN OF BEEF 45**  
Loaded Hashbrown Potato | Broccolini | Red Wine Demi

**CHICKEN ROULADE 28**

Chorizo Stuffed | Cracked Fingerling Potatoes | Broccoli-Swiss Cream



## EAT WELL MENU

Our chefs have crafted these delicious dishes with your wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible

#### AHI TUNA TATAKI WITH WATERCRESS

**HALF SIZE 16 | FULL SIZE 22**

Yellowfin Tuna, Togarashi Chili Spice, Garlic Tataki Sauce

#### HONEY GARLIC GLAZED SALMON with Brown Rice Pilaf

**HALF SIZE 14 | FULL SIZE 22**

Carrots, Onions, Garlic, Peppers, Brown Rice, Soy, Honey, Atlantic Salmon

#### MANGO BEETS THE GOAT SALAD

**HALF SIZE 10 | FULL SIZE 15**

Goat Cheese, Mango-Beet Puree, Chopped macadamia Nuts  
Roasted Baby Beets, Watercress

#### SMOKED PAPRIKA STEAMED MUSSELS

**HALF SIZE 12 | FULL SIZE 16**

Mussels, Butter, Shallots, Smoked Sweet Paprika, Pilsner Beer  
Roasted Tomatoes, Crusty Bread

#### GRILLED ARTICHOKE WITH OLIVE OIL, LEMON & MINT

**HALF SIZE 8 | FULL SIZE 15**

Tender Grilled Stemmed Artichokes, Lemon EVOO, Fresh Mint  
Salt & Cracked Black Pepper

#### GLAZED SHIITAKI'S OVER SPINACH & SWEET POTATO

**HALF SIZE 7 | FULL SIZE 14**

Roasted Sweet Potato & Grilled Shiitaki Mushroom Caps, Sautéed Spinach  
Balsamic-Mustard Glaze, Scallion Oil

## SWEETS

**LEMON SORBET | 7**  
CANDIED GINGER SYRUP | BERRIES

**COCONUT CAKE | 12**  
PINA COLADA COMPOTE

**KEY LIME PIE | 10**

**APPLE COBBLER | 10**

**TRIPLE CHOCOLATE CAKE | 12**

*A 20% gratuity will be added to the parties of 6 or more.*

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