



FOR SHARING

Edamame 8
citrus sea salt

Island Chips 14
plantain, taro root, boniato chips
guacamole, charred tomato salsa

Local Caught Ceviche 15
passion fruit, avocado, jalapeño

Shrimp & Chorizo Empanadas 20
pepper jack, lime crema

Shrimp Cocktail 18
lime cocktail sauce

Seasonal Crudité 12
local vegetables, cannellini bean dip
chipotle ranch

Oysters on the ½ Shell 18
red wine mignonette

Spicy Tuna Nacho 18
crispy wontons, wakame, lomi tomatoes
avocado, siracha mayo

SALADS

Arugula Lentil 17
apple, charred grapes, goat cheese
calabaza, pumpkin seeds, sherry vinaigrette

Kale Caesar 15
baby kale, romaine, crispy prosciutto
white anchovies, garlic croutons, parmesan

Chopped Asian Chicken 21
napa cabbage, cucumber, bean sprouts
scallion, peanuts, rice wine vinaigrette

Seafood Cobb 34
lobster, shrimp, avocado, tomato, bacon
blue cheese, pineapple, citrus vinaigrette

*add grilled chicken +6, shrimp +12
tuna +14, fish of the day MP*

HAND HELD

Foot Long Hot Dog 18
house-made kimchi, wakame aioli
cilantro

Maine Lobster Roll 28
brioche bun, herb aioli, bibb lettuce

Brisket Beef Burger
(Single 12 Double 16 Triple 18)
house-made pickles, cheddar, horseradish aioli
lettuce, tomato, onion

Vegetable & Black Bean Burger 15
roasted corn salsa, pepper jack, garlic aioli
whole grain bun

Blackened Grouper Sandwich 24
heirloom tomato, baby romaine
house-made pickles, key lime aioli
freshly baked french bread

House Roasted Turkey Club Wrap 17
avocado, applewood smoked bacon
mustard aioli, pickled red onions

Choice of Two Tacos
&
Signature Margarita
\$20.18

TACOS

Mahi Mahi 22
chayote slaw, chipotle aioli

Cuban Mojo Pork 17
house-made pickles, swiss cheese, dijon

Lemon Grilled Shrimp 20
black bean, sweet corn, chimichurri
goat cheese

* or one of each for 20

Chef de Cuisine
Kevin Knieriemen

OCEAN

Local Catch MP
grilled or blackened

Tuna Poke Bowl 26
sticky rice, cucumber, scallion, soybeans
wakame, sprouts, avocado, tempura crispies

Chilled Seafood Platter for Two 40
5 oysters
5 shrimp
3 oz. tuna poke
3 oz. ceviche
seaweed salad

BEER FLOATS

CARAMEL CREAM 12
vanilla ice cream, due south caramel cream

BLOOD ORANGE 12
temple orange sorbet, copperpoint blood orange wit

HAND-CRAFTED LOCAL SHANDY 12
tequesta chancellor, reeds ginger beer, lemon

SWEETS

House-Made Chocolate Chip
Ice Cream Sandwich 8

Seasonal Fruit 12

Coconut Sorbet 10
house-made, served in half shell

Key Lime Pie 12
graham cracker-macadamia nut crust
tequila chantilly

Assorted House-Made
Ice Cream and Sorbet 8
ask your server for flavors of the day

*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.

