



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

Ahi Tuna Tartar 18
crispy wontons, wakame, lomi tomatoes
avocado, siracha mayo

Conch & Corn Fritter 17
pickled peppers, mango chutney

SALADS

Farmers Market 17
carrot, cucumber, charred tomato
pickled cauliflower, roasted beet, feta
candied pecans, 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

Florida Caprese 19
burrata, blood orange, grilled tomato
pistachio, balsamic, watercress

Seafood Cobb 34
lobster, shrimp, avocado, tomato, bacon
blue cheese, pineapple, citrus vinaigrette
*add grilled chicken +8, shrimp +12
tuna +14, fish of the day MP*

HAND HELD

Honey BBQ Chicken Ciabatta 17
arugula, pepper jack, heirloom tomato

Brisket Beef Burger
(Single 12 Double 16 Triple 18)
house-made pickles, aged cheddar
1000 island, lettuce, tomato, onion

4th ANNUAL BURGER BASH WINNER

House Blend Beef Burger
bacon-pineapple jam, cheese fondue
crispy prosciutto, fried quail egg, hawaiian roll
paired with
due south pineapple cat 5 IPA
\$20.19

Sweet Potato & Black Bean Burger 15
goat cheese, sweet & sour tomato, 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

TACOS

Mahi Mahi 22
chayote slaw, chipotle aioli

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

Jerk Shrimp 21
fruit salsa, pickled cabbage, avocado

* 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

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

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

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 crust, vanilla bean 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.