



## 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

Choice of Two Tacos  
&  
Signature Margarita  
\$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