

Menu

STARTERS

CONCH FRITTERS \$16

with a Pineapple Habanero Coulis

AHI TUNA TACOS \$16

Ahi Tuna, Mango, Wakame Salad, Sriracha Aioli,
Sweet Soy, Mango, Wonton Taco Shell

BUFFALO WINGS \$15

Buffalo Garlic Parmesan w/ Cilantro Lime Crema

TOASTED SESAME HUMMUS \$13

Fresh Vegetables & Grilled Pita

SALADS

Add Grilled Herb Chicken \$9 • Grilled Herb Mahi \$13

SHAVED KALE CAESAR \$19

Kale & Romaine, Lemon-Thyme Croutons,
Caesar Vinaigrette, 62°C Egg, Parmesan

BEET & CITRUS \$19

Roasted Beets, Citrus Cubes, Green Apple, Arugula,
Citrus Vinaigrette, Chevre Snow, Paprika Aioli

WARM PANZANELLA \$18

Crusty Bread, Tomato, Basil, Cucumber, Pickled Onion,
Balsamic Vinaigrette, Shaved Parmesan

SANDWICHES & BURGERS

Served with Shaved Greens Salad or French Fries

SPINY LOBSTER GRILLED CHEESE \$20

Caribbean Lobster, Gruyere Cheese,
Lemon-Parsley Aioli, Hearty White Bread

CHEDDAR STUFFED BURGER \$22

Wagyu/Angus Beef, Cheddar Cheese,
Burger Sauce, Pickled Onion, Microgreens, Pretzel Bun
Prepared perfectly at Chef's temperature

APPLE & ROASTED BEET PANINI \$16

with Gruyere Cheese

JERK CHICKEN SANDWICH \$19.50

Sliced Jerk Chicken, Grilled Pineapple,
Avocado Puree, Arugula
Prepared perfectly at Chef's temperature

DESSERT

KEY-LIME "PIE" & KEY LIME MOUSSE

\$12

Graham Cracker Crumble, Passion Fruit Sorbet

SEA SALT & BROWN BUTTER CHOCOLATE CHIP COOKIES

\$12

Toasted Coconut Ice Cream

TRIO OF ICE CREAMS & SORBET

\$10

MENU

STARTERS

CHAYOTE-MANGO PICO \$7

Chayote & Mango Pico De Gallo
with Plantain & Corn Tortilla Chips

TROPICAL GUAC \$7

Chayote & Mango Pico De Gallo, Mashed Avocado
with Plantain & Corn Tortilla Chips

AHI TUNA TACO \$15

Spicy Ahi, Mango, Wakame Salad,
Kecap Manis, Wonton Taco Shell

PANGANERO GRILLED WINGS \$12

Grilled Chicken Wing, Pineapple-Mango-Habanero Sauce,
Cilantro-Lime Crema, Tropical Slaw

SPINY LOBSTER FRITTERS \$15

Caribbean Lobster, Cornbread Batter,
Pineapple-Habanero Coulis

Please let us know if you have any food allergies

SALADS

Add Grilled Herb Chicken \$8 • Grilled Herb Mahi \$11

SHAVED KALE CAESAR \$16

Kale & Romaine, Lemon-Thyme Croutons,
Roasted Garlic Caesar Vinaigrette, 62.5C Egg, Parmesan

BEET & CITRUS \$18

Roasted Beets, Citrus Cubes, Shaved Fennel, Green Apple,
Key-Lime Yogurt, Citrus Vinaigrette, Chevre Snow

CHOPPED SALAD \$17

Mixed Greens, Green Apple, Tomato,
Cucumber, Egg, Bacon, Roasted Red Bell Peppers,
Honey Mustard Vinaigrette

SANDWICHES & BURGERS

Served with Shaved Greens Salad or Lemon-Thyme Shoestring Potatoes

SPINY LOBSTER GRILLED CHEESE \$20

Caribbean Lobster, Gruyere Cheese, Lemon-Parsley Aioli

ROASTED BEET SANDWICH \$16

Roasted Beets, Herb Chevre Spread,
Green Apple, Grilled Onion, Microgreens, Honey
Mustard Vinaigrette, Everything Seasoned Bun

CHEDDAR STUFFED BURGER \$16

Wagyu/Angus Ground Beef, Cheddar Cheese,
Burger Sauce, Pickled Onion, Microgreens,
White Balsamic Vinaigrette, Sesame Pretzel Bun

PROSCIUTTO & CAPRESE PANINI \$14

Prosciutto, Mozzarella, Tomato, Basil, Balsamic Vinaigrette

DESSERT

KEY-LIME "PIE"

\$12

Key-Lime Mousse, Graham Cracker Crumble,
Passion Fruit Sorbet, Lime
(GF w/o Graham Cracker Crumble)

CHOCOLATE CHIP COOKIES & ICE CREAM

\$10

Brown Butter & Sea Salt Chocolate Chip Cookies,
Kracken Vanilla Ice Cream

KRACKEN® TOASTED COCONUT ICE CREAM

\$9