

# STARTERS

## **Snapper Tiradito**

Siracha, Cilantro, Lime

6

## **Devils on Horseback**

Dates, Manchego, Bacon

5

## **Catalan White Anchovy**

Ciabatta, Parsley, Lemon,  
Extra Virgin Olive Oil

5

## **Roast Eggplant Timbale**

Shiitake, Spinach, Tomato

6

## **Red Hot Curried Mussels**

Sweet Potato, Mango  
Glass Noodles

8

## **Bistro Salad**

Roast Beet, Cucumber  
Feta, Organic Greens

8

## **Organic Arugula**

Medjool Dates, Almonds,  
Goat Cheese Crouton

7

## **Lobster "Mac" & Cheese**

Florida Lobster, Shiitakes, Tarragon  
Hand Made Macaroni, Cognac

16

## **Rock Shrimp Slider**

Kaffir Lime, Home made Kimchee

9

## **Table Side Caesar**

Romaine Hearts, Garlic Croutons  
Reggiano Parmesan, Toasted Sesame Seeds

10

## **Crabcakes**

Blue Crab, Crisp Panko  
Tropical Fruit & Mango Chutney

12

## **Tuna Sashimi Poke**

Tangerine, Mint, Soy, Ginger  
Plantain Chips, Wasabi Caviar

11

## **Conch Mixto Ceviche**

Yuzu, Citrus, Cilantro, Ahi Rocoto Peppers

12

# CHEF ALLEN'S



**Braised Beef Short Ribs**  
Lobster Mashed Potato  
Cabernet Reduction  
28

## Seafood

**Swordfish**  
Spaetzle, Piquillos Arugula,  
Aged Sherry Vinaigrette  
26

### Red Snapper

Blackened, Platano Maduros  
Cool Orange Raita  
25

### Yellowfin Tuna

Caramelized Carrot, Garlic Rapini  
Rum Au Piovre  
22

### MahiMahi

Rock Shrimp, Leeks, Mango  
Coconut Rum  
26

### Wild Florida Shrimp Paella

Chorizo, Garlic, Parsley, Bomba Rice  
Preserved Lemon  
21

We are proud to serve only  
locally caught or sustainable fish  
and seafood

**Our vision** is to ensure that all seafood  
is acquired responsibly, with minimum  
negative impact on the oceans or on  
the ecosystems, or communities that  
depend upon them.



**Whole Grilled  
Yellowtail Snapper**  
Saffron Tea, Capers  
Red Quinoa 30

# FISH

# STEAK &

Grilled at 720 degrees on Chef Allen's original Wood Burning Lyonnaise Grill

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## **Black Angus Filet Mignon**

Double Stuffed Baked Potato, Garlic Rapini, Red Wine Demi  
32

## **Steak Frites**

Wood Grilled New York Sirloin, Idaho Steak Fries, Garlic Aioli  
24

## **Slow Braised Beef Short Ribs**

Roasted Vegetables, Mirepoix Reduction  
27

## **Lamb Chops**

Purple Eggplant Timbale, Black Olive Glaze  
28

## **Rock Cornish Game Hen**

Chili Bake Sweet Potato Wedges, Tropical Mango Chutney  
18

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## SIDES

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Lobster Mashed Potato 12

Hand Cut French Fries 6

Baked Sweet Potato Wedges 6

Spinach Fondue 6

Garlic Rapini 6

Roasted Winter Vegetables 7

Grilled Asparagus, Maytag Blue 8

## **Valrhona Double Chocolate Souffle**

Warm Chocolate Ganache, Chantilly Cream  
to share 22

# SWEETS

## **Milk Chocolate Hazelnut “Kit Kats”**

Hazelnut Brittle, Chai Tea Sorbet

7

## **Chocolate Trio:**

Chocolate Macadamia Nut Cake

Warm Triple Chocolate Chip Cookies

Chocolate Tea Flan

8

## **Caramelized Honey Crisp Apple Cake**

Housemade Mascarpone Cream

Five Spice Caramel Sauce

7

## **Tahitian Vanilla Creme Brulee**

Seasonal Fruit Compote

Fresh Baked Cookie of the Day

7

## **Fig & Dulce de Leche Mousse**

### **Napoleon**

Vanilla and Rum Roasted Figs

Orange Gastrique

8

## **Home - made Ice Creams**

5

Vanilla Bean

Hazelnut Rocky  
Road

Mamey

Maple Walnut

## **Seasonal Fruit Sorbets**

5

Mango Rose

Spiced Pear

Pomegranate

Chocolate Brandy