RAW BAR

OYSTERS ON THE HALF SHELL*
Tobiko Mignonette, Cocktail Sauce
34

TUNA TARTAR*
Salsa Matcha, Mint
24

GRILLED SHRIMP "COCKTAIL"
Chilled, Cocktail Sauce, Horseradish Cream
21

SNOW CRAB
Melon Nuoc Cham, Thai Chili, Yuzu Aioli
25

CRAB SALAD
Blue Crab, Espelette Aioli, Crispy Garlic, Fried Shallots, Togarashi
30

BITES

HUSH PUPPIES
Blue Crab, Ranchera Sauce, Honey Butter
15

EMPANADAS
Wagyu Beef, Salsa Verde, Garlic Aioli
18

CHORIZO ARANCINI
Paella Rice, Manchego, Spanish Chorizo, Guajillo Aioli
16

OCTOPUS
Fried Potato, Aji Verde, Huancaina, Ceviche Shallot
28

AVOCADO HUMMUS
Toasted Bread, Spiced Chickpeas
16

JAMON TOAST
Toasted Bread, Olives, Roasted Garlic, Red Wine Jam
24

IBÉRICO DE BELLOTA
2 OZ.

LOMO
Cured, Acorn Fed, Iberian Black Footed Pork Tenderloin
45

JAMON
36 Month, Acorn Fed, Iberian Black Footed Ham
65

RAW BAR FOR TWO*
Oysters, Shrimp Cocktail, Chef's Choice Crudos & Tartars
80

GREENS

GRILLED AVOCADO
Spiced Goat Cheese, Pine Nuts, Yuzu Vinaigrette
18

GARDEN SALAD
Olives, Cucumbers, Sweet Peppers, Creamy Herb Dressing
18

ROASTED HEARTS OF PALM SALAD
Avocado, Florida Citrus, Heirloom Cherry Tomatoes, Quinoa, Tamarind Dressing
24

CAULIFLOWER CAESAR
Bagna Cauda Breadcrumbs, Shaved Cauliflower, Parmesan, Caesar Dressing
18

OCEAN

SEARED SCALLOPS
Cauliflower, Purple Potato, Caper Salsa, Almond Olive Crumble
39

SHRIMP
Tomato, Garlic, Cilantro, White BBQ
27

HALIBUT
Veracruzana Sauce
38

LOCAL FISH
Calabaza Crema, Squash, Pepita Crumble
38

LAND

TENDERLOIN
Bok Choy, Baby Corn, Pasilla Vinaigrette, Mole Coloradito
59

SKIRT STEAK
Spiced Rub, House Sauces
48

JOYCE FARMS CHICKEN
Arroz Verde, Chorizo, English Peas, Spring Onion, Peppercorn Jus
32

GRILLED LAMB
Al Pastor Rub, Pea Puree, Lamb Jus, Chanterelle Mushrooms, Pearl Onion
68

FEAST

GRILLED WHOLE FISH
Black Garlic, Cilantro, Pineapple Pico De Gallo
50

PRICKLY PEAR PORK RIBS
Poblano Corn Cake, Jicama Slaw, Tamarind, Prickly Pear Glaze
45

PORTERHOUSE
Tortillas, Pico De Gallo, Salsa Aguacate, Salsa Roja
150

BONE-IN BEEF RIB
Pickled Chilies, Kabocha, Guava Jam, Braise-Jus
50

VEGETABLES

CREAMED ESQUITE CORN
Pepitas, Manchego, Cilantro, Lime, Fresno Pepper
16

GRILLED BROCCOLINI
Manchego, Kalamata Aioli, Chermoula
16

ROASTED SWEET POTATOES
Spicy Tomato Sauce, Aioli
12

ASPARAGUS
Chorizo, Brava Sabayon
14

SALT ROASTED POTATOES
Mojo Verde, Roasted Garlic Aioli
12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

ABIAKA
WOOD FIRE GRILL


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