

Starters

BODEGA CHOWDER

keys pink shrimp, conch, corn, sweet potatoes

SMOKED FISH

pickled veg, artisan bread

HUMMUS

chick, black eyed and pigeon pea, rosemary oil
meyer lemon

JERK SHRIMP

avocado, mango

CHICKEN & CABBAGE PATTIES

smoked tomato ginger jam

CONCH FRITTERS

habanero honey cilantro aioli

Salads

THE CALUSA

little gems, heirloom tomato, toasted pecan, radish
spiced crouton, grape, key lime vinaigrette

PETITE LETTUCE

citrus segment, pepitas, red onion, hears of palm,
steens cane syrup blue cheese vinaigrette

BURRATA

heirloom tomato, rooftop basil salad, avocado oil
white balsamic reduction, crouton

WEDGE

baby iceberg, applewood bacon, red onion, tomato
hard boiled egg, spicy fried corn, ravigote dressing

Raw & Chilled

PEEL & EAT SHRIMP

1/2 lb keys shrimp, key lime

OYSTERS ON 1/2 SHELL

daily selection, mignonette, hot rocks sauce,
horseradish, key lime sauce

CRUDO

marked fish, blood orange, yuzu caviar, herbs

CHILLED TOWER

lobster tail, spicy boiled shrimp, oysters,
fish dip, seasonal snow crab claws

Entrees

BLACKENED GROUPER

coconut jasmine rice, mango black bean relish
roasted okra, lemongrass curry

GRILLED MAHI

guava glazed mahi, sweet potato, mirliton, chorizo hash,
blood orange oil

SEARED SCALLOPS

smoked corn succotash, wild mushrooms, sauce meunière

WHOLE ROASTED FISH

banana leaf wrapped, chermoula rubbed, smoked sofrito
johnny cakes

QUINOA

quinoa, grilled corn, blistered shishitos, almonds,
scallions, black-eyed peas, tomatoes

KEYS PINKS, LOBSTER PASTA

wild mushrooms, pancetta, black truffles
cavatappi pasta

JAMAICAN STEWED SHORT RIBS

creamy collard greens, roasted provisions

HALF ROASTED CHICKEN

maduro's, citrus chimichurri, brussel sprouts

FILET AND FLORIDA LOBSTER TAIL

rooftop maître d butter

HOOK AND COOK

the florida keys at its finest

Sweets

BEIGNET CROQUEMBOUCHE | chicory crème anglaise

JAMAICAN TOTO | coconut cake, vanilla bean ice cream

FLOURLESS CHOCOLATE TORTE | raspberry pearls, spiced whipped cream

PINEAPPLE AND RUM BUNDT CAKE | upside down, toasted coconut

WHITE CHOCOLATE BREAD PUDDING | baileys and cruzan black strap rum sauce

AWARD WINNING KEY LIME PIE | pecan and white chocolate crusted, toasted meringue

Suggested gratuity of 18% is customary for parties of 6 or more. The payment and amount of gratuity is always discretionary.

For convenience we will show this amount on guest checks for larger parties.

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.