BODEGA CHOWDER | 10
keys pink shrimp, conch, corn, bacon, sweet potato

SMOKED FISH DIP | 12
pickled veg, jalapeño, creole mustard, artisan bread

HUMMUS | 10
chick, black-eyed and pigeon pea, rosemary oil
meyer lemon, crudité, artisan bread

PEEL AND EAT SHRIMP | 12
1/2 lb keys shrimp, key lime, hot rocks sauce
horseradish, key lime sauce

THE CALUSA | 14
little gem, heirloom tomato, toasted pecan,
radish, spiced crouton, grape, key lime vinaigrette

PETITE LETTUCE | 14
citrus segment, pepitas, red onion, hearts of palm
steens cane syrup blue cheese vinaigrette

BLACKENED GROUPER | 36
cococonut rice, mango black bean relish
roasted okra, lemongrass curry

GRILLED MAHI | 28
guava glazed mahi, sweet potato, mirliton, chorizo hash
blood orange oil

SEARED SCALLOPS | 33
smoked corn succotash, wild mushroom, sauce
meunière, bowfin caviar

SHRIMP AND GRITS | 32
nola style, andouille sausage, green onion smoked gouda grits

KEYS PINKS AND LOBSTER PASTA | 32
wild mushroom, pancetta, black truffle
edamame, parmesan, pappardelle pasta

CONCH FRITTERS | 12
habanero honey cilantro aioli

JERK SHRIMP | 14
avocado, mango

CRUDO | 16
market fish, blood orange, yuzu caviar

HAITIAN CHICKEN DRUMMETTES | 10
creole sauce

CEVICHE | 16
shrimp, calamari, sweet potato, mango, onion, cilantro

BURRATA | 12
heirloom tomato, rooftop basil, avocado oil
white balsamic reduction, crouton

WEDGE | 12
baby iceberg, applewood bacon, red onion,
tomato, hard boiled egg, spicy corn, navigote dressing

WHOLE ROASTED FISH | 38
banana leaf wrapped, chermoula rubbed, johnny cakes
fresh local caught fish baked to order, your patience is requested

BONE IN STEWED SHORT RIBS | 30
creamy collard greens, roasted provisions

HALF ROASTED CHICKEN | 28
maduros, citrus chimichurri, brussels sprouts

FILET AND FLORIDA LOBSTER TAIL | 54
rooftop maitre d butter, mashed potato, chefs vegetable

PIRI PIRI CAULIFLOWER | 20
quinoa, almond, scallion, black-eyed pea
tomato, coconut curry

6 each
coconut rice
brussels sprouts
asparagus and carrots

6 each
collard greens
johnny cakes
roasted okra

NEW ORLEANS BEIGNETS | chicory crème anglaise

JAMAICAN TOTO | coconut cake, vanilla bean ice cream

CHOCOLATE CHEESECAKE | raspberry ganache, chocolate pop rocks, raspberry pearls

PINEAPPLE AND RUM BUNDT CAKE | upside down, toasted coconut, coconut ice cream

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

AWARD WINNING KEY LIME PIE | pecan and white chocolate crusted, toasted coconut meringue cookie, guava glaze

3 each
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 share 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, especially if you have certain medical conditions.
White

Champagne & Sparkling

Prosecco, Bisol-Jeio, Veneto, Italy 11 | 42
Champagne, Veuve Clicquot Yellow Label, France 125
Champagne, Veuve Clicquot Demi-Sec, France 135
Champagne, Moët & Chandon Imperial, France 98
Champagne, Moët & Chandon Rosé, France 115
Champagne, Mumm Cordon Rouge Brut, France 89
Champagne, Perrier Jouet “BellEpoque” Brut, France 200
Champagne, Dom Pérignon, France 250

Rosés

Pink Flamingo, Domaine de Jarras, France 42
Crios, Rosé de Malbec, Argentina 11 | 42
Smoked Tree, Sonoma, California 53

Sauvignon Blanc

Paul Cherrier Sancerre, Loire Valley, France 19 | 74
Ferrari-Carano Fumé Blanc, Sonoma, California 11 | 42
Hong, Napa Valley, California 13 | 50
Nobilo, Marlborough, New Zealand 52
Cloudy Bay, Marlborough, New Zealand 45

Pinot Grigio & Pinot Gris

Stellina di Notte, Delle Venezie, Italy 11 | 42
Felluga, Friuli-Venezia Giulia, Italy 58
Lange Pinot Gris, Willamette Valley, Oregon 46
Barrymore, Monterey, California 45

Interesting Whites

Off Dry Riesling, Fritz Willi, Mosel-Saar-Ruwer, Germany 12 | 46
Albariño, Pazo das Bruxas, Rías Baixas, Spain 48
Vermentino, Antinori al Tasso, Bolgheri DOC, Italy 50
Moscat Spumante, Bottega Petalo “Il Vino Amore”, Veneto, Italy 46

Chardonnay

Chablis, Kerlann, Burgundy, France 60
A by Acacia Unoaked, California 11 | 42
Louis Jadot, Pouilly-Fuissé, Burgundy, France 40
Complicated, Sonoma County, California 12 | 46
Joseph Carr, Sonoma Coast, California 54
Quintet, Napa, California 61
Far Niente, Napa Valley, California 125
Newton Unfitered, Napa County, California 80
Louis Latour, Puligny-Montrachet, Burgundy, France 140

Red

Pinot Noir

Louis Latour, Santenay, France 65
Smoked Tree, Sonoma Coast, California 15 | 58
Whole Cluster, Willamette Valley, Oregon 48
Emeritus, Russian River Valley, California 86

Merlot

Cusumano, Sicily, Italy 40
Drumheller, Columbia Valley, Washington 45
Markham, Napa Valley, California 59
Oberon, Napa Valley, California 13 | 50

Cabernet Sauvignon

Buena Vista, Sonoma County, California 12 | 46
Amavi, Walla Walla, Washington 70
Joseph Carr, Napa County, California 72
Beaulieu Vineyards, Napa Valley, California 68
Hong, Napa, California 86
Jordan, Alexander Valley, California 125

Interesting Reds

GSM Red Blend, Barossa Valley, Barossa, Australia 10 | 38
Chianti Classico, Castello di Gabbiano, Tuscany, Italy 48
Tempranillo, Palacio Remondo “Vendimia”, Rioja, Spain 11 | 42
Tempranillo, Numanthia Termes, Toro, Spain 16 | 62
Syrah, Nicholas Perrin, France 11 | 42
Shiraz-Cabernet, Penfolds Max’s, Australia 53
Malbec, Achaval Ferrer, Mendoza, Argentina 54
Malbec, Terrazas Reserva, Mendoza, Argentina 12 | 46
Zinfandel, Artozin, Mendocino County, California 11 | 42
Zinfandel, Dashe Cellars, Sonoma County, California 52
Petite Verdot, Opaque, Paso Robles, California 18 | 70
Petite Sirah, Girard, Napa Valley, California 60

Cocktails

DARK RUM SAZERCAC 14
Papa’s Pilar Dark Rum, Simple Syrup, Herbsaint, Peychaud’s Bitters, Angostura Bitters

BOMBAY EXPRESS 12
Svedka Vodka, Tamarind, Lime, Mint

BLACKSTRAP MOLASSES OLD FASHIONED 12
Sazerac Rye, Cruzan Blackstrap Molasses, Simple Syrup, Angostura Bitters, Orange

NAPOLEON COMPLEX 14
Sazerac Rye, Pimm’s, Domaine de Canton Ginger Liqueur, Lemon, Cucumber

SILK ROAD 12
Bombay Sapphire Gin, Grapefruit, Falernum, Cinnamon Syrup

BYWATER BLUES 14
Courvoisier VSOP, Pineapple, Orange Curacao, Honey, Allspice Dram

ST. CROIX BUCK 12
Cruzan Coconut Rum, Lime, Cilantro, Ginger Beer