## BREAD + BUTIE

BUTTERMILK BISCUITS 12 whipped honey butter, jam, thyme + sea salt

CHEDDAR CORN BREAD 12 poblano cream cheese, agave, lime + coriander

## DEVILEDEGGS 10 GFV

local island eggs + plantain chip
SOUTHERN CHARCUTERIE BOARD 19 pimento cheese dip, orange rosemary candied bacon, sliced prosciutto, pickles + crackers

## CONCH FRITTERS 19

spicy aioli, cilantro + lime

## SMOKED FISH DIP 16 GFP

local mahi mahi, trio of pickles + crispy chips

## CHICKEN EMPANADAS 1

herb salsa verde

## CHICKEN WING

8 WINGS 21
*YANKEE STYLE
buffalo sauce, celery, carrots + blue cheese
OR
*SOUTHERN STYLE*
tangy bbq sauce, micro celery + ranch cloud

PIMENTO CHEESE CROQUETTE CAPRESE 18 v heirloom tomatoes, arugula, aged balsamic + basil
LAYERED WEDGE SALAD 18 gFyp
crisp lettuce, avocado, grilled corn, pickled onions thick house bacon + blue cheese crumbles
KALE CAESAR SALAD 18 gfpvp grilled corn, jalapeno caesar, bacon, boiled egg cornbread crumble + parmesan
SIMPLE GREENS 15 GFV
cucumber, tomatoes, carrot ribbons, arugula red onion + citrus vinaigrette

ADD TO ANY SALAD
GRILLED CHICKEN +8GE FRIED CHICKEN +8
$\begin{array}{ll}\text { SHRIMP }+12 \mathrm{GF} & \text { MARINATED } 5 \text { oz SKIRT STEAK }+14 \mathrm{GF}\end{array}$

14 OZ PRIME NEW YORK STRIP 49 G
blackened + charred, crispy sunchoke + potatoes, horseradish creme fraiche

## SLOW ROASTED SPARE RIBS

HALF RACK 26 | WHOLERACK 46 G spicy brown sugar bruleed rub, guava barbecue sauce + pickled chilies

CRISPY FRIED CHICKEN BUCKET
HALF 26 | WHOLE 46
local puerto rican chicken, citrus dusted + served with tabasco honey

AUSSIE RACK OF LAMB 52
whipped horseradish potatoes, rosemary mustard crust + morrocan BBQ
SPICY SAUSAGE VODKA RIGATONI 29 vp
nduja sausage, vodka cream sauce, parmesan + basi

## 1/2 LB SMASH BURGER 21 GFP

double patty, double cheese, charred onions, secret sauce served + french fries ++ bacon 3

GRILLED SWORDFISH 34 GFP
coconut sticky rice, yellow coconut curry + kataifi wrapped shrimp
SHRIMP \& GRITS 32
sauteed shrimp, smoked sausage, local beer, caramelized
-
red onion jus + creamy grits

heirloom black rice risotto, hazelnut pesto, kabocha squash kale + mushrooms

CHARRED OCTOPUS 32 GF
smoked plantain BBQ, caramelized maduros, + cilantro lime gremolada
LOBSTER MAC + CHEESE 39
maine lobster, creamy goat cheese, meyer lemon + chives

CRISPY BRUSSELS SPROUTS, APPLE + SUNFLOWER SEEDS 14 GFV GRILLED CALABAZA SQUASH, COCONUT + CHILIES 14 GFV MACARONI \& CHEESE WITH BISCUIT THYME CRUST $14 \vee$

WATERMELON, TOMATO + MANGO 11 gfv
GRITS, PIMENTO CHEESE + GRILLED CORN 14 GFV
MASHED POTATOES 12 v
SWEET POTATO FRIES $14 \vee$
SEA SALT FRIES 12 V
TRUFFLEFRIES 14 v
BACON + CHEDDAR FRIES 14
FINGERLING POTATO BRAVAS, CHORIZO + SAFFRON AIOLI 14 v

## PIIZA

ALL 12 INCH PIES 26

## BURRATA MARGHERITA

fresh burrata ball, tomato + basil pesto

## POLLO Q PIZZA

fried chicken, BBQ sauce, sweet corn, tomato + buttermilk ranch

MAC \& CHEESE PIZZA
cheesey pasta, oregano + crunchy onions
PUMPKIN \& GOAT CHEESE PIZZA v mushrooms, local pumpkin, goat cheese, pesto, caramelized onions + arugula

BORIQUA PORK PIZZA
chorizo sausage, bacon, roasted garlic + basil
SUNFLOWER PIZZA
summer squash, zucchini, pesto, mozzarella + pickled pepper

## BUILD YOUR OWN

PLAIN PIZZA 19
INCLUDES RED SAUCE MOZZARELLA

## MEAT :

bacon 3
pepperoni
hrimp 5
ham 4
chorizo 4

## VEG:

mushrooms 2
cherry tomatoes 2
basil 1
local pumpkin 2
caramelized onion 2
spicy peppers 2
pineapple 2
zucchini 2

```
GF = GLUTEN FREE
GFP = GLUTEN FREE POSSIBL
V = VEGETARIAN
VP = VEGETARIAN POSSIBLE
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## BEVERAGES \& DESSERTS

## WINE

SPARKLING
mionetto prosecco 14/55

## WHITE

placido pinot grigio 14/55
Iolo albarino 15/60
whitehaven sauvignon blanc 16/65
joseph drouhin chardonnay 16/65

## RED

prophecy pinot noir 14/55 conundrum red blend 14/55 pulenta malbec mendoza 16/60
lois martini cabernet sauvignon $14 / 55$ decoy merlot 16/62

## BEER

LOCAL BEER
medalla light 7
magna 7

## DRAFT

ask about our daily drafts

## IMPORTED

corona 7
heineken 7


## COCKTAILS

## 15

THE BEEKEEPER
vodka, lemon, honey, fresno chili \& thyme
PALM TREES IN PARADISE
rum, mango, lime, mint \& club soda
SUNTAN SPRITZ
campari, sparkling wine, club soda, orange \& rosemary

YOU CAN FIND ME POOLSIDE hendricks gin, agave, lime juice,
cucumber, basil \& ginger
ROOTS COASTAL SOUR whiskey, lemon, egg white \& luxardo cherry

ISLAND OLD FASHIONED dark rum, bitters, star anise \& orange

## DESSERTS

## 12

ISLAND TIME SUNDAE GFv
mango sorbet, vanilla bean ice cream, passionfruit sauce whipped cream \& toasted coconut

## CHOCOLATE PEANUT BANANA SPLIT GF v

chocolate, vanilla \& peanut butter ice cream,
chocolate sauce, whipped cream \& peanuts
STRAWBERRY ANGEL CAKE
layers of vanilla sponge, strawberry compote + buttermilk cream

## TOASTED BANANA BREAD

oatmeal ice cream, caramel \& pecan granola
COUNTRY STYLE CARROT CAKE
caramel sauce
CHOCOLATE 7 LAYER CAKE
layered chocolate cake with chocolate sauce

## VEGAN STRAWBERRY SHORTCAKE v

rose petal maracuya sorbet + berries

ice cream flavors
VANILLA BEAN - CHOCOLATE PISTACHIO - OATMEAL CORNBREAD - PEANUT BUTTER MALANGA LILA (TARO ROOT) MANGO SORBET
one scoop 4.50 - two scoops 7.5 add topping or sauce 1 each

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