

# Dinner

## Small Plates & Starters

### HAND-CUT FRITES 8

parmesan / truffle / smoked sea salt

### TRIO OF WING LOLLIPOPS 12

thai chili, habanero mango sauce, housemade barbeque sauce

### CRISPY TUMBLEWEED SHRIMP 17

fried capellini pasta / mango relish / cactus pear reduction

### CHEF'S FAMOUS CRAB CAKE 22

jumbo lump crab / corn relish / chipotle aioli

### PORK BELLY BITES 14

maple glazed / pineapple relish / cactus pear bbq

### SHORT RIB POPPERS 16

bacon-wrapped / diablo marmalade

### CAST IRON CALAMARI 15

horseradish marmalade / diablo sauce  
habanero / mango bbq

## Cups & Bowls

### FRESHLY MADE POTATO CHIPS 8

smoked sea salt

### ARUGULA & ARTICHOKE 14

orange segments / edelen farms chèvre  
marcona almonds / curry honey mustard

### BABY ROMAINE CAESAR 12

grilled crostini / parmesan crisps

### STRAWBERRY & SPINACH SALAD 13

point reyes blue cheese / candied pecans  
strawberry vinaigrette

### ROASTED CORN & CRAB CHOWDER cup 6 | bowl 9

fire-roasted corn / jumbo lump crab / lime crema  
tortilla crisps

## Between Bread

### TRES CHILES BURGER\* 16

roasted peppers / nueske's bacon / muenster cheese  
garlic aioli / french fries

### SHORT RIB GRILLED CHEESE 17

havarti cheese / jalapeño & bacon jam / crusty baguette

### CORPUS CLUB SANDWICH 15

shaved ham & turkey / bacon / swiss cheese  
avocado / garlic aioli / grilled focaccia

## Entrées

*select entrées served with chef's choice of seasonal sides*

### OCEAN DRIVE MAHI-MAHI TACOS 15

grilled mahi-mahi / jicama slaw  
mango relish / lime gastrique

### GRILLED CHICKEN REPOSADO 24

tequila & lime tomato ceviche

### SKIRT STEAK FRITES\* 28

hand-cut fries / smoked sea salt

### CLASSIC T-BONE STEAK\* 34

grilled to order / seasoned steak butter



Gluten-friendly bread available upon request.

 gluten-friendly  vegan  vegetarian  dairy-free

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.