

### RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE. DIAL 3401 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.



# SMALLER PLATES

SHOESTRING FRIES 9 8 parmesan, truffle, smoked sea salt

CHEF'S FAMOUS CRAB CAKE 24 jumbo lump crab, corn relish, chipotle aioli

maple-glazed, pineapple & mint relish, cactus pear bbq sauce

**DIVER SCALLOPS 20** three scallops, papaya slaw, mango vanilla sauce

SHORT RIB POPPERS 16 bacon-wrapped, diablo marmalde

CAST IRON CALAMARI 15 horseradish marmalade, diablo sauce, habanero mango sauce

## STARTERS

add chicken, shrimp, salmon\* or skirt steak\* 8

ARUGULA & ARTICHOKE 9 orange segments, edelen farms chèvre, marcona almonds, curry honey mustard

BABY ROMAINE CAESAR 9 grilled crostini, parmesan crisps

STRAWBERRY & SPINACH 9 point reves blue cheese, candied pecans. strawberry vinaigrette

ROASTED CORN & CRAB CHOWDER cup 6 | bowl 9 fire-roasted corn, jumbo lump crab, lime crema, tortilla chips

## PORK BELLY BITES **3** 14

CRAB-STUFFED FLOUNDER 32

teguila, lime & tomato ceviche

LARGER PLATES

seasonal sides

mango relish

pineapple relish

select entrées include chef's choice of

BROILED GULF REDFISH 8 25

GRILLED GULF MAHI 8 24

# jumbo lump crab, mango relish

**RUBY RED SALMON\* 30** ginger & pecan-crusted, raspberry chipotle sauce

GRILLED CHICKEN REPOSADO 3 24

SKIRT STEAK FRITES\* **3** 28 shoestring fries, smoked sea salt

RIBEYE STEAK\* # 45 cast iron-seared, seaoned steak butter

FILET MIGNON\* # 43 cast iron seared, seasoned steak butter

SHORT RIB MAC & CHEESE 29 smoked white cheddar, jalapeño bacon marmalade

DIVER SCALLOPS 36 three scallops, papaya slaw, mango vanilla sauce

HERBED CHEESE EMPANADA 27 rustic tomato sauce

## SOUP OF THE DAY 7

■ GLUTEN-FRIENDLY 

▼ VEGETARIAN 

▼ VEGAN 

▼ DAIRY-FREE

■ DAIRY-