

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



SMALLER PLATES

HAND-CUT FRIES gf 8 parmesan, truffle, smoked sea salt

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

PORK BELLY BITES gf 14 maple-glazed, pineapple & mint relish, cactus pear bbq

SHORT RIB POPPERS gf 16 applewood-smoked bacon-wrapped, diablo marmalade

FRIED CALAMARI 15 corn relish, chipotle aioli

DIVER SCALLOPS af 20 papaya slaw, vanilla & mango sauce

STARTERS

add chicken 8 | add shrimp 8 | add salmon* 8 add skirt steak* 8

ARUGULA & ARTICHOKE n 14 orange segments, edelen farm chèvre, marcona almonds, curry honey mustard

BABY ROMAINE CAESAR 12 grilled crostini, parmesan crisps

STRAWBERRY & SPINACH SALAD n 13 point reyes blue cheese, candied pecans, strawberry vinaigrette

GARDEN SALAD 12 tomato, cucumber, carrots

ROASTED CORN & CRAB CHOWDER CUP 6 BOWL 9 fire-roasted corn, jumbo lump crab, lime crema, tortilla chips

SOUP OF THE DAY 7

LARGER PLATES

BROILED GULF REDFISH gf 25 mango relish

GRILLED GULF MAHI-MAHI af 26 pineapple relish

GRILLED CHICKEN REPOSADO gf 24 tequila, lime & tomato ceviche

CRAB-STUFFED FLOUNDER 32 jumbo lump crab, mango relish

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

SKIRT STEAK FRITES* qf 28 hand-cut fries, smoked sea salt

RIBEYE STEAK* gf 45 cast iron-seared, seasoned steak butter

FILET MIGNON* gf 45 cast iron-seared, seasoned steak butter

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

CRAB-STUFFED SHELLS 36 jumbo lump crab, sun-dried tomato cream sauce

gf gluten-friendly vg vegan n contains nuts/peanuts df dairy-free

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 22% service charge and \$5 delivery fee.