



Sunset Menu

Grilled Portuguese Octopus -GF 15

*Chorizo, Caramelized Pepper Brulee,
Ancho Corn Tortilla Crisps and Chimmichurri*

Chicken Lumpia Shanghai 13

*Ground Chicken, Scallion, Water Chestnuts and Carrot Spring Rolls
with Citrus Jalapeño Ponzu Sauce*

Scallops and Watermelon -GF 18

*Pan Seared Diver Scallops, Compressed Watermelon,
Charred Florida Corn, Avocado Coulis and Pickled Red Onion*

“B.L.T.” 13

*Slab Bacon, Granny Smith Apple, Shaved Radish, Pickled Mustard Seeds, Micro Sorrel Lettuce
and Baby Tomatoes on Focaccia
with Black Pepper Mayo*

Coconut Shrimp 14

Baby Arugula and Roasted Pineapple Rum Dip

Indian Carrot Ginger Soup-GF “Vegan” 8

Coconut, Spiced Valencia Almond and Cilantro Purée

Balsamic Grilled Portobello-GF 12

*Baby Arugula, Teardrop Peppers, Pickled Pearl Onions,
Smoked Blue Cheese and Black Truffle Aioli*

Purple Sticky Rice Spring Rolls 12

*Cool Ginger Rice Rolled with Julienne Vegetables,
Cucumber and Toasted Peanuts with Jalapeño Ponzu Sauce*

Executive Chef - Michael Kocinski