

RAW BAR

LIGHTHOUSE TOWER 99
serves up to four guests

east coast oysters, jumbo shrimp,
snow crab claws, tuna crudo,
corvina ceviche, cocktail sauce,
mignonette, horseradish, mustard
sauce, fresh lemon

OYSTERS 18 | 36

KEY WEST SHRIMP COCKTAIL 21
horseradish, cocktail sauce, lemon

FLORIDA CEVICHE 21
white fish, aji amarillo, canchitas,
plantain chips

TUNA CRUDO 23
ahi tuna, sriracha aioli, avocado,
shaved cucumber, ponzu

for STARTERS

BLISTERED SHISHITO PEPPERS 14
grapefruit vinaigrette, chili

TOMATO FONDUE 18
goat cheese, garlic oil, crisp
rosemary

CRISPY CRAB CAKE 21
florida citrus, old bay remoulade

SPANISH OCTOPUS 22
seared marinated octopus, chorizo
aioli, crispy potatoes, salsa verde

SEASONAL RAVIOLI 26
artichoke ravioli, crimini mushroom,
lemon confit, arugula pesto,
parmesan cheese

Latitude: 26° N

Longitude: 80° W

Key Biscayne, FL

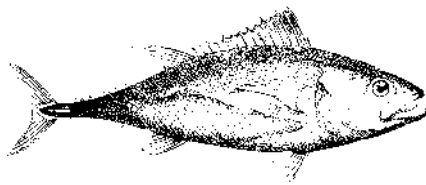


Local HARVEST

*We bring to you our hand picked
offerings from some of the finest local
gardens*

LOCAL BURRATA 18
arugula pesto, roasted grapes, crispy
pancetta, grilled local bread

TENDER LETTUCES...LEAFY GREENS 14
butter lettuce + baby red oak,
bleu cheese crumbles, toasted
pumpkin seeds, golden raisins, candied
bacon, lemon vinaigrette



SHORELINE

WILD ISLE SALMON 30
tajin spiced salmon, roasted florida
corn, fire roasted peppers, poblano
crema

SEARED BRANZINO 36
tomato, capers, kalamata olives,
lemon

KEEPER'S CATCH
locally sourced daily

for THE TABLE

CRISPY BRUSSELS SPROUTS 12
sweet chili

WHIPPED YUKON POTATOES 12
herb butter

LOBSTER MAC + CHEESE 21
winter park dairy cheddar

BROCCOLINI 10
citrus preserve

FROM THE LAND

*The Jospers! - a custom made charcoal
oven imported from Spain that combines
the techniques of grilling + roasting into
one*

ROAST CHICKEN BREAST 29
lemongrass + kumquat vinaigrette,
charred broccoli

JOSPER ROASTED LAMB 41
celery root puree, fennel, apple,
mint relish

**GRASS FED +
GRASS FINISHED BEEF**

SKIRT STEAK 34
garlic rub, roasted cipollini onion,
chimichurri

5OZ | 8OZ FILET MIGNON 45 | 52
roasted onions, black pepper
steak jus

DRESS IT UP
shrimp 21 | lobster 31

**“NOT ALL
THOSE WHO
WANDER
ARE LOST”**



for DESSERT

MEYER LEMON TART 16
sour cream sorbet, vanilla poached
pineapple

KEY LIME CHEESECAKE 16
strawberries, meringue

CHOCOLATE PLANTAIN CAKE 16
sea salt caramel ice cream

Consumer Advisory - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A suggested 18% gratuity will be added to your check. Please feel free to raise, lower, or remove this gratuity at your discretion. Prices exclude 9% sales tax.

from
THE CASK

SPARKLING

- NV GRUET 13
BRUT OR ROSÉ | ALBUQUERQUE | NM
- 2013 AGUSTÍ TORELLÓ MATA | RESERVA 16
BRUT | CAVA | CATALONIA | SP
- NV TAITTINGER 25
BRUT | REIMS | FR
- NV LAURENT-PERRIER | ULTRA BRUT 60 CAL 29
BRUT NATURE | TOURS-SUR-MARNE | FR

WHITE

- 2016 ACROBAT 14
PINOT GRIS | OR
- 2018 VENT D'ANGE 15
SAUVIGNON BLANC | LOIRE | FR
- 2016 CHALK HILL 18
CHARDONNAY | SONOMA COUNTY | CA
- 2016 CAKEBREAD 25
CHARDONNAY | NAPA VALLEY | CA

ROSÉ

- 2019 "VUE MER" 14
CÔTES DE PROVENCE | FR

RED

- 2015 NxNW 15
CABERNET BLEND | COLUMBIA VALLEY | WA
- 2016 DANCING COYOTE 15
PINOT NOIR | CA
- 2018 ST FRANCIS 16
MERLOT | SONOMA COUNTY | CA
- 2014 VINCENT VINEYARDS | 19
CABERNET SAUVIGNON | STA BARBARA | CA
- 2006 TERRALSOLE | RISERVA 25
BRUNELLO DI MONTALCINO | TUSCANY | IT

"NOT ALL
THOSE WHO
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ARE LOST"



local
DRAFT 9

LOCAL IS ALWAYS BETTER!

- WYNWOOD | LA RUBIA | 5.0%
AMERICAN BLONDE ALE | WYNWOOD | FL
- BISCAYNE BAY | LA COLADA | 7.5%
COFFEE PORTER | DORAL | FL
- J WAKEFIELD | EL JEFE | 5.5%
HEFEWEIZEN | MIAMI | FL
- THE TANK | LA FINCA MIAMI | 6.8%
SAISON | MIAMI | FL
- TWISTED TRUNK | IPGA | 6.2%
AMERICAN IPA | PALM BEACH GARDENS | FL

- CONCRETE BEACH | MAS HOPS | 9.8%
AMERICAN DOUBLE IPA | MIAMI | FL

lift
YOUR SPIRITS



KEYPIRINHA 18



AVUA CACHAÇA, HAND PRESSED PINEAPPLE + LIME,
HOUSE MADE EGG FOAM

EL FARITO 18

BOTANIST GIN, ELDERFLOWER LIQUEUR,
HOUSE MADE MINT, CRANBERRY + CUCUMBER SYRUP,
HAND PRESSED LIME, FEVER TREE SODA



1888 MOJITO 18

BRUGAL 1888, SIMPLE SYRUP, LIME,
MINT AND TOPPED WITH SODA

MR. THOMPSON'S
SMOKED OLD FASHIONED 18



CASK & CREW RYE, TOBERMORY 10 YO MULL ISLE
SCOTCH, ORANGE LIQUEUR + ORANGE CITRATE BITTERS



CRANDON SOUR 18

INTIPALKA PISCO, HAND PRESSED LIME,
HOUSE MADE PASSION FRUIT FOAM

MIAMI GODFATHER 18



FAMOUS GROUSE SCOTCH, AMARETTO,
HAND PRESSED CITRUS, MANGO PUREE



LOGGERHEAD LAVENDER 18

RUSSIAN STANDARD VODKA, RASPBERRY LIQUEUR,
LAVENDER + LIME SYRUP, FRESH PINEAPPLE,
FEVER TREE GINGER BEER