



LIGHT KEEPERS

DINNER MENU

@lightkeepersmiami

CHILLED

LIGHTHOUSE TOWER 130

prepared to serve (4) guests

hand picked variety of oysters, shrimp, crab, daily catch crudos, condiments

FRESH OYSTERS 5 EACH

chef daily selection from east and west coast

shallot mignonette, coleman's mustard, cocktail sauce, lime & lemon

KEY WEST SHRIMP COCKTAIL 21

corseradish, cocktail sauce, lemon

BLUEFIN TUNA CRUDO 26

cucumber aguachile, watermelon, jalapeño

SEABREAM TARTARE 22

soft cured carrot ginger leche de tigre, herb salad

FOR STARTERS

LENTILS VELOUTE 16

crispy cured ham, garlic, olive oil

MEDITERRANEAN TRIO 23

chickpeas hummus, smoked eggplant babaganoush, olive oil labneh, toasted pita

SCAMORZA 19

melted cheese, wild mushroom, olives, thyme

CRISPY VEGETABLES 18

zucchini, eggplant, blossoms, mushrooms, basil aioli

GRILLED OCTOPUS 22

spanish octopus, potato confit, olive oil, red pepper sauce, paprika

MUSSELS MARINIERE 24

garlic, parsley, chardonnay, chilli flakes, heavy cream, grilled crostini

ANGEL HAIR POMODORO 24

hand-crushed heirloom tomato, extra virgin olive oil, basil

SIDES 12

AVOCADO TOMATO SALAD

HEIRLOOM ROASTED CARROTS

JUMBO GREEN ASPARAGUS

PAPAS CANARIAS

romesco sauce

EGGPLANT TAHINI

MASHED POTATOES

FRIES

BRUSSELS SPROUTS

LOCAL HARVEST

BURRATA 22

raspberry, arugula, truffle honey, grilled sourdough

FATTOUSH SALAD 18

heirloom tomatoes, red onions, cucum-ber, bell peppers, mint, crispy pita, pomegranate vinaigrette

LK CAESAR SALAD 20

little gem salad, lardons, shaved parmesan cheese, focaccia crostini, white an-chovy, classic dressing

FROM THE SEA

BONE-IN BAKKAFROST SALMON 39

BONE-IN GULF FLOUNDER 45

FLORIDA BLACK GROUPER 48

CARIBBEAN LOBSTER 55

ROYAL RED PRAWNS AL AJILLO 45

SAUCES (SELECT ONE)

nolly prat • capers parsley lemon
tomato basil vierge • saffron aioli

FROM THE LAND

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

8OZ. FILET MIGNON 65

black angus

22OZ CÔTE DE BOEUF 80

painted hills domestic bone-in ribeye steak

PORK SKIRT STEAK 45

grass-fed secreto iberico de bellota

LAMB CHOPS 60

victoria grass-fed

DUCK BREAST 39

moulard, orange lavender sauce

SAUCES (SELECT ONE)

green peppercorn bordelaise • cabernet au jus
orange lavender • tarragon béarnaise

SPECIALTIES

MEDITERRANEAN WHOLE BRANZINO 52

condiments blend, saffron, crispy potatoes, extra virgin olive oil

OCTOPUS BLACK RICE 38

calamari, chorizo, caramelized onions, saffron aioli

GREEN CIRCLE CHICKEN 36

charcoal grilled, herbs de provence, roasted potatoes, au jus wine

VEAL MILANESE 55

french milk-fed, arugula basil salad steak fries, crushed pomodoro sauce

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