

## Raw BAR

### LIGHTHOUSE TOWER 130

prepared to serve 4 guests

seasonal oysters, jumbo shrimp,  
snow crab claws, tuna crudo, corvina  
ceviche, served with cocktail sauce,  
mignonette, horseradish mustard sauce,  
fresh lemon

### SEASONAL OYSTERS

half dozen 30 | dozen 55

### KEY WEST SHRIMP COCKTAIL 21

horseradish, cocktail sauce, lemon

### FLORIDA CEVICHE 21

white fish, aji amarillo, canchitas,  
plantain chips

### TUNA CRUDO 28

ahi tuna, sriracha aioli, avocado,  
shaved cucumber, ponzu

### SALMON POKE BOWL 29

sambal sauce, pickled red cabbage,  
edamame, cucumber, carrot,  
sushi rice, avocado

### SMOKED WAHOO DIP 21

celery salad, grilled flat bread,  
chili-lemon salt

## for STARTERS

### KEEPER'S WIFE'S BISCUITS 14

keez beez honey glaze, bacon essence

### BLISTERED SHISHITO PEPPERS 15

grapefruit vinaigrette, chili

### TOMATO FONDUE 20

goat cheese, garlic oil, crisp rosemary

### CRISPY CRAB CAKE 31

florida citrus, old bay remoulade

### ROPA VIEJA EMPANADA 21

short rib, tomato, olive, raisin

### SHRIMP BUNS 26

scallion shrimp cake, pickled red cabbage,  
fresno chili, poblano crema

### SPANISH OCTOPUS 29

seared marinated octopus, chorizo aioli,  
crispy potatoes, salsa verde

### SEASONAL RAVIOLI 27

artichoke ravioli, crimini mushroom,  
lemon confit, arugula pesto,  
parmesan cheese

## Local HARVEST

### LOCAL BURRATA 22

arugula pesto, roasted grapes,  
crispy pancetta, grilled local bread

### TENDER LETTUCE 14

butter lettuce + baby red oak,  
bleu cheese crumbles, toasted pumpkin  
seeds, golden raisins, candied bacon,  
lemon vinaigrette

### CAESAR SALAD 14

bibb lettuce, aged parmesan cheese,  
cured egg yolk, roasted tomatoes,  
anchovy crouton

### ARTISAN GREENS 14

avocado, artisan greens, tomato,  
pickled red onion, cucumber,  
lemon vinaigrette

### ENHANCEMENTS 16

shrimp, skirt steak, chicken, salmon

## SHORELINE

### WILD ISLE SALMON 39

tajin spiced salmon, roasted florida corn,  
fire roasted peppers, poblano crema

### SEARED BRANZINO 46

tomato, caper, kalamata olive, lemon

### KEEPER'S CATCH MP

locally sourced daily

### SEARED TRIPLE TAIL 52

farro risotto, english peas, asparagus,  
carrots, lobster beurre blanc

### CHICHARRON CRUSTED COBIA

& PRAWN 55

shrimp creole, white rice

### GAMBAS AL AJILLO MP

prawns, fumet garlic butter sauce

## for THE TABLE

### CRISPY BRUSSELS SPROUTS 14

sweet chili

### WHIPPED YUKON POTATOES 12

herb butter

### LOBSTER MAC + CHEESE 26

winter park dairy cheddar

### BROCCOLINI 10

citrus preserve

### FARRO RISOTTO 12

english peas, asparagus, carrots

### DUCK FAT ROASTED CARROTS 10

### ASPARAGUS 16

walnut crumble

## From THE LAND

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

### ROAST CHICKEN BREAST 29

sweet corn emulsion, roasted potatoes,  
confit carrot

### ROASTED LAMB CHOPS 55

celery root puree, fennel, apple,  
mint relish

## Grass Fed + FINISHED BEEF

### 12 OZ. NEW YORK STRIP STEAK 65

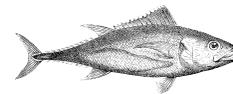
green peppercorn sauce,  
hen of the woods mushroom

### SKIRT STEAK 36

garlic rub, roasted cipollini onion,  
chimichurri

### 5OZ | 8OZ FILET MIGNON 50 | 65

roasted onions, black garlic steak jus



### Dress It Up

Shrimp 25 | Lobster 40 | Prawn MP

## 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



Latitude: 26° N

Longitude: 80° W

Key Biscayne, FL

