STARTERS
Island BBQ Beef Skewers mojito aioli 16
Short Rib Mac & Cheese Bites merlot cheese sauce 14
Kobe Beef Sliders tillamook cheddar cheese 16
Shrimp Scampi atlantic lobster sauce 17
Griddled Lump Crab Cakes floridian mustard dijonaise 17
Lamb Eggplant Tacos roasted poblano tomato jam 15
Sushi spicy tuna | california | tuna | salmon | hamachi 16
Wagyu Tartare crisp pretzel chips 19
Foie Gras Monte Cristo caramelized onions 21
Pan Seared Scallops grilled asparagus | aged sherry aioli 18
Big Eye Tuna Poke sweet chili | wonton crisps 18

Soup and Salad
Key West Flop
crisp lettuce | mahi mahi | hearts of palm | onion pecans | citrus | green papaya | key lime dressing 16
Caesar Salad
grilled croutons | shaved parmesan cheese 12
Heirloom Tomatoes and Buratta Cheese
grilled ciabatta | fresh basil | e.v.o.o. 17
Lobster Bisque
poached atlantic lobster 12
Baby Iceberg Wedge
smoked bacon | crater lake blue cheese buttermilk dressing 13
Caramelized Onion Soup
melted gruyere | grilled broche 11
Crab Salad
seasonal crab meat | fresh melon | cucumber cilantro | ginger | tomato | orange vinaigrette 18

Charcuterie Plate
smoked elk sausage | duck prosciutto | buffalo carpaccio wild boar sausage | mustard | pretzel bread 19

Artisan Dairy
Goat Cheddar | central coast creamery | semi hard smooth white 100 % goat milk 20
MT Tam | cowgirl creamery | straus organic triple cream
Sea Hive | bee hive cheese | hand rubbed with wildflower honey & redwood salt
Crater Lake Blue | rouge creamery | robust blue of contemporary blends

Biscayne Seafood
Chilled Seafood
½ australian lobster tail | 3 oysters | 3 poached shrimp
3 menus king crab legs 52
Shrimp Cocktail zesty cocktail sauce 17
Seasonal Oysters fresh lemon | cocktail sauce 3ea

Steak | Chops | Prime Rib
Our steaks and prime rib are U.S.D.A. Certified Angus Beef Chef's selection of seasonal vegetables, trio of house sauces
New York Steak 12 oz 40
Bone in Rib Eye 18 oz 38
Dry aged Bone in Rib Eye 18 oz 46
Filet Mignon 8 oz 38
Filet Mignon 12 oz 46
T-Bone Steak 20 oz 42
Veal Chop 14 oz 42
Kurobota Pork Chop 14 oz 52
Domestic Waygu Skirt Steak 10 oz 46
Domestic Lamb Chops 8 oz 46
Prime Rib pan drippings | horseradish cream
Big 16 oz 32
Bigger 20 oz 37

Steak Enhancers
Lump Crab escargot style 15
Shrimp Scampi atlantic lobster sauce 14
Australian Lobster Tail fresh lemon | drawn butter 44
King Crab Legs fresh lemon | drawn butter 35
Sonoma Foie Gras pan seared 22

Current Market Catch
Seared Wild Salmon 31
Grilled Mahi Mahi 31
Roasted Snapper 33
Seared Grouper 33
Grilled Swordfish 31
Seared Ahi Tuna 34
Seared Scallops 34
Roasted Halibut 36

Fish Sauces
Please choose one
citrus butter sauce tropical fruit salsa
roasted poblano tomato yogurt sweet chili sauce
whole grain dijon mustard sauce cucumber ginger piccalilli

Seafood
Shrimp Scampi atlantic lobster sauce 34
Single Australian Lobster Tail lemon | drawn butter 48
Twin Australian Lobster Tails lemon | drawn butter 88
Steamed King Crab Legs lemon | drawn butter 68

Biscayne Specials
Crispy Half Chicken 32
mushroom dumpling sauce
XXL Kobe Burger 25
Hand cut fries
Seafood Pasta 38
lobster | shrimp | scallop | halibut | truffle lobster cream
Surf and Turf 68
6oz filet mignon | lobster tail | mashed potatoes seasonal vegetables

Vegetables | Potatoes | Grains
Wild Mushrooms Creamed Spinach 9
Lemon Asparagus Multi Grain Pilaf
Green Bean Casserole Baked Potato
Mashed of the Moment Hand Cut Fries
Crispy Onion Rings Lobster Mac & Cheese
Seasonal Vegetables Mashed Potatoes

An 18% service charge is added to parties of 8 or more. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these are raw or undercooked.
LIBATIOUSLY INSPIRED | 12

ISLAND BELLINI
mango juice | champagne
strawberry juice | agave nectar

PAPAYA COLLINS
tanqueray gin | papaya juice
agave nectar | cointreau | club soda

CUCUMBER SMASH
ambhar platinum tequila
fresh lime juice | sliced cucumbers
lemon juice | agave nectar
splash of soda

MARGARITAS
traditional | mango | watermelon
pineapple | ambhar platinum tequila | fresh juices | agave nectar

BELVEDERE NECTAR
belvedere | pink grapefruit
fresh papaya juice | strawberry juice
agave nectar | pineapple juice | soda

MOJITOS
traditional | mango | watermelon
pineapple | 10 cane rum
fresh juices | sugar cane | mint

POMEGRANATE LEMONADE
belvedere vodka | pomegranate juice
pama | fresh lemon

KEY LIME MARGARITA
ambhar plata tequila
key lime juice | agave nectar

TROPICANA SWIZZLE
clear whiskey moonshine
pineapple juice | orange juice
agave nectar | grenadine
splash of soda

STRAWBERRY MANGO DAIQUIRI
10 cane rum | agave | strawberries
lime juice
lemon juice | mango puree | ice

SPARKLING
domaine chandon | napa valley
albrecht | cremant d’alsace rose

ROSE
rose | la vielle ferme | cotes du ventoux

WHITES
riesling | snoqualmine “naked” | organic columbia valley
gruner veltliner | loimer “lois” austria
pinot gris | j vineyards | russian river valley
albarino | iberian remix | central coast
pinot grigio | terlato | russian river
sauvignon blanc | kim crawford | marlborough
chardonnay | simmonet febvre | chablis
chardonnay | a by acacia | california
chardonnay | jordan | russian river

REDS
pinot noir | row 11″vinas 3″ | santa barbara
pinot noir | earth | willamette
tempranillo | nita | priorat
shiraz | innocent bystander | yarra valley
malbec | graffigna grand reserve | san juan
merlot | rodney strong | sonoma
cabernet sauvignon | casa lapostolle | rapel valley
cabernet sauvignon | oberon | napa valley
cabernet sauvignon | faust | napa valley
zinfandel | ravenswood | lodi
bordeaux | chateau lacombe | noaillac