
SMALL PLATES

BLISTERED SHISHITO PEPPERS 11

Shaved Coconut, Charred Lemon, Candied Cippolinis, Fine Herb Aioli

BRAISED BEEF RAVIOLI 12

Wild Mushroom Brandy Blanc, Broccoli, Shaved Asparagus

LOX DEVEILED EGGS 10

Faroe Islands Gravlax, Pimenton, Preserved Lemon, Crispy Capers

ARTISAN CHEESE PLATE 18

Passion Fruit Jam, Caperberries, Whole Grain Mustard, Crostini

CARIBBEAN SAMOSAS 12

Curried Yucca, Onion, Pigeon Peas, Carrot, Mango Papaya Marmalade

GARLIC SHRIMP 15

Garlic, Ginger, Shallot, Shishito, Lime, Fresno Chile

TUNA TARTARE 15

Ginger Soy Marinade, Avocado, Coconut, Thai Vinaigrette, Plantain Cracker

SEARED SCALLOPS 14

Cauliflower Goat Cheese Puree, Passion Fruit Jam, Crispy Yucca, Chive

BEEF CARPACCIO 15

Gochujang Aioli, Pea Shoots, Agave Mustard Vinaigrette, Asiago, Crispy Yucca

SALADS

MIXED GREENS 10

Shaved Radish, Red Onion, Edamame, Agave Mustard Vinaigrette

TOMATO & MANGO 11

Red Onion, Cucumber, Chevre, Pea Tendril, White Balsamic

CAESAR 12

Romaine, Crouton, Asiago, House Dressing, Crispy Yucca Wafer

CHOPPED 12

Hearts of Palm, Avocado, Edamame, Tomato, Onion, Gorgonzola Vinaigrette

ACCOMPANIMENTS

CHARRED BRUSSELS SPROUTS 9

Crispy Pork, Fresno Chili, Balsamic

BROCCOLI GRATIN 9

Asiago, Smoked Coconut

PUERTO RICAN RICE & PEAS 8

Arroz con Guandules

GRILLED ASPARAGUS 10

Sea Salt, Charred Lime

SEARED CAULIFLOWER STEAK 10

Harissa, Radish, Smoked Coconut

KUNG PAO GREEN BEANS 6

Toasted Sesame, Garlic Crisps, Lemon

HORSERADISH & ARUGULA

MASHED POTATOES 8

Candied Cippolini Onions

For your convenience, gratuity of 20% will be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTRÉES

SURF & TURF MP

Add a 12oz Caribbean Lobster Tail to any of our Steak Entrées!

14OZ RIBEYE 49

Black Truffle Boursin Butter, Horseradish & Arugula Mashed Potatoes, Kung Pao Green Beans

FILET MIGNON 5OZ - 39 / 10OZ - 56

Peppercorn Brandy Reduction, Horseradish & Arugula Mashed Potatoes, Brandied Wild Mushrooms, Shaved Asparagus

14OZ NEW YORK STRIP 36

Gorgonzola Gratin, Puerto Rican Rice & Peas, Charred Brussels Sprouts

10OZ SKIRT STEAK 29

Caribbean Chimichurri, Puerto Rican Rice & Peas, Kung Pao Green Beans

BRAISED SHORT RIB 27

Peppercorn Brandy Reduction, Seared Cauliflower Steak, Fine Herbs, Brandied Wild Mushrooms, Shaved Asparagus

BRICK CHICKEN 24

Herbed Lemon Pan Jus, Puerto Rican Chimichurri, Seared Cauliflower, Charred Brussels Sprouts, Crispy Yucca

SESAME ENCRUSTED TUNA 36

Agave Mustard Vinaigrette, Horseradish & Arugula Mashed Potatoes, Charred Brussels Sprouts, Crispy Yucca

WHOLE CRISPY SNAPPER MP

Gochujang Aioli, Broccoli Asiago Gratin, Shaved Asparagus

12OZ CARIBBEAN LOBSTER TAIL MP

Yuzu Ginger Chile Nage, Broccoli Asiago Gratin, Shaved Asparagus, Horseradish & Arugula Mashed Potatoes

CAULIFLOWER STEAK 24

Puerto Rican Rice & Peas, Kung Pao Green Beans, Harissa, Smoked Coconut, Radish, Shaved Asparagus

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