

# DORADA

## RAW

### SEAFOOD TOWER\*

Oysters On The Half Shell,  
Poached Shrimp & Lobster, Ceviche,  
Mignonette, Mango-Horseradish Cocktail  
Sauce, Housemade Mustard Sauce,

MP

### SHRIMP COCKTAIL

Mango-Horseradish Cocktail Sauce,  
Housemade Mustard Sauce, Key Limes

\$35

### FRESH OYSTERS\*

*By The Half Dozen*  
*By The Dozen*

MP

### KEY WEST SHRIMP CEVICHE\*

Leche de Tigre, Red Onion, Fresno Chili,  
Cilantro

\$24

## APPETIZERS

### YUZU ADOBO GRILLED OCTOPUS

Chickpea Romesco, Crispy Fingerling  
Potatoes, Peruvian Peppers, Salsa Macha

\$31

### CRISPY PORK BELLY

Adobo Sauce, Braised Pineapple, Basil,  
Chicharron

\$25

### TUNA POKE TOSTADA\*

Tostones, Yuzu- Soy Marinade, Cilantro,  
Scallions, Smashed Avocado, Spicy  
Mayonnaise, Sesame Seeds

\$29

### PUMPKIN COCONUT SOUP

Ginger-Tamarind Infused, Jumbo Lump  
Crab Salad, Plantain Crisp

\$23

### OVEN FIRED WINGS

Lemon, Oregano, Tzaziki, Crispy Garlic  
Parmesan

\$25

## FLATBREADS

Burrata, Sundried Tomato, Roasted  
Eggplant Sauce, Balsamic Glaze

\$25

### SHORT RIB EMPANADAS

Salsa Roja, Manchego Cheese

\$16

Serrano Ham, Caramelized Cipolini  
Onions, Guindilla Peppers, Feta, Saba

\$27

### ROASTED PEPPER HUMMUS

Olive-Chickpea Salad, Smoked Paprika,  
EVOO, Feta Cheese, Naan Bread

\$17

\*There is a risk associated with consuming Raw Oysters If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.



## SALADS

### ARUGULA SALAD

Strawberry, Serrano Ham,  
Candied Pecans, Sweetie  
Peppers, Key Lime Vinaigrette

\$23

### CAESAR

Chopped Romaine, Parmesan Dressing,  
Roasted Tomatoes, Herb Croutons

\$19

### DORADA'S MARKET SALAD

Local Greens, Sweet Peppers, Red  
Onions, Heirloom Cherry Tomatoes,  
Hearts of Palm, Queso Fresco, Toasted  
Pepitas, Lemon-Cilantro Vinaigrette

\$22

*Add Grilled or Blackened Chicken*

\$8

*Add Grilled or Blackened Shrimp*

\$12

## SEA

### DIVER SEA SCALLOPS

Patatas Bravas, Roasted Corn, Concha  
Corn, Cilantro Oil, Corn Foam, Spanish  
Chorizo

\$62

### PASTA & FRUTOS DEL MAR

Squid Ink Pasta, Lobster, Shrimp,  
Mussels, Tomato, Truffle Oil,  
Pepperoncino, Roasted Garlic-Tomato  
Sauce

\$52

### FRESH CATCH

Farro, Roasted Pepper & Tomato Salad,  
Asparagus, Preserved Lemon

MP

### LOBSTER RAVIOLI

Oyster Mushrooms, Spinach,  
Olive Tapenade, Roasted Eggplant  
Puree, Poblano Cream,  
Parmigiano Reggiano

\$52

## LAND

### CHICKEN

Joyce Farms Semi-Boneless Half  
Chicken, Olives, Guindilla Peppers,  
Mojo Rojo, Labneh Potatoes, Preserved  
Lemon Jus

\$41

### LAMB

Herb Marinated Lamb Chops, Pear &  
Mint Salsa, Lamb Jus, Saffron Basmati  
Rice

\$57

### SHORT RIB

Mole Braise, Calabaza Puree,  
Short Rib Cigar, Cippolini Onion

\$49

### DORADA CUT OF THE DAY\*

Ancho Coffee Rub, Charred Greens,  
Crispy Fingerling Potatoes, Poblano  
Demi, Gremolata

MP

### PRIME BURGER

10oz Ground Prime Angus Short Rib  
& Brisket, Fontina, Applewood Bacon,  
Arugula, Pickled Red Onions, Roasted  
Tomatillo Aioli, French Fries

\$30

*Add Truffle Fries w/ Preserved Lemon Aioli*

\$4

### TOMATO BRAISED EGGPLANT

Stewed Plum Tomatoes, Lemon Herb,  
Couscous, Feta, Balsamic Glaze, Basil

\$32

*Add Parmesan Crusted Chicken*

\$10

*Add Parmesan Crusted Shrimp*

\$14

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to an 18% service charge.