

Dinner

APPETIZERS

KEY WEST PINK SHRIMP*	\$23
<i>Honey Butter, Parmesan, Sweet Tomato, Grilled Farm Bread</i>	
SPANISH OCTOPUS	\$24
<i>Spiced Greek Yogurt, Pineapple, Celery, Spec Ham</i>	
CRISPY ARTICHOKE	\$19
<i>Lemon Caper Aioli, Oregano</i>	
SMOKED FISH DIP	\$18
<i>Pickled Jalapeño, Watermelon Radish, Grilled Farm Bread Fresh Vegetables</i>	
BAHAMIAN CONCH FRITTERS*	\$18
<i>Curried Honeydew, Pickled Jalapeno, Pepper Jelly Coconut Lime Remoulade</i>	
STEAMED EDAMAME	\$13
<i>Tropical Soy Dipping Sauce</i>	

SALADS

FLORIDA CITRUS SALAD	\$18
<i>Organic Mixed Greens, Local Citrus, Goat Cheese Hearts of Palm, Corn, Blood Orange Vinaigrette</i>	
CAESAR SALAD	\$19
<i>Baby Gem Lettuce, Torn Ciabatta Crouton, Grana Padano</i>	

ADD CHICKEN: \$8 FISH: \$10 COLOSSAL PRAWN*: \$9EA.

MAINS

LINE CAUGHT FRESH CATCH	MP
<i>Heart of Palm, Mango, Mint, Avocado, Aji Verde</i>	
12oz BLACK ANGUS RIBEYE*	MP
<i>Artisanal Hand-Cut Steak by Allen Brothers Patatas Bravas, Roasted Brussels Sprouts, Saffron Meyer Lemon Aioli</i>	
ORANGE CORIANDER CHICKEN BREAST	\$37
<i>Cuban Black Beans & Rice, Maduros, Cinnamon Spiced Pineapple, Mojo Criollo</i>	
PENNE A LA VODKA	\$26
<i>Aged Parmesan, Basil, Pancetta, Focaccia Garlic Bread</i>	
10oz GRILLED KUROBUTA PORK CHOP	\$45
<i>Coconut Sweet Potato Puree, Charred Broccolini, Mango Chutney, Papa's Pilar Rum Jus</i>	
ZATAR SPICED CAULIFLOWER STEAK	\$29
<i>Jasmine Rice, Pomegranate, Mint, Golden Raisins, Caribbean Squash</i>	
CASA BURGER*	\$25
<i>Certified Angus Beef, Toasted Brioche Bun, Tillamook Cheddar, Maple Pepper Bacon Lettuce, Tomato, Onion, Pickle, Served with French Fries</i>	

SIDES

PATATAS BRAVAS	\$10	COCONUT SWEET POTATO PUREE	\$10
ROASTED BRUSSELS SPROUTS	\$10	CHARRED BROCCOLINI	\$10
CUBAN BLACK BEANS & RICE	\$10	TRUFFLE FRIES	\$10



**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 6 or more are subject to an 18% service charge.*