



## DINNER MENU FALL/WINTER 2013

Our culinary team works with local day boats to source the freshest seafood available. The menu reflects our passion for creativity and using only seasonal selected foods. **Buen Provecho!**

### TAPAS

**Blue Crab Fritters** | aji amarillo, roasted chayote | **12**

**Crispy Ruby Shrimp** | yucca, coconut butter, pineapple essence | **12**

**Marlin Tacos** | naan bread shell, garlic crema, crunchy slaw | **9**

**Short Rib Empanadas** | queso fresco, frisse, mustard oil | **7**

**Snapper Ceviche** | lime, mango, jalepeno, tangerine | **11**

**Pulled Chicken Tostones** | ancho chile, manchego cheese | **8**

**Sautéed Calamari** | spicy roasted pepper sauce **9**

### SOUPS & SALADS

**Crayfish Chowder** | micro basil, lemon oil | **7**

**Chipolte & Potato soup** | micro cilantro | **7**

**Florida Berries & Citrus** | baby greens, poached figs, goat cheese vinaigrette | **13**

**Crab & Avocado** | Sarasota tomatoes, roasted chayotes, crispy garbanzo, olive oil | **14**

**Crispy Chicken & Watercress** | watermelon radish, pecans, pear tomatoes, guava-pomegranate vinaigrette | **13**

**Grilled Shrimp & Sweet Corn** | grilled chorizo, cornbread, jalepeno-lime dressing | **14**

### MAIN

**Smoked Cornish Hen** | butternut squash succotash, black bean sauce | **17**

**Potato Crusted Snapper** | boniato puree, key lime butter | **21**

**Shrimp Paella** | scallops, ciopollini onions, olives, calabaza, saffron rice | **23**

**Ribeye Steak** | roasted Peruvian blue potatoes, mushroom chimichurri | **21**

**Pork Chops** | tasajo risotto, fioja wine syrup | **20**

**Spiny Lobster Cazuela** | calamari, mussels, chorizo in a saffron broth | **25**

**Seared Corbina** | yucca croquette, grapefruit mojo | **19**

#### MINGOS LINGO

TOSTONES= FRIED GREEN PLANTIAN NAAN= A LEAVENED FLAT BREAD CHIPOLTE= SMOKED,  
DRIED JALEPENNO PEPPER  
CHORIZO= DRY AGED SPANISH SAUSAGE AOLI= GARLIC FLAVORED MAYONAISE  
MANCHEGO=MILD, AGED GOAT CHEESE

Executive Chef Luis Negron

Vegan, vegetarian and all allergies can be accommodated by alerting your server or bartender

Warning: consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness.

