

# Gold Coast

KITCHEN + COCKTAILS

## Raw + Cured + Chilled —

### CORVINA CRUDO\* GF, DF 21

hoja santa, candied hibiscus, fermented green apples, serrano, green plantain chips, pumpkin seeds

### CORIANDER CURED SALMON\* GF, DF 19

fennel + sea-salted celery, tangerine, puffed rice

### COCKTAIL SHRIMP GF, DF 19

cocktail sauce, lemons

### TUNA POKE TACOS\* GF 17

pineapple + jalapeño relish, key lime cream, crispy corn tortillas

## Beginnings —

### SCALLOPS GF, DF 25

carrot + ginger tapioca pearls, salmon roe, sea beans

### PORK BELLY GF 19

green plantain, sweet + sour peach

### WATERMELON CARPACCIO GF, V 15

compressed watermelon, arugula, blackberries, goat cheese, sunflower seeds, florida wildflower honey dressing

### GOLD COAST CAESAR 16

petite romaine, fermented heirloom tomato, heart of palm, sous vide egg, crouton dust, cotija cheese

### GOAT CHEESE + ARTICHOKE CROQUETTES 19

romesco sauce

### SWEET + SPICY FRIED CAULIFLOWER GF, V 16

mango + habanero glaze, toasted sesame seeds, avocado cream

GF GLUTEN-FREE  
DF DAIRY-FREE  
V VEGETARIAN

## Plates —

### SNAPPER GF, DF 38

clams, corn, red quinoa, dandelion greens, shellfish consommé

### CORVINA GF 39

aji amarillo potatoes, asparagus, carrot juice

### CRISPY SKIN SALMON GF, DF 38

kohlrabi + apple, heirloom carrots

### ROASTED 1/2 CHICKEN GF 35

saffron potatoes, raisin + pine nut + green olive relish, goat cheese, pomegranate pan jus

### PICANHA STEAK GF 41

sunchoke, brussels sprouts, blistered tomatoes, horseradish chimichurri

### THE BURGER 23

aged cheddar cheese, applewood-smoked bacon + onion jam, vine-ripened tomato, lettuce, roasted garlic aioli, brioche bun, fries

## Sides —

### HEIRLOOM CARROTS GF, DF, V 9

### GREEN PLANTAIN HASH GF, DF, V 9

### GRILLED ASPARAGUS GF, DF 9

crispy garlic, lemon powder

### SAFFRON POTATOES 9

### RED QUINOA GF, DF, V 9

### AJI AMARILLO POTATOES 9

### CRISPY FRIES 8

marie rose dipping sauce

## WE PROUDLY SUPPORT LOCAL

We have sourced items included in our menu from local florida farmers and food suppliers including: *harpe family farms, davie, fl • collins fish + seafood, miami, fl • sunshine provisions, deerfield beach, fl • blue island oysters, miami, fl*. We also pride ourselves on sourcing all seafood from florida waters. Enjoy the taste of local goodness.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

prices are subject to 18% gratuity and 9% sales tax  
los precios están sujetos 18% propina y 9% de impuesto sobre las ventas • les prix sont soumis 18% de pourboire et 9% de taxe vente

Miami Marriott Biscayne Bay 1633 N Bayshore Drive Miami, FL 33132 305-374-3900