



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

tomatillo salsa verde, lemons

TUNA POKE TACOS* ^{GF} 17

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

Beginnings —

GUAC + CHIPS ^{GF, DF, V} 13

housemade guacamole, blue corn tortillas

GRILLED JERK CHICKEN WINGS ^{GF} 17

green apple, honey + yogurt dip

MARGHERITA FLATBREAD 17

fresh mozzarella, vine-ripened tomatoes, roasted garlic, basil

SHRIMP + CHORIZO FLATBREAD 19

grilled artichokes, butter-braised leeks, maitake mushroom, white bean purée, arugula + basil + mint salad

QUESADILLA 13

black beans, sofrito, guacamole, pico de gallo, sour cream
add shrimp 11 or grilled chicken 10

PORK BELLY STEAM BUNS 17

jicama + mango, 60-day black garlic aioli

GF GLUTEN-FREE
DF DAIRY-FREE
V VEGETARIAN

From the Garden —

POLLO ASADO ^{GF} 17

baby gem lettuce, black beans, watermelon radish, olives, fried chickpeas, cotija cheese, pickled red onion, sour orange vinaigrette

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

ADD TO ANY SALAD

salmon	12
shrimp	11
chicken	10

Handheld —

THE BURGER 23

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

GRILLED CHICKEN BLT + A 21

bacon, lettuce, tomato, avocado, honey mustard mayo, multigrain pullman, crispy fries

CUBANO 21

mojo pork, sweet ham, swiss cheese, housemade pickles, mustard, crispy fries

FRIED SHRIMP PANINI 22

avocado, jicama + mango slaw, pickled red onion, tomatillo salsa verde, charcoal bread, crispy fries

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