



## BITES

**Quinoa Tuna Poke** Brown rice, soy lime emulsion, mango, avocado, wakame, wasabi peas, taco shell 16

**Pimento Cheese Croquette** Smoked cheddar cheese, fire roasted pepper, cholula hot sauce, fig marmalade 14

**Charred Octopus** Vadouvan carrots, yogurt, cilantro sauce 15

**Biscayne Crab Cakes** Chayote and green mango slaw, piquillo sauce 18

**ABH Smoked Fish Dip** Pickles, rustic artisan bread 13

**Jumbo Shrimp Cocktail** 19

**Cobia Ceviche** Florida citrus leche de tigre, aji amarillo, sweet potato, crispy shallots, cilantro 15

**East and West Coast Oysters** 1/2 doz 24 1 doz 42



## ORCHARD

**Artisan Field Greens** Pumpkin, roasted cauli-florets, radish, wondergrain, artichoke, cherry tomatoes, romesco vinaigrette 15

**Organic Kale** Apple, grana padano, sweet potato, roasted tomato, pomegranate, citrus vinaigrette 16

**Mediterranean Quinoa** Cucumber, olive, peppadew, cherry tomatoes, butter beans, feta, oregano vinaigrette 15

**Meredith Dairy Feta and Beets** Mustard greens, mint, cilantro, figs, marcona almonds, mandarin, cabernet sauvignon vinegar 18

**Quinoa Bowl** Broccolini, heirloom carrots, bok choy, mushrooms, brown rice, avocado, toasted sesame 18  
Add Tofu 7 Chicken 9 Salmon 12



## FARM

**Colorado Lamb Chops** Roasted eggplant baba ganoush, arugula, mint jus, tomato marmalade 43

**Lemon Thyme Organic Chicken Breast** Pomme purée, grilled asparagus, tempura, romesco 28

**16 oz Angus Rib Eye Steak** Mojo picon, home fries, grilled onion rings, smoked salt 47

ARTISAN BEACH HOUSE



## OCEAN

**Salmon (Canada)** Togarashi, avocado yogurt, crispy potatoes, arugula 29

**Yellowtail Snapper (Florida)** Marble potato, castelvetroano puttanesca sauce 35

**Swordfish (Florida)** Tarragon, roasted vegetables, charred key lime 32

**Loup de Mer (Mediterranean)** Fennel, tomato, kale 43

**Arroz Caldoso** Saffron sofrito, shrimp, mahi, calamari, lobster, clams, mussels, parsley 39

**1/2 lb. Caribbean Lobster Tail** Sweet potato, blue crab cream, basmati 45

## SIDES 8

**Charred Corn** Manchego cheese, jalapeño, lime

**Valdeón Potato Chips** Valdeón blue cheese

**Charred Cauli-Florets** Goat cheese, brown butter, capers

**Brussels Sprouts** Caramel sauce, apple

**Broccolini** Garlic, chili tofu



## DESSERTS

**Passion Fruit and Key Lime** Key lime filling, passion fruit cream, meringue, graham cracker 10

**Blueberry Crumble Cheesecake** Seasonal berries, orange gelée, chantilly cream 12

**Baked Alaska** Chocolate ice cream, sponge cake, caramelized meringue, brandied cherries 15

In order to ensure that guests enjoy access to the freshest, highest quality seafood, we offer seafood based on seasonality. Therefore, some items may not be available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.