

Dinner

5:30pm to 9:30pm

Raw Seabar & Appetizers

***Chanson Atlantic Seafood Tower (serves 2 to 4)**

Seasonal raw fish and shellfish with savory, fruity, and spicy sauces | 75

***Oysters and Lobster**

Daily preparation | 22

Crispy Capellini Key West Shrimp

Herb Ricotta, Crustacean sauce and hazelnuts | 14

***Ceviche**

Tiger's milk and organic baby vegetables | 24

***Fish Tartare**

Cardamom, apple puree, mango and celery brunoise | 24

Harvest Salad

Seasonal vegetables, seeds, dijon vinaigrette | 14

From the Land Appetizers

***Sexy Tartare**

Prime beef, strawberries, chili sauce, anchovy jus, quail egg, greek yogurt | 20

"Young" Proscuitto

Steak cut, pickled vegetables, cherry tomatoes, cauda sauce | 18

Pasta Appetizers

Organic Farro Pasta

Charred leek and tomato | 12

Buttons

Ravioli stuffed with grouper, carrot juice, pistacchio | 15

Ravioli stuffed with braised beef, marscapone, parmeggiano sauce | 15

Charcoal Risotto

Coconut charcoal, carpaccio of red shrimp, sturgeon caviar, saffron, local goat cheese | 18

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consuming raw and undercooked meats, poultry, seafood, shellfish, mayonnaise or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Main Course By Land

Cut of the Day | MP

Poultry of the Day | MP

Farm to Table

A vegan dish made with our local farmer's crop | 24

Chef's 5-Course Tasting Menu

90 per person

With Sommelier paired wines

3 wines | 30 per person

5 wines | 45 per person

Main Course By Sea

Caprese of Snapper

Seared Snapper, tomato H2O,
dried heirloom tomato,
Italian basil sponge | 30

Twice Cooked Octopus

Potatoes baked under rock salt,
Sicilian pesto, almonds,
dried black olives | 35

Pistachio Crusted Yellowfin Tuna

Sweet and sour Sicilian pepperonata,
olives, mint, spring onion | 36

Maine Lobster Tail

Sweet corn, leek fondue and
black truffle | 36

Grouper

Mediterranean style, vegetable flan | 30

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