



SALADS

HOUSE SALAD 9
mixed greens, shaved carrot, radish, pickled onion, roasted tomato, lemon vinaigrette

ARUGULA SALAD 10
goat cheese, pepitas, dried fig, lime vinaigrette

BABY GEM CAESAR 13
baby gems, ciabatta croutons, cherry tomato, fried capers, cotija cheese

SMALL PLATES

MUSSELS 14
mustard crema, beer, garlic, shallots, parsley, grilled ciabatta

MANILA CLAMS 14
spicy tomato and lobster broth, house chorizo, cilantro, grilled ciabatta

CONCH FRITTERS 10
with Rumfish sauce

SALBUTES 10
handmade corn masa shell, shredded achiote chicken, pickled cabbage slaw

QUESO FUNDIDO 8
house chorizo, poblano rajas and queso Oaxaca

RAW BAR

LOCAL YELLOWTAIL CARPACCIO 14
ginger citrus dressing, sweet pepper, lemon zest, green onion, habanero, sesame seeds

CONCH CEVICHE 12
pico de gallo, habanero, fresh squeezed lime

PERUVIAN CEVICHE 11
ginger, sweet pepper, fresh squeezed lime, cilantro, red onion, habanero, popcorn

OAK-FIRED FLATBREADS

ROTATING FLATBREAD 14
please ask your server

CHORIZO FLATBREAD 13
homemade chorizo, spicy béchamel, sharp cheddar, sweet pepper, cilantro

GOAT CHEESE FLATBREAD 13
squash, oregano, honey, Mama Lil's pickled peppers

PLATES

THE 'BUTCHER'S STEAK' 27
dry rubbed hanger steak, chimichurri, roasted seasonal vegetables, with carrot puree

CHICKEN 'ESCABECHE' 26
achiote chicken, roasted poblano, yams, stewed onion & pepper broth, with chicken crisp

CARIBBEAN FISH STEW

LOBSTER, SHRIMP, FISH, CLAMS, SPICY TOMATO AND ORANGE BROTH, CILANTRO, CURED SAUSAGE, GARLIC, SHALLOT, GRILLED CIABATTA

25

RUMFISH LASAGNA 25
chile braised beef, béchamel, poblano, guajillo tomato sauce

SMOKED PORK BELLY 21
red chile hominy, 6 min egg in recado negro, jalapeno, cilantro

CREOLE SEABASS

COCONUT RICE, CHERRY TOMATO, SWEET PEPPER, ONION, GARLIC, CILANTRO, LOBSTER COCONUT PAN SAUCE, PLANTAIN

26

OAK SEARED ALBACORE TUNA 23
baby squash, tomato, pumpkin seed sauce

QUINOA SOFRITO (V) 20
roasted seasonal vegetables, quinoa & grilled corn succotash, avocado crema

COMFORT

WAGYU BURGER 16
white cheddar, Valentina aioli, caramelized onions, house pickles, arugula, brioche bun, Kennebec fries.
+add a fried egg \$2

FISH AND CHIPS 16
crispy deep-fried cod, hand cut Kennebec fries, tartar sauce, fresh lemon

TACOS

FISH TACOS 16
(3) fried cod or grilled yellowtail with Rumfish sauce, pico de gallo, dressed cabbage, avocado, cilantro, pickled onion, handmade tortillas
*4 tacos 20

COCHINITA TACOS 18
(3) pulled pork, habanero salsa, radish, cilantro, pickled onion, pineapple pico de gallo, handmade tortillas
*4 tacos 23

PORK BELLY TACOS 18
(3) slow braised pork belly, homemade bbq sauce, dressed cabbage, pico de gallo, Rumfish sauce, handmade tortillas
*4 tacos 23

SIDES

CAULIFLOWER & WHITE CHEDDAR GRATIN 5
baked in wood fired oven

ROASTED FINGERLING POTATOES 5
Mama Lil's pickled peppers, sea salt

SEASONAL VEGETABLES 7
please ask your server

BRUSSELS SPROUTS 7
with smoked pork belly and lemon zest

FRIED PLANTAIN CHIPS 5

COCONUT RICE 4

STREET CORN 5

HAND CUT GARLIC FRIES 5