



SALADS

FIG & GOAT CHEESE 12
arugula, goat cheese, pepitas,
dried fig, lime vinaigrette

QUINOA SALAD 13
quinoa, arugula, grilled corn,
charred onion, avocado,
cotija cheese, lemon vinaigrette

SUMMER SALAD 13
spring mix, cherry tomatoes,
fingerlings, almonds, orange
supreme, pickled onions,
lemon & shallot dressing

SMALL PLATES

SALBUTES 10

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

CONCH FRITTERS 10
with Rumfish sauce

QUESO FUNDIDO 8
chorizo, poblano rajitas, queso Oaxaca

SMOKED FISH SPREAD 12
smoked mackerel, yellow ginger, red onion,
cilantro, crostini

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

RAW BAR

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, bell pepper, habanero

OAK-FIRED FLATBREADS

ROTATING 14
Chef's daily special

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

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

PLATES

HANGER STEAK 27
dry rubbed hanger steak,
pistachio chimichurri,
compound butter, herb fingerlings

WILD SAPPHIRE SALMON 26
roasted red pepper sauce,
roasted poblano mashed potatoes,
farm fresh salad

CARIBBEAN FISH STEW 25

SHRIMP, MUSSELS, FISH, CLAMS, CURED SAUSAGE,
SPICY TOMATO & ORANGE BROTH, CILANTRO,
GARLIC, SHALLOT, GRILLED CIABATTA

YUCATAN CHICKEN 26
Roasted 1/2 chicken, yam,
chayote, beet, fingerlings,
pickled onions,
achiote and citrus

CRISPY PORK BELLY 24
jalapeno creamed corn,
jicama & fennel slaw,
hibiscus 6 minute egg,
guajillo chile sauce

CREOLE SEABASS 27

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

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

THE TRADITIONAL 24
VEGETARIAN
herb quinoa, three-bean
salad, pickled fennel & jicama
salad, hibiscus 6-minute egg,
guajillo chili sauce

COMFORT

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

FISH TACOS
grilled or fried mahi mahi, dressed cabbage,
pico de gallo, guacamole, pickled onion,
house made tortillas
3 tacos 18 4 tacos 23

COCHINITA TACOS
braised pork, pickled radish, cotija cheese,
salsa fresca, sweet pickled peppers,
house made corn tortillas
3 tacos 18 4 tacos 23

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

SIDES

**ROASTED CAULIFLOWER &
WHITE CHEDDAR GRATIN 7**

COCONUT RICE 5

BRUSSELS SPROUTS 7
with pork belly

GARLIC FRIES 7
parsley, cotija, Valentina aioli

PLANTAIN CHIPS 5
with Valentina aioli

STREET CORN 5
lime mayo, smoked paprika, cotija cheese