

## To Share

<b>LOBSTER CEVICHE*</b> fresh lime, cilantro, jalapeno, tomato, avocado crema, young coconut jelly, blue corn tortillas	31
<b>AHI TUNA POKE*</b> yuzu mayo, scallions, carrots, edamame, sprouts, cucumber, sesame, sushi rice	26
<b>CHARRED OCTOPUS</b> focaccia panzanella, piquillo pepper coulis, charred eggplant yogurt	31
<b>FRIED GREEN TOMATOES</b> creole remoulade, pork belly croutons, savoy cabbage slaw, charred lemon	19
<b>SCALLOPS &amp; CHORIZO</b> diver scallops, dried spanish chorizo, wilted frisée, fingerling potatoes, grain mustard vinaigrette	32
<b>CONCH &amp; CRAB FRITTERS</b> key lime remoulade, charred pineapple compote	23
<b>PORK BELLY SLIDERS</b> crispy pork belly, pimento cheese, arugula, kewpie mayo pretzel bun	24
<b>GRILLED CABBAGE</b> macadamia gremolata, pickled beets, roasted pepper chickpea puree	19
<b>TOMATO BURRATA STACK</b> black truffle whipped burrata, heirloom tomato, saba, evoo, sea salt	21
<b>CALAMARI</b> chili miso aioli, roasted macadamia nut, wasabi pea, sweet soy	21
<b>KOREAN BEEF SHORT RIBS</b> gochujang aioli, honey chipotle glaze, toasted sesame seed	26

## Soup & Salad

<b>CONCH CHOWDER</b> spicy tomato broth, fingerling potato, coconut milk, herb oil	14
<b>BEET</b> roasted beet, avocado, florida oranges, radish, heirloom tomato, baby gem lettuce, citrus-thyme vinaigrette	19
<b>FOUR MARLIN'S</b> artisan greens, pickled red onion, heirloom tomato, goat cheese, heart of palm, florida citrus, pepitas, island citrus vinaigrette,	19
<b>GREEK</b> iceberg, kalamata, feta, red onion, heirloom tomato, cucumber, pickled pepper, lemon-lime oregano vinaigrette	18

## Light Bites

<b>ROOT VEGETABLE CHIPS</b>	10
<b>GRILLED SOURDOUGH BREAD WITH CONFIT TOMATO BUTTER</b>	10
<b>ASSORTED SPANISH OLIVES</b>	10
<b>CHICKEN-CHORIZO MEATBALLS</b>	13
<b>Four Marlin's Favorites</b>	
<b>FISH &amp; CHIPS</b> crazy lady beer battered yellowtail, seasoned shoestring fries, tarragon remoulade	42
<b>BLACKENED GROUPER</b> edamame & baby corn succotash, tomato & shallot relish, citrus butter, fried okra	49
<b>12OZ NY STRIP*</b> boniato & caramelized onion hash, charred asparagus, chimichurri rojo, crispy onion	64
<b>OYSTERS ON THE HALF SHELL*</b> thoughtfully sourced, paired mignonette, cocktail sauce orders of 6 or 12 oysters	mkt
<b>CHEF'S DAILY SPECIAL</b> chef's choice of fresh seasonal ingredients	mkt

## Entrées

<b>HALF CHICKEN</b> roasted heirloom carrot, caramelized cipollini onion, buttermilk yukon potato puree, smoked guava rum jus	37
<b>CHILE RELLENO</b> blue corn crusted poblano, sweet onion and goat cheese filling, sofrito lentil, pico de gallo, avocado crema	29
<b>GRILLED MAHI MAHI</b> coconut creamed spinach, roasted calabaza, annatto chili oil	45
<b>KEY WEST PINK SHRIMP &amp; GRITS</b> white corn grits, andouille sausage, tomato chutney, grilled scallion vinaigrette, fried leek	45
<b>SEAFOOD PASTA ARRABBIATA</b> shrimp, lobster, daily fresh catch, san marzano tomato, calabrian chile, fresh basil, parmigiano reggiano	49
<b>PORK SHANK OSSO BUCCO</b> grain mustard fingerling potato mash, collard greens, pork jus	49

*\*contains (or may contain) raw or under cooked ingredients. consuming raw or under cooked, meats, poultry, shellfish, or eggs may increase your risk of food born illness. There is a risk associated with consuming raw oysters and shellfish. If you have a chronic illness of the liver, stomach, or blood, you are at greater risk of illness. Parties of 6 or more are subject to a 18% service charge.*