



LIBATIONS

Irish Rooster /11

whipped coffee, jameson cold brew, coconut half and half, coconut ice

Mary's Apparition /13

tito's vodka and ghostly bloody mary mix

Bloody Mary /11

High Tide Mimosa /10

orange juice, grapefruit, strawberry, prosecco, thyme

Bottomless Mimosa /25

orange juice, passion fruit, sparkling wine, chambord

SMALL PLATES

Roasted Pork Belly /15

chili - maple caramel, peaches

Four Marlin's Conch Fritters /9

low country tarter sauce

Wood Roasted Oysters* /13

frogmore butter, burnt lemon

Calypso Short Ribs /18

thin cut bone in short rib, spiced rum, orange ginger gremolata

Hummingbird Beignets /11

grilled pineapple maduro custard, pecan, bacon powder, rum syrup

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Parties of 6 or more are subject to a 18% service charge.*

BRUNCH

Four Marlin's Salad /13

FL citrus, baby greens, hearts of palm, goat cheese, avocado, red onion, key lime vinaigrette

add grilled mojo chicken /9

add grilled KW pink shrimp /15

Lobster Benedict* /28

chorizo johnny cake, grilled warm water lobster tail, poached egg, key lime

Eggs Benedict* /18

English muffin, shaved country ham, poached egg, key lime hollandaise,

Tuna Avocado Toast* /19

spiced ahi tuna, goat cheese, escabeche, radish, grilled multigrain bread

Fire Engine Steak /21

stewed oxtail, potatoes, Geechie Boy grits, fried egg

Golden Catch MKT

wood grilled skin on catch of the day, blistered citrus, spicy mustard sauce

Shrimp and Grits /27

KW pink shrimp, Jupiter rice grits, bacon, hen of the woods mushroom, heirloom tomato, red eye gravy

French Toast /15

challah bread, peach bourbon jam, peaches, Chantilly cream, pecans, sorghum

SWEETS

Key Lime Pie /10

Hummingbird Cake /11

cream cheese frosting, pecans

Flourless Chocolate Cake /9

berry relish