



STARTERS

- Blistered Shishito Peppers** /9
key lime, sea salt
- Calypso Short Ribs** /18
thin cut bone in short rib, spiced rum, orange ginger gremolata
- Wood Roasted Oysters*** /19
1/2dz Chef's daily selection, frogmore butter, smoky lemon
- Jumbo Lump Crab Cake** /21
celery seed remoulade
- KW Pink Shrimp** /17
chili lime marinated, Bahamian red sauce

SALADS

- Four Marlins Salad** /13
FL citrus, baby greens, heart of palm, goat cheese, avocado, red onion, key lime vinaigrette
- Caesar Salad** /11
romaine hearts, parmesan sbrisolona, preserved lemon, caesar dressing
- Add to any salad above**
- add grilled mojo chicken /9
- add grilled KW Pink Shrimp /15
- add today's catch /MP

MAINS

- Vegetable Island Curry** /25
cauliflower, eggplant, mushrooms, fennel, tropical fruit, Jupiter rice grits
- Green Sofrito Ahi Tuna** /37
FL citrus salad, street corn
- 8oz Filet Mignon** /48
creole sauce, grilled asparagus
- Whiskey Chicken** /31
mashed boniato, charred tomatillo relish
- Chef's Catch** /MP
half shell style, burnt citrus mustard sauce
- Shrimp and Grits** /37
KW pink shrimp, Geechie Boy yellow corn grits, heirloom tomato, bacon, hen of the woods mushroom, red eye gravy

SIDES

- Boniatto Mash** /8
- Curried Vegetables** /12
- Grilled Recaito Rubbed Asparagus** /10
- Geechie Boy Yellow Corn Grits** /9

Sweets

- Key Lime Pie** /10
- Hummingbird Cake** /11
cream cheese frosting
- Flourless Chocolate Cake** /9
berry relish

**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.*