

To Start

SPANISH OCTOPUS chicharron, potatoes, green olives, salmon roe, avocado crèma	23
FRIED GREEN TOMATOES lump crab, remoulade, salsa criolla	25
BONE-IN SHORT RIBS honey-chipotle glaze, scallions, sesame seeds	23
SCALLOPS ANTICUCHO* peruvian style marinade, chorizo-purple potato hash, aji amarillo, salsa verde	26
CRISPY THAI CALAMARI miso aioli, pickled chiles, peanuts, scallions, shoyu	19
MAINE LOBSTER MAC & CHEESE truffle gremolata breadcrumbs	29

Chilled

TUNA TIRADITO* pineapple relish, pickled jalapenos, salmon roe, asian vinaigrette	24
TOMATO-STRAWBERRY CAPRESE mixed greens, frisee, goat cheese, pistachio, mojito dressing	17
FOUR MARLINS SALAD mixed greens, citrus, tomato, pepitas, red onions, goat cheese, hearts of palm, island citrus vinaigrette	17

Entrees

FOUR MARLINS "FISH & CHIPS" local yellowtail, piquillo tartar, parmesan truffle fries	45
CUBAN COFFEE CRUSTED FILET MIGNON* sweet onion-goat cheese mashed potatoes, charred brussel sprouts, port bordelaise	58
CHIPOTLE-MISO FLORIDA GROUPER sticky rice cake, broccolini, togarashi aioli	45
GRILLED CHERMOULA SWORDFISH heirloom charred cauliflower, carrot almond romesco	42
ROASTED CHICKEN BREAST celery root puree, winter vegetables, guava demi	38
WILD MUSHROOM RAVIOLI succotash, manchego, arugula pesto, cashews, truffle butter	35
CHEF'S CATCH* local caught seafood, chef's preparations	mrkt

Sweets

KEY LIME PIE whipped sweet cream, key lime zest	12
HUMMINGBIRD CAKE cream cheese frosting, pecans	14
TRIPLE LAYER CHOCOLATE CAKE raspberry sauce, toasted coconut, fresh berries	12

**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*