

Gold Coast

KITCHEN + COCKTAILS

Raw + Cured + Chilled —

OYSTERS* ^{GF, DF} 1/2 DOZEN 22 | DOZEN 42

spicy cucumber mignonette, cocktail sauce,
watermelon + mint granita
daily selection of east + west coast

CORVINA CRUDO* ^{GF, DF} 21

hoja santa, candied hibiscus, fermented green apples,
serrano, green plantain chips, pumpkin seeds

CORIANDER CURED SALMON* ^{GF, DF} 19

fennel + sea-salted celery, tangerine, puffed rice

COCKTAIL SHRIMP ^{GF, DF} 19

cocktail sauce, lemons

TUNA POKE TACOS* ^{GF} 17

pineapple + jalapeño relish, key lime cream,
crispy corn tortillas

Beginnings —

SCALLOPS ^{GF, DF} 25

carrot + ginger tapioca pearls, salmon roe, sea beans

PORK BELLY ^{GF} 19

green plantain, sweet + sour peach

WATERMELON CARPACCIO ^{GF, V} 15

compressed watermelon, arugula,
blackberries, goat cheese, sunflower seeds,
florida wildflower honey dressing

GOLD COAST CAESAR 16

petite romaine, fermented heirloom tomato, heart of palm,
sous vide egg, crouton dust, cotija cheese

GOAT CHEESE + ARTICHOKE CROQUETTES 19

romesco sauce

SWEET + SPICY FRIED CAULIFLOWER ^{GF, V} 16

mango + habanero glaze, toasted sesame seeds,
avocado cream

GF GLUTEN-FREE
DF DAIRY-FREE
V VEGETARIAN

Plates —

SNAPPER ^{GF, DF} 38

clams, corn, red quinoa,
dandelion greens, shellfish consommé

CORVINA ^{GF} 39

aji amarillo potatoes, asparagus, carrot juice

CRISPY SKIN SALMON ^{GF, DF} 38

kohlrabi + apple, heirloom carrots

ROASTED 1/2 CHICKEN ^{GF} 35

saffron potatoes, raisin + pine nut + green olive relish, goat
cheese, pomegranate pan jus

PICANHA STEAK ^{GF} 41

sunchoke, brussels sprouts, blistered tomatoes,
horseradish chimichurri

THE BURGER 23

aged cheddar cheese, applewood-smoked bacon + onion jam,
vine-ripened tomato, lettuce, roasted garlic aioli,
brioche bun, fries

Sides —

HEIRLOOM CARROTS ^{GF, DF, V} 9

GREEN PLANTAIN HASH ^{GF, DF, V} 9

GRILLED ASPARAGUS ^{GF, DF} 9

crispy garlic, lemon powder

SAFFRON POTATOES 9

RED QUINOA ^{GF, DF, V} 9

AJI AMARILLO POTATOES 9

CRISPY FRIES 8

marie rose dipping sauce

WE PROUDLY SUPPORT LOCAL

We have sourced items included in our menu from local florida farmers and food suppliers including: *harpke family farms, davie, fl • collins fish + seafood, miami, fl • sunshine provisions, deerfield beach, fl • blue island oysters, miami, fl*. We also pride ourselves on sourcing all seafood from florida waters. Enjoy the taste of local goodness.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

prices are subject to 18% gratuity and 9% sales tax
los precios están sujetos 18% propina y 9% de impuesto sobre las ventas • les prix sont soumis 18% de pourboire et 9% de taxe vente

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