



## small plates

soup of the day 10

focaccia mascarpone truffle butter, smoked salt 8

fish dip pickled veg, crudité, crostini 17

gulf shrimp cocktail al pastor cocktail sauce, lemon 21

charcuterie chef-selected artisanal cheeses and cured meats, house jam, olives, crostini, marcona almonds 24

octopus sticky soy glaze, garlic chili oil, citrus crème, herb vinaigrette, watermelon radish, black garlic chip 24

grouper crudo blood orange, mango leche de tigre, fresno chili, passion fruit, citrus marigolds, scallion 22

oyster by the half dozen guava mignonette, thai chili oil, finger lime 28

## greens

caesar salad baby romaine, aged parmesan, garlic focaccia crouton 15

3030 wedge baby iceberg, benton's bacon, heirloom tomato, pickled red onion, bleu cheese, cabernet saba 17

burrata champagne vinaigrette, beets, strawberries, grilled peach, shaved focaccia, prosciutto di parma 18

## add ons

avocado 4 | grilled chicken 8 | gulf shrimp 14

## large plates

sea scallops jacksonville purple grits, lobster etouffe sauce, andouille sausage, kaffir lime 35

miso glazed black grouper mirin pineapple, bok choy, rainbow cauliflower, crispy noodles 41

filet mignon yukon potato puree, charred asparagus, confit cipollini onions, black garlic bordelaise 47

joyce farm chicken crispy sage, sweet potato, acorn squash, pistachio butter, foie gras jus 32

wild mushroom cavatappi sherry cream, maitake, oyster mushroom, black truffle, cocoa nibs 28

whole branzino castelvetro olive and meyer lemon sauce, mint-dill yogurt 46

## shareable sides

crispy brussels montreal seasoning, poached egg, pecorino cheese 12

lobster mac and cheese red curry béchamel, lemon zest 18

wild mushroom smoked soy molasses, black garlic 9

yukon potato puree rosemary cream, roasted garlic 9

## sweet things

peanut butter chocolate cake 15

pumpkin vanilla panna cotta 13

key lime pie 15

the perfect scoop | 10

*Carlos Landeiro* Chef / *Jonathan Gargiulo* General Manager

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters. If unsure of your risk, consult a physician. A gratuity of 20% will be added to parties of 6 or more for your convenience.



## 3030 Ocean

For more than a decade, 3030 Ocean has set a high-water mark in the South Florida fine dining scene. Renowned for sophisticated seafood and rustic American cookery, 3030 Ocean features a creative contemporary selection of fresh seafood, prime meats, and locally sourced ingredients, passionately conceived and elegantly executed. We invite you to dive deep into the menu and explore the flavors, textures and techniques that have made 3030 Ocean a favorite among locals and visitors alike.

### *3030 Ocean Executive Chef*

## Carlos Landeiro



Carlos is a native to South Florida born and raised in Miami. He has always enjoyed the science behind food and creating new experiences. Carlos attended the Miami Culinary Institute and Basque Culinary Center in San Sebastian where he learned the fundamentals of cookery. Then in 2015, Chef Carlos went to Spain to attend Basque Culinary Center and after graduating, staged at Arzak under Chef Juan Mari Arzak.

Then Carlos came back to the US and went to work for Chef/Owner Ryan McCaskey at Acadia a 2- Michelin Star restaurant. Carlos worked for Chef McCaskey for one year honing his skills, before coming back to South Florida and joining the Marriott Family at the JW Marriott Marco Island, where he was promoted to Sous Chef of Ario.

Carlos worked closely with Chef Gerald Sombright who is the first African-American recipient of a 1-Star from the Michelin guide. With the recent promotion to Senior Sous Chef of 3030 Ocean Chef Carlos will look to add his own take on great food, starting with local, sustainable and eco responsible ingredients. He brings a mix of influences and knowledge that he has garnered from past Chefs/family and looks to elevate the 3030 Ocean experience.