



small plates

soup of the day 12

focaccia mascarpone truffle butter, benton's bacon-onion jam, smoked salt 8

smoked fish dip pickled veg, crudité, crostini 16

gulf shrimp cocktail al pastor cocktail sauce,
lemon 18

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

octopus pumpkin seed molé, chorizo vinaigrette, radish, aleppo pepper, meyer lemon oil 24

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

oyster by the half dozen apple yuzu koshu slush, trout roe, tabasco 28

greens

caesar salad baby romaine, aged parmesan, garlic focaccia crouton 14

3030 wedge baby iceberg, neuske's bacon, heirloom tomato, pickled red onion, bleu cheese, cabernet saba 14

burrata champagne vinaigrette, beets, strawberries, grilled peach, shaved focaccia, prosciutto di parma 19

add ons

avocado 4 | grilled chicken 10 | gulf shrimp 18

large plates

sea scallops squid ink risotto, nduja, beet poached calamari, parsley, shallots 40

miso glazed black grouper miso-pineapple, bok choy, coconut-lemon broth, crispy noodles, forbidden rice

46

filet mignon yukon potato puree, charred asparagus, confit pearl onions, black garlic

bordelaise 54 joyce farm chicken black truffle jus, white cheddar polenta, wild

mushrooms, minus 8 vinegar 38 wild mushroom cavatappi sherry cream, maitake,

oyster mushroom, black truffle, cocoa nibs 32

lamb roulade celery root puree, sautéed mushrooms, charred broccolini, coffee demi 36

shareable sides

crispy brussels sea salt, saba, grana pardona 12

mac and cheese mascarpone béchamel, garlic crumble, pecorino 15

sweet things

peanut butter chocolate cake 15

tropical tres leche 15

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.

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