



STARTERS

Conch Chowder 9
Manhattan Style, Oysters Crackers

Jerk Shrimp Quesadilla 19
Charred Red Onion and Poblano, Sour Cream, House Salsa

House Ham Croquettes 12
Lime Aioli

Peel and Eat Shrimp 15
Citrus Boiled Shrimp, Lime, Old Bay, Guava Cocktail Sauce

Buffalo Chicken Dip 12
Sea Salt Tortilla Chips, Blue Cheese Crumbles

Coconut Ceviche 14
Chili and Lime Tostones

Sea Salt Tortilla Chips 8
Charred Tomato Salsa

Beef Picadillo Empanada 10
Cilantro Chimichurri

SALADS

Enhance Your Salad:
Grilled Chicken 6 / Grilled Shrimp 7 / Fresh Catch 9
Avocado 4

Classic Caesar Salad 10
Herb Croutons, Parmesan Cheese, House Dressing

Bayview Cobb Salad 19
Marinated Crab Meat, Bacon, Blue Cheese, Tomato, Egg, Avocado, Kumquat Vinaigrette

Southern Salad 15
Baby Kale, Popcorn Shoots, Pickled Onion, Smoked Cheddar, Black-eyes Peas, Cornbread Croutons, Chipotle Ranch

CHEF NICOLE'S SWEETS

Warm Flourless Chocolate Cake 11
Salted Caramel Sauce, Vanilla Bean Gelato

Warm Berry Cobbler 10
Walnut and Oat Crumb, Strawberry Gelato

Coco Pound 10
Grilled Pound Cake, Dairy Free Coconut Ice Cream, Toasted Coconut

House Made Gelato 6
Vanilla, Chocolate, Strawberry or Dairy Free Coconut Ice Cream

SANDWICHES

Fried Chicken Sandwich 16
Jalapeño Honey, Blue Cheese Aioli, Lime Cabbage Slaw, French Fries

Bacon Cheddar Burger 17
Double Smash Patty, Sharp Cheddar, Bacon Onion Jam, Black Pepper Ketchup, French Fries

Blackened Fresh Catch Sandwich 19
Key Lime Tarter, Lime Cabbage Slaw, Brioche French Fries

Media Noche Sliders (3) 17
Mojo Roasted Pork, Ham, Swiss Cheese, Mustard, Pickle on Hawaiian Potato Bread French Fries

HOUSE FAVORITES

Fish Tacos 15
Mojo Marinated Mahi Mahi, Manchego, Cilantro, Onion, Chipotle Mayo, Flour Tortilla

Caribbean Jerk Mussels 16
White Wine, Sofrito, Charred Garlic Naan

ENTREES

Shrimp and Grits 25
Cheddar Chili Grits, Seared Shrimp, Bacon Onion Jam

Miami Steak Frites 36
12oz Ribeye, Yucca Fries, Mojo, Arugula, Huancaína Sauce

Key West Snapper Filet 32
Locally Sourced Seared Snapper, Coconut Risotto, Herb Oil

Tuna Poke 25
Fresh Ahi, Surimi, Jasmine Rice, Avocado, Spicy Mayo, Sesame, Sweet Soy

Salmon Primavera 27
Seared Salmon, Roasted Asparagus, Tomato, Portobello, Linguini Tossed in House Made Pesto

Teriyaki Rice Bowl 20
Brown Rice, Spinach, Portobello, Edamame, Sweet Soy

Customize:
Grilled Chicken 6 / Grilled Shrimp 7
Fresh Catch 9

Backyard Seafood Boil 31
Andouille, Clams, Mussels, Shrimp, Old Bay Broth, Charred Cuban Bread

Ask About Our Chef's Nightly Culinary Creation

If you have any concerns regarding food allergies, please alert your server prior to ordering.

- *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. Prices are subject to 18% gratuity and 9% sales tax*

*Los precios están sujetos a 18% propina y 9% de impuesto sobre las ventas
Les prix sont soumis à 18% de pourboire et 9% de taxe de vente*

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