

# Gold Coast

KITCHEN + COCKTAILS

## Raw + Cured + Chilled —

### OYSTERS <sup>GF, DF</sup> 1/2 DOZEN 22 | DOZEN 42

spicy cucumber mignonette, tomatillo salsa verde, watermelon + mint granita  
*daily selection of east + west coast*

### CORVINA CRUDO <sup>GF, DF</sup> 21

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

### CORIANDER CURED SALMON\* <sup>GF, DF</sup> 19

fennel + sea-salted celery, tangerine, puffed rice

### COCKTAIL SHRIMP\* <sup>GF, DF</sup> 19

tomatillo salsa verde, lemons

### TUNA POKE TACOS\* <sup>GF</sup> 17

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

## Beginnings —

### GUAC + CHIPS <sup>GF, DF, V</sup> 13

housemade guacamole, blue corn tortillas

### GRILLED JERK CHICKEN WINGS <sup>GF</sup> 17

green apple, honey + yogurt dip

### MARGHERITA FLATBREAD 17

fresh mozzarella, vine-ripened tomatoes, roasted garlic, basil

### SHRIMP + CHORIZO FLATBREAD 19

grilled artichokes, butter-braised leeks, maitake mushroom, white bean purée, arugula + basil + mint salad

### QUESADILLA 13

black beans, sofrito, guacamole, pico de gallo, sour cream  
*add shrimp 11 or grilled chicken 10*

### PORK BELLY STEAM BUNS 17

jicama + mango, 60-day black garlic aioli

**GF GLUTEN-FREE**  
**DF DAIRY-FREE**  
**V VEGETARIAN**

## From the Garden —

### POLLO ASADO <sup>GF</sup> 17

baby gem lettuce, black beans, watermelon radish, olives, fried chickpeas, cotija cheese, pickled red onion, sour orange vinaigrette

### WATERMELON CARPACCIO <sup>GF, V</sup> 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

### ADD TO ANY SALAD

salmon	12
shrimp	11
chicken	10

## Handheld —

### THE BURGER 23

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

### GRILLED CHICKEN BLT + A 21

bacon, lettuce, tomato, avocado, honey mustard mayo, multigrain pullman, crispy fries

### CUBANO 21

mojo pork, sweet ham, swiss cheese, housemade pickles, mustard, crispy fries

### FRIED SHRIMP PANINI 22

avocado, jicama + mango slaw, pickled red onion, tomatillo salsa verde, charcoal bread, crispy fries

## WE PROUDLY SUPPORT LOCAL

We have sourced items included in our menu from local florida farmers and food suppliers including: *harpe 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