STARTERS

**KEY WEST SHRIMP COCKTAIL** 21
Citrus poached, cocktail sauce, avocado

**BEEF TENDERLOIN TARTAR** ★ 22
Hearts of palm, brioche, parmesan

**BURRATA & WATERMELON** 18
Cherry tomatoes, giabatta crostini, basil oil

**BH WEDGE SALAD** 16
Tomatoes, avocado, bacon, egg, blue cheese

**YELLOWFIN TUNA AGUACHILE** ★ 22
Tomatillo, cucumber, avocado, jalapeno

BH CLAM CHOWDER 14
Lighter than the classic, bacon, chives

**GRILLED ALASKAN KING CRAB** ★ 30
Lemon butter sauce, serrano chile, mango

**DIVER SCALLOPS** ★ 24
Potato mousseline, glazed leeks, truffle

**TRUFFLE POLENTA & WILD MUSHROOMS** 18
Parmesan cheese, sautéed wild mushrooms, shaved summer truffle

MAINS

**USDA PRIME CUTS**

**FILET MIGNON** 7oz 54
**BONE-IN RIB EYE** 16oz 62
**NEW YORK** 12oz 54
**DOUBLE LAMB CHOPS** 10oz 52
**AMERICAN MISHIMA WAGYU** ★ 48
Flat iron steak 7oz

*A side and a sauce included*

**SIGNATURE BURGERS**

**ALL AMERICAN STEAK BURGER** 28
Cherry wood smoked bacon, artisan cheddar, caramelized onion, lettuce, heirloom tomato

**AHÍ TUNA** 26
Hand cut & seared medium rare, Bibb lettuce, sriracha aioli, tropical slaw

**THE BEYOND** ★ 24
Vegan burger patty, guacamole, lettuce, Portobello mushrooms, grilled piquillo peppers

*House Fries included
Gluten free buns are available on request*

**CORN FED CHICKEN BREAST** 28
Parmesan, preserved lemon, broccoli

**CRISPY SEAED FLORIDA SNAPPER** 34
Cherry tomato, kalamata olives, fava beans, Roasted piquillo peppers, saffron, pine nuts, fennel

**AGAVE BRAISED BEEF SHORT RIB** ★ 38
Sweet corn, charred carrots, shiraz reduction

**JUMBO SHRIMP LINGUINI** 32
Heirloom tomatoes, zucchini, lemon, basil

SIDES ★

**BUTTER MASHED POTATOES**
**FOREST MUSHROOMS**
**HOUSE FRIES** – Sea Salt, Mac & Four Cheese
**GRILLED BROCCOLINI**
**AGAVE-ROSEMARY CHARRED CARROTS** 9 each

SAUCES

**RED WINE PEPPERCORN**
**HOUSE STEAK SAUCE**
**BEARNAISE**
**CHIMICHURRI**

MAKE IT SURF

**LOBSTER 20**
**CRAB OSCAR 16**
**JUMBO SHRIMP (3) 16**

DESSERTS

**KEY LIME PIE** 12
Caramelized meringue, raspberry sorbet

**VALRHONA CHOCOLATE FONDANT** ★ 14
Berries, vanilla ice cream

**NY CHEESECAKE** 12
Strawberry compote, graham streusel

**TROPICAL FRUIT & BERRIES** ★ 14
Seasonal and sliced, coconut sorbet

**ICE CREAM & SORBETS** ★ 12
Vanilla, strawberry, chocolate

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices are subject to 18% gratuity and 9% FL Tax.*

**CHEF SIGNATURE ★**

**VEGETARIAN ★**

**GLUTEN FREE ★**