

## WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

**ATLANTIC OYSTERS** (three pieces) 12

**GULF SHRIMP** (three peices) 12

**ALASKAN KING CRAB** 28

**MAINE LOBSTER** half 24 / whole 48

**SHELLFISH PLATTER** oysters, shrimp, lobster, crab 85

## INTERNATIONAL RAW BAR

**OYSTERS ON THE HALF SHELL (GF)** habanero-tomato mignonette (three pieces) 12

**SHRIMP COCKTAIL (GF)** horseradish-lime cocktial sauce (five pieces) 20

**MICHAEL'S AHI TUNA TARTARE POPPERS (GF)** ancho chile, asian pear, pine nuts, sesame oil, mint 18

## STARTERS

**AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter 6

**JAMAICAN JERK CHICKEN CUTLETS** mango-scotch bonnet pepper glaze 12

**'INSTANT' BACON BAO BUNS** (2) char siu pork belly, five-spice, hoisin, green onion 13

**SHAKING BEEF LETTUCE CUPS (GF)** gem lettuce, pickled daikon & carrots, nuoc cham 19

**THAI COCONUT & CRAB SOUP (GF)** sweet peas, soft tofu, peanuts, cornbread 15

## SALADS

**TRUFFLED CAESAR** gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 12

**SIMPLE GREENS (GF)(V)** mixed local lettuces, beets, radish, herb vinaigrette 11

**CLASSIC AMERICAN WEDGE (GF)(CBV)** the proper bacon, bleu cheese, avocado, tomato 13

**GREEK SALAD (GF)(CBV)** tomato, olive, capers, feta, oregano vinaigrette 14

**ARUGULA SALAD (GF)(CBV)** fennel, stone fruit, marcona almonds, ricotta salata, poppyseed dressing 11

**KALE & QUINOA SALAD (GF)(V)** kale, avocado, cucumber, radish, sunflower seeds, ginger vinaigrette 14

**THE 'AVENTURA' LOBSTER SALAD (GF)(CBV)** butter lettuce, shaved vegetables, citrus vinaigrette 26

add protein: chicken breast 5 | grilled salmon 9 | shrimp 8 | steak 9

## FROM THE GARDEN

**MAMA MINA'S FALAFEL (GF)(V)** hummus, cucumber, endive crudite, tomato jam 13

**HAAS AVOCADO (V)** marinated jicama, garlic crumble, calabrian chili hot sauce 14

**BARBECUE SWEET POTATOES (GF)(V)** cabbage-apple slaw, spiced pecans 12

**WHOLE-ROASTED CAULIFLOWER (GF)(V)** tehina, golden raisins, za'atar, pistachio 16

## SMOKED ST. LOUIS CUT PORK RIBS (GF)

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and finished with our own signature international sauces

select from

**AMERICAN BARBECUE | GOLDEN GARLIC SWEET & SOUR | KOREAN SESAME-GOCHUJANG**

smokey mama sauce

crispy garlic streusel

toasted sesame seeds

**HALF RACK 19 | WHOLE RACK 36 | COMBO RACK 48**

## SMOKED KOREAN BONE-IN SHORT RIB

steamed white rice, kimchi, toasted sesame 45

## GLOBAL INSPIRATIONS

**BUTTERMILK FRIED CHICKEN** whipped potatoes, brown gravy, smoky greens 26

**GRILLED FREE RANGE CHICKEN** mexican style bbq sauce, sweet potatoes, avocado 28

**CEDAR-SMOKED SALMON (GF)** sweet corn, red onion, heirloom cherry tomatoes, romesco 29

**WHOLE MEDITERRANEAN BRANZINO (GF)** lemon potatoes, garlic greens, caper-olive vinaigrette 33

**LOCAL RED SNAPPER (GF)** garlic-mushroom fried rice, scallions, chinese black bean sauce, bok choy 32

**THE DOUBLE CHEESEBURGER** caramelized onions, lettuce, tomato, secret sauce 17

add bacon 3

## FROM THE MEAT LOCKER

steaks are served with barbecue onion & house steak sauce (GF)

**8oz CENTER-CUT FILET MIGNON** 48

**10oz PRIME SKIRT STEAK** 38

**16oz PRIME RIB EYE** 59

## FOR THE TABLE

**MAC & CHEESE** 12

**-ADD RIB TIPS** 14

**-ADD LOBSTER** 16

**GARLIC-ROSEMARY FRIES (GF)(V)** 6

**WHIPPED POTATOES & GRAVY** 9

**ROASTED BROCCOLINI** 9

**CRAB FRIED RICE (GF)(CBV)** 16

**STREET CORN (GF)(CBV)** 13

(GF) gluten free

(V) vegan

(CBV) can be

chef/proprietors MICHAEL MINA + AYESHA CURRY  
executive chef KEVIN SCHANTZ

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.*