

ARTISAN BEACH HOUSE

Lunch

RAW

COBIA CEVICHE 15

aji amarillo, crispy shallots, corn, sweet potato, cilantro

TUNA TARTAR 15

ahi tuna, soy lime emulsion, Florida mango, avocado, wakame

GRILLED PRAWNS 16

smoked salt & tartare sauce

WEST COAST OYSTER

1/2 doz. 24—1 doz. 42

SEAFOOD PLATTER 44 | to share

oysters, shrimp, crab claws, ceviche, tuna tartar

SALADS

ORGANIC TUSCAN KALE 13

lemon garlic toast, grana Padano, roasted tomato, casaveltrano, Caesar vinaigrette

MEDITERRANEAN QUINOA 15

cucumber, olive, peppadew, cherry tomato, butter bean, feta, almond, oregano vinaigrette

FLORIDA BBQ SALAD 15

Everglades tomato, chicken burnt ends, smoked cheddar, grilled corn, buttermilk ranch dressing

enhancements for salads:
chicken 7, fish or shrimp 9, steak 15

SANDWICHES & TARTINES

Served with House Togarashi Chips, Fruits or Chef's Salad

BANH MI 16

porchetta, house pickle, chive aioli, mint, jalapeño

GRASS-FED BURGER 18

tabasco onion, arugula, smoked cheddar, BBQ mayo, flax seed bun

BH RUBEN 16

house made corned beef, rye bun, kimchi, Russian aioli

BLACK QUINOA BURGER 15

hummus, tzatziki, tomato, cucumber, red onion, avocado

AVOCADO TOAST 13

ciabatta, avocado, radish, marinated feta

SHAKSHUKA HUMMUS 17

vegetable crudité, naan, tzatziki, roasted tomato tapenade

BRUSSEL SPROUTS 7

caramel sauce, apple

PATATAS BRAVAS 7

crispy marbled potatoes, brava sauce

BUNUELOS DE BACALAO 10

salted cod, yuzu aioli

TO SHARE

MAINS

GRILLED SALMON 23

smoked onion farro, arugula, organic tomato jam

CHURRASCO SALTADO 25

10 oz. center cut skirt steak, lomo saltado sauce, fries

BUCATINI "DI MARE" 26

lobster, romesco sauce, roasted hazelnut

DUCK HASH 17

duck confit, smoked duck breast, fried egg, potato foam, truffles

ARTISAN JUICE BAR

K8 Green JUICE 15

kale, spinach, silver beet, apple, parsley, celery, romaine lettuce, lime

Beet JUICE 15

beet, apple, celery, lemon

P3+ JUICE 15

pineapple, pear, apple, mint

Ginger Shot 8

ginger, lemon, agave

With liquor of your choice +4



Recommended Healthy choice by Exhale Spa

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The risk associated with consuming raw oysters: 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, and should eat oysters fully cooked. If unsure of your risk, consult a physician.