

RAW BAR

LIGHTHOUSE TOWER 75 | 95

East + West coast oysters,
Key West shrimp, seasonal crab,
Florida ceviche, tuna tartar

EAST + WEST COAST OYSTERS

East 18 | 34

West 24 | 46

KEY WEST SHRIMP COCKTAIL 19

horseradish, cocktail sauce, lemon

DEADLIEST CATCH 47

steamed + chilled Alaskan king crab legs,
mustard sauce, drawn butter, grilled lemon

FLORIDA CEVICHE 19

white fish, aji amarillo, canchitas,
toasted lavash

YELLOWFIN TUNA TARTAR 21

caramelized plantain, kaffir lime,
lemon grass espuma, ruby beet coral

for STARTERS

KEEPER'S WIFE'S BISCUITS 7

Keez Beez honey glaze, bacon essence

GRILLED SPANISH OCTOPUS 19

charcoal potato, lotus root, saffron aioli

BLISTERED SHISHITO PEPPERS 13

smoked pepper vinaigrette, grilled lemon

BLACK MUSSELS 19

lemon garlic, fine herbs

TOMATO FONDUE 16

goat cheese, garlic oil, crisp rosemary

CRISPY CRAB CAKE 19

citrus preserve, old bay remoulade

LAMB + CHORIZO EMPANADAS 15

olive, raisin, pimiento

SEASONAL RAVIOLI 14 | 24

sweet Florida corn, cauliflower cream,
foraged mushrooms, porcini dust

we proudly feature goods sourced from
boutique local farms + purveyors including:

Winter Park Dairy | Rocco's Burrata
Fort McCoy Ranch

Keez Beez Honey | Cypress Point Creamery
Lake Meadows Naturals

local HARVEST

we bring to you our hand picked offerings
from some of the finest local gardens

BEETS + BURRATA 18

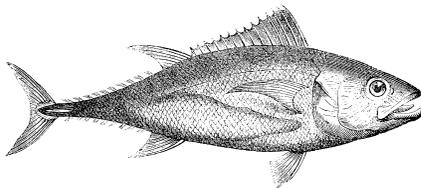
roasted + raw beets, Rocco's Burrata,
heirloom cherry tomatoes,
foraged mushrooms, pumpkin oil

TENDER LETTUCES...LEAFY GREENS 14

butter lettuce + baby red oak,
bleu cheese crumbles, cured mango,
toasted pumpkin seeds, golden raisins,
candied bacon, lemon vinaigrette

¡MAS VERDE! 14

green cabbage, kirby cucumbers,
avocado, snap peas, broccoli hearts,
Granny Smith apple, pickled red onion,
walnut crumble, mojito vinaigrette



SHORELINE

our seafood is caught in the unparalleled
coastal waters of the world

JOSPER ROASTED SCALLOPS 23 | 39

roasted foraged mushrooms,
pickled citrus, parsnip puree,
sunflower + raspberry streusel

FRIED WHOLE FLORIDA SNAPPER 45

*shareable for two

lime chili glaze, coconut sticky rice,
sautéed baby bok choy

WILD ISLE SALMON 29

snap peas, roasted corn,
cucumber verjus

OPEN BLUE COBIA 32

roasted dragon carrots, celery root,
ginger coriander broth, bacon essence

GRILLED BRANZINO 34

riesling + pinenut cream, josper grilled
asparagus, lemon walnut crumble

KEEPER'S CATCH

locally sourced daily...we'll let you know!

EXECUTIVE CHEF

RAUL A. DEL POZO

FROM THE LAND

the Josper! - a custom made charcoal oven
imported from Spain that combines the
techniques of grilling + roasting into one

WHOLE SPRING CHICKEN 28

fire roasted corn, farro risotto,
mission fig, lavender jus

AUSTRALIAN RACK OF LAMB 39

caramelized petite fennel, harissa fondue,
black pepper glaze

GRASS FED + GRASS FINISHED BEEF

committed to the strictest chemical free,
sustainable + humane practices

SKIRT STEAK 29

garlic rub, roasted cipollini onion, chimichurri

5OZ | 8OZ FILET MIGNON 39 | 45

crisp onion straws, house made steak jus

WAGYU SHORT RIB 34

48 hour sous vide, boursin polenta,
pecorino, black pepper glaze

dress it up
served with béarnaise

Lobster 29 | Shrimp 19 | King Crab 27

for THE TABLE

CRISPY BRUSSELS SPROUTS 12

sweet chili

WHIPPED YUKON POTATOES 10

herb butter

CHARRED CAULIFLOWER 11

shaved pecorino, garlic + watercress aioli

FIRE ROASTED MUSHROOMS 10

tamari, cracked pepper mornay

JOSPER GRILLED ASPARAGUS 11

roasted lemon, walnut crumble

LOBSTER MAC + CHEESE 18

Winter Park Dairy Cheddar

“NOT ALL
THOSE WHO
WANDER
ARE LOST”



Consumer Advisory - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A suggested 18% gratuity will be added to your check. Please feel free to raise, lower, or remove this gratuity at your discretion. Prices exclude 9% sales tax.