

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

YELLOWFIN TUNA TARTAR 21

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

lift YOUR SPIRITS

KEYPIRINHA 15

Yaguara Cachaça, house made egg foam,
hand pressed pineapple + lime

EL FARITO 16

Lighthouse Gin, elderflower liqueur,
hand pressed lime, house made mint,
cranberry + cucumber syrup,
Fever Tree soda

MR. THOMPSON'S

SMOKED OLD FASHIONED 16

Cask & Crew Rye, LaPhroaig Islay Scotch,
orange liqueur + orange citrate bitters

CRANDON SOUR 16

Kappa Pisco, hand pressed lime,
house made passion fruit foam

MIAMI GODFATHER 15

Dewar's White Label, amaretto,
hand pressed citrus, mango puree

LOGGERHEAD LAVENDER COLLINS 15

Russian Standard Vodka,
raspberry liqueur, lavender + lime syrup,
fresh pineapple, Fever Tree ginger beer

happy HOUR!

*MONDAY THRU FRIDAY FROM 5PM - 8PM!

\$5 - \$8 LOCAL CRAFT BEERS, ARTISANAL COCKTAILS + WINES

\$5 - \$8 BAR BITES

*AVAILABLE IN THE BAR + LOUNGE AREA ONLY

keeper's FAVORITES

FROM THE GARDEN

dress it up 12

chicken, skirt steak, salmon, cobia

BEETS + BURRATA 18

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

¡MAS VERDE! 14

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

LEAFY GREENS 14

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

PLATES + SANDWICHES

sandwiches served with fries or side salad



BURGER 20

double patty, arugula + watercress,
Winter Park Dairy Cheddar,
smoked ketchup + garlic aioli

PRESSED ROOSTER PANINI 19

confit chicken leg, watercress,
Cypress Point Creamery Havarti,
horseradish, Cajun remoulade

CRISPY CRAB CAKE 19

citrus preserve, old bay remoulade

CHURRASCO 29

garlic rub, chimichurri, fries

LOBSTER MAC + CHEESE 18

Winter Park Dairy Cheddar

BLACK MUSSELS 19

lemon garlic, fine herbs

BLACKENED COBIA SANDWICH 20

Meyer lemon, lettuce,
heirloom tomato, garlic aioli

FISH + CHIPS 21

Pacific sea bass, lemon malt vinegar dip,
fries

for THE TABLE

BRUSSELS SPROUTS 12

sweet chili, horseradish

CHARRED CAULIFLOWER 11

caper butter, shishito lemon aioli

TOMATO FONDUE 16

goat cheese, garlic oil, crisp rosemary

FRIES 9

garlic oil, fine herbs, salsa rosada

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.