

CONTEMPORARY FLORIDIAN CUISINE

WE CREATED OUR MENU AROUND LOCAL FLAVORS OF SOUTH FLORIDA, UTILIZING INGREDIENTS SOURCED FROM OUR SOIL, SEAFOOD CAUGHT OUT OF OUR SURROUNDING WATERS, AND ALWAYS WITH A SUSTAINABLE FRIENDLY APPROACH

OCEAN DRIVE STARTERS *influences & tastes of south florida*

CHORIZO & MANCHEGO FLATBREAD

hialeah red chorizo, light tomato sauce, mozzarella, manchego | 14

CUBAN BLACK BEAN & CILANTRO DIP

media noche crostinis, queso fresco | 10

BEEF EMPANADAS

seasoned ground beef stuffing, locally made corn dough, creamy salsa rosada | 12

PLANTAIN TOSTONES

pulled roast chicken, cilantro crema | 10

LOCAL GARDEN GREENS *focusing on our surrounding farms fresh produce*

ENSALADA MIAMI

grilled churrasco skirt steak, indigenous hearts of palm, heirloom tomato, mango, cucumber, sweet onion, lime & cilantro vinaigrette, avocado | 17

SEAFOOD AND GRILLED JICAMA

baby arugula, prawns, octopus, organic radish, clementine, navel orange & fresh bee honey vinaigrette | 15

WEDGE SALAD

romaine hearts, blue cheese dressing, apple smoked bacon, tomatoes | 8

CAESAR SALAD

shaved parmesan, garlic croutons, romaine lettuce | 10

FISHING TACKLEBOX *freshest daily offerings from our seas*

CARIBBEAN STYLE SEAFOOD CHOWDER

seasonal local fish & shellfish, tomato & vegetable broth, cilantro potatoes & yucca | 12

RICE CRACKER CRUSTED YELLOW FIN TUNA

tuna loin, rice blended crust, grapefruit segments, daikon citrus emulsion | 15

SHRIMP COCKTAIL

salsa rosada, lemon wedges | 15

BLACKENED FISH TACOS

local red snapper, jalapeno pico de gallo, lime crema, shredded lettuce, avocado | 12

JUMBO LUMP CRAB CAKES

citrus & herb remoulade | 15

SWEET CHILI SHRIMP

light battered fried shrimp, sweet chili, mayo | 15

FRIED CALAMARI

salsa rosada, classic marinara sauce | 13

SPANISH STYLE OCTOPUS

slow cooked & grilled, laminated gold potatoes, sweet paprika, virgin olive oil | 14

SANDWICHES *served with your choice of french fries, coleslaw or side salad*

LOBSTER ROLL

creamy cilantro lobster salad, cuban roll, coleslaw , crushed kettle chips | 18

CUBAN SANDWICH

roast pork, country ham, pickles, mustard, swiss cheese | 14

CLUB SANDWICH

multi grain toast, smoked turkey breast, avocado, apple smoked bacon, swiss cheese, green leaf lettuce, mayo | 13

100% ANGUS BURGER

choice of cheese toasted sesame bun | 14

CALLE OCHO FRITA BURGER

griddled angus burger, hialeah chorizo, salsa rosada, sweet onions, crispy shoestring potatoes, cuban roll | 15

HOOK, LINE & SINKER *our daily offerings of fresh seafood and shellfish from our local waters*

LOCAL CATCH

COLD WATER LOBSTER TAIL | MP

EAST COAST GROUPER | MP

FAROE SALMON | 24

RED SNAPPER | 26

SWORDFISH KEBABS | 24

GRILLED SHRIMP | 29

SEA SCALLOPS | 30

SAUCES

tarragon lobster butter

cilantro compound butter

coriander citrus beurre blanc

sour orange garlic mojo

creole onion & tomato sauce

key west lime maître d' butte

Our menu changes to the season and availability.

All seafood dishes come with orange glazed tri-color baby carrots 🥕, and your choice of additional side, and your choice of sauce

TURF & TURF

CHURRASCO STEAK | 24

HALF HERB ROASTED ORGANIC CHICKEN | 24

FILET MIGNON – CENTER CUT ANGUS BEEF | 35

RIB EYE STEAK – 100% ANGUS | 30

SAUCES

port wine and shallot demi glace

house recipe chimichurri

tarragon béarnaise

All meat dishes come with orange glazed tri-color baby carrots 🥕, your choice of additional side and your choice of sauce

HOUSE SIDE DISHES

TRUFFLE MAC'N'CHEESE | 5

BUTTER W HIPPED POTATOES | 5

ORGANIC RICE AND GRAINS BLEND | 5

STEAK FRIES | 5

NAVEL ORANGE GLAZED CARROTS | 5

ASPARAGUS SPEARS | 5

BROCCOLINI | 5

neomi's grill