



PICK ON THIS

STEAK ANTICUCHOS

grilled steak skewers, peppers & onions, chimichurri

CHILLED VEGETABLE SPRING ROLLS

seasonal vegetables, cilantro, mint, basil, peanut dipping sauce

HAND-BATTERED CHICKEN TENDERS

spicy buffalo sauce, honey mustard, BBQ sauce

SEASONAL FRUIT PLATE

chef's selection of the season's freshest fruit

MAHI TOSTADAS

cajun mahi mahi, avocado aioli, mango slaw

ROASTED CAULIFLOWER

hummus, kalamata olives, pepperoncini, feta cheese, warm pita, toasted almonds

HOUSE-CUT FRIES

krazy sauce

ARTISAN CHEESE & CHARCUTERIE BOARD

chef's daily selection, dried fruit & jam, crackers & breads

TOSTONES RELLENOS

pulled chicken "enchilado", roasted peppers, mango aioli

ITALIAN CHICKEN PANINO

seared chicken breast, prosciutto, roasted peppers, fresh mozzarella, arugula, sun-dried tomato mayo, focaccia, french fries

GREENS

ADD-ONS: GRILLED CHICKEN | GRILLED SHRIMP

ROXXY'S ORGANIC TUSCAN KALE

grapes, apples, cranberries, scallions, toasted pistachios, parmesan dressing

CLASSIC WEDGE

iceberg lettuce, bacon, roasted red onion, point Reyes blue cheese dressing, fines herbes

BUFFALO MOZZARELLA

arugula, prosciutto di parma, blistered cherry tomatoes, pignoli nuts, basil pesto, sea salt

THE SXM

lemon & herb quinoa, cucumber, melon, avocado, mint, field greens, white wine vinaigrette

GREEK

fire-roasted peppers, cucumber, pepperoncini, kalamata olives, pickled red onion, feta cheese, grilled pita, lemon-herb vinaigrette

CRUDO & CHILLED

CEVICHE MISTO

spanish octopus, scallops, shrimp, snapper, cilantro, citrus, aji amarillo, plantain chips

TIGER SHRIMP COCKTAIL

horseradish cocktail sauce, lemon, extra virgin olive oil, fines herbes

SASHIMI

salmon, scallops, tiger shrimp, tuna, togarashi-lime ponzu

SALMON CARPACCIO

lemon-basil aioli, capers, arugula, parmesan, sea salt

URAMAKI ROLLS

CLASSIC ROLL

salmon, ebi shrimp, avocado, sesame seeds, teriyaki glaze

CRUNCHY BERRIES

lump crab futomaki in tempura, cream cheese, berries, pistachio, teriyaki sauce

REVERSE RAINBOW ROLL

soy paper, salmon, tuna, ebi shrimp, lettuce, asparagus in tempura

SUMMER PASSION

caramelized salmon, cream cheese, mango, passion fruit, pistachio, teriyaki

TEMPURA TEMPTATION ROLL

tiger shrimp tempura, lettuce & avocado inside, spicy tuna outside, sweet soy, spicy mayo

CHICKEN BOMB

chicken katsu, avocado, melted cheddar, crispy onion, sun-dried tomato mayo

VEGGIE ROLL

rainbow swiss chard, whipped goat cheese, cucumber, avocado, beet puree, toasted pistachio

SURF N' TURF

salmon mousse & crunchy asparagus inside, beef carpaccio, chimichurri on top

ROXXY SUSHI TOWERS

25 or 50 pieces of chef's finest rolls, sashimi and nigiri

BRICK OVEN PIZZA

MARGHERITA

san marzano tomato sauce, buffalo mozzarella, torn basil, extra virgin olive oil

NEW YORKER

san marzano tomato sauce, pepperoni, mozzarella, parmesan, chili flake

BBQ CHICKEN

smoky bbq chicken, white cheddar, mozzarella blend, roasted red onion, cilantro

TRI-COLOR

san marzano tomato sauce, mozzarella, prosciutto crudo, arugula, marinated cherry tomatoes, shaved parmesan, aged balsamic

VEGETARIAN

san marzano tomato sauce, roasted artichokes, sautéed mushrooms, peppers, eggplant, basil

BIANCA

mozzarella, spicy sausage, mushrooms, basil

BUILD YOUR OWN PIE

each topping
pepperoni, prosciutto crudo, artichokes, mushrooms, peppers, eggplant, chicken, salami, spicy sausage, onion, buffalo mozzarella, bacon

MAIN FARE

AMERICAN WAGYU BURGER

smoked bacon, white cheddar, crazy sauce, brioche, lettuce, tomato, pickle spear, french fries or house salad

LAND & SEA

prime tenderloin, grilled tiger shrimp, seasonal vegetables, roasted garlic mash, aged balsamic

STEAK FRITES

homemade french fries, sauce au poivre

CARIBBEAN RED SNAPPER

pan-seared, poblano cream, charred corn & potato hash, arugula, lime

BRAISED BEEF SHORT RIBS

goat cheese polenta cake, rainbow swiss chard, barolo demi, crispy leeks

PISTACHIO CRUSTED MAHI MAHI

roasted beet puree, warm quinoa, tropical fruit salsa

BUTTERMILK FRIED CHICKEN

mashed potatoes, swiss chard, bacon & poblano red-eye gravy

FRUTTI DI MARE

taglioline, pan-seared shrimp and scallops, baby clams, calabrian chili butter, garlic chips

ALL-NATURAL ROTISSERIE HALF CHICKEN

truffle-chive potato wedges, roasted heirloom carrots, natural jus

SPAGHETTONE CARBONARA

guanciale, egg, pecorino romano

TOMAHAWK RIBEYE STEAK

for 2

truffle-chive potato wedges, grilled asparagus, roasted heirloom carrots, chimichurri, sauce au poivre, sliced tableside

SIDES

HOUSE-CUT FRIES

HOUSE SALAD

POTATO PUREE

TRUFFLE-CHIVE POTATO WEDGES

SAUTÉED VEGETABLES

SWEETER SIDE

TIRAMISU

espresso soaked ladyfingers, mascarpone, hazelnut gelato

DECONSTRUCTED STRAWBERRY SHORTCAKE

fresh strawberries, puff pastry, crème chantilly, strawberry mojito syrup

VANILLA BEAN CRÈME BRULEE

caramelized sugar, fresh berries

APPLE TART

cinnamon caramel, hazelnut crumble

OREO CHEESECAKE

hot chocolate ganache

GELATOS & SORBETS

please see your server for our daily selections of locally made gelatos and sorbets



BEACH MENU

STEAK ANTICUCHOS

grilled steak, peppers & onions, chimichurri

CHILLED VEGETABLE SPRING ROLLS

seasonal vegetables, cilantro, mint, basil,
peanut dipping sauce

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spicy buffalo sauce, honey mustard, BBQ sauce

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chef's selection of the season's best fruits

MAHI TOSTADAS

cajun mahi mahi, avocado aioli, mango slaw

CEVICHE MISTO

spanish octopus, scallops, shrimp, snapper, cilantro,
citrus, aji amarillo, plantain chips

TIGER SHRIMP COCKTAIL

horseradish cocktail sauce, lemon, extra virgin olive oil,
fines herbes

ROXXY'S TUSCAN KALE SALAD

grapes, apples, cranberries, scallions,
toasted pistachios, parmesan dressing

THE SXM

lemon & herb quinoa, cucumber, melon, avocado, mint,
field greens, white wine vinaigrette

AMERICAN WAGYU BURGER

smoked bacon, white cheddar, crazy sauce, brioche,
lettuce, tomato, pickle spear

ITALIAN CHICKEN PANINO

seared chicken breast, roasted peppers,
fresh mozzarella, arugula, sun-dried tomato mayo,
focaccia, french fries

ROXXY SUSHI TOWERS

25 or 50 pieces of chef's finest rolls, sashimi and nigiri

A 5% house charge will be charged to all checks.



— SWEETER SIDE —

TIRAMISU

espresso soaked ladyfingers,
mascarpone, hazelnut gelato

VANILLA BEAN CRÈME BRULEE

caramelized sugar, fresh berries

OREO CHEESECAKE

hot chocolate ganache

DECONSTRUCTED

STRAWBERRY SHORTCAKE

fresh strawberries, puff pastry, crème chantilly,
strawberry mojito syrup

APPLE TART

cinnamon caramel, hazelnut crumble

GELATOS & SORBETS

please see your server for our daily selections of
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EXECUTIVE CHEF DANIEL MENDEZ

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