

DUNE

BY LAURENT TOURONDEL

APPETIZERS & SALADS

Calamari, Shrimp & Zucchini Fritti | jalapeño remoulade 18

Grilled Spanish Octopus | chickpea & chorizo, romesco sauce 25

Spinach Parmesan Sformato | oven baked feuille de brick stuffed parmesan, prosciutto, leeks 15

Greek Salad | heirloom tomatoes, cucumbers, kalamata olives, aged Greek feta, extra virgin olive oil 14

Seafood Salad | lobster, calamari, red shrimp, endives, citrus segment, blood orange vinaigrette 18

Dunes Chopped Salad | gem lettuce, heirloom tomato, bell peppers, haricot vert, artichoke, cucumber, garbanzo, avocado, pomegranate, olive, sunflower seed, oregano dressing 14

CRUDO

Ahi Tuna Crudo "Siciliano" 20

lemon, pickled fennel, lemon oil, shallots, grapes, eggplant chips*

Hamachi & Chilled Tomato Water 18

cucumber, avocado, mustard oil, finger lime, radishes*

Scottish Salmon & Pomegranate 16

pickled shallots-mustard seed, orange coulis, sorrel*

FLAT BREAD

Neapolitan 14

San Marzano tomato, olives, basil, oregano

Mushroom & Truffle 16

wild mushrooms, mozzarella, taleggio, caramelized onion, parmesan, truffle oil

Tuna & wasabi 18

avocado, serrano chilies, key lime ponzu, purple shiso*

Tuscan 18

figs, prosciutto, rosemary, fig jam, gorgonzola, fontina

FROM THE SEA

Grilled Branzino Filet | lemon broth, fennel, artichoke, hummus, coriander, confit lemon 34

Grilled Bigeye Tuna 6oz | served rare, roasted beets & swiss chard, lemon-saffron aioli* 36

Roasted Scottish Salmon | cauliflower couscous, honey-cumin roasted carrots, Greek yogurt* 28

Grilled Gulf Shrimp | Eggplant & chickpeas puntanesca, soft polenta, herbed extra virgin olive oil 34

FROM THE LAND

Center Cut Filet Mignon 8oz | sautéed spinach, homemade fries, tomato-oregano choron 58

Veal Chop Milanese 12oz | crispy fried cutlet, wild arugula, fennel, radishes & cherry tomatoes 45

Grilled Australian Lamb Chops | oregano, polenta cake, tomato concasse 46

Organic Chicken "Diablo" | pickled cherry peppers, tarragon, smashed fingerling potatoes 28

28 Days Aged 22 oz Rib Eye Steak | sautéed spinach, homemade fries, tomato-oregano choron 72

Grilled Prime Burger | Moliterno truffled cheese, caramelized onion, truffle aioli, homemade fries, baby spinach 24

PASTA

Spaghettini Lobster "Fra Diavolo" 38

tomato, basil, Calabrian chili

Pennette Spiced Eggplant & Smoked Mozzarella 22

charred cherry tomato, purple basil

Mafaldine Vongole 28

clams & lemon breadcrumbs

SIDES

Polenta Cake | tomato concasse 10

Cauliflower Couscous | honey-cumin roasted carrots 10

Smashed Fingerling Potatoes | rosemary, garlic 10

Eggplant & Chickpeas Puntanesca | oregano 10

Roasted Beets & Swiss Chard | lemon-saffron aioli 10

Grilled Artichoke & Hummus | coriander, confit lemon 12

Home Made Fries | truffle aioli 10

*The Florida Department of Health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness.

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NIGIRI

2 pieces per order

Tuna | spicy mayo* \$12

Toro | lemon glaze \$22

Hamachi | ponzu* \$12

Hamachi Belly | yuzu kosho* \$12

Salmon | miso glazed, sesame seed* \$12

Salmon Belly | yuzu, ginger* \$12

Hog Snapper | japanese plum* \$12

Spanish Mackerel | lemon, scallion* \$12

Teriyaki Eel | avocado, sesame* \$11

Red Shrimp | bbq, horseradish* \$11

CRISPY RICE

4 pieces per order

Crispy Spicy Tuna | avocado, yuzu* \$16

Crispy Beef Nigiri | truffle aioli, grated daikon* \$20

Crispy Salmon | yuzu mayo, wasabi, shiso, kaiware, serrano* \$16

SASHIMI

2 pieces per order

Tuna 11

Toro 18

Hamachi 11

Salmon 11

Teriyaki Eel 11

ROLLS

cut in 6 pieces

Spicy Tuna | avocado, kewpie-siracha, wild puffed rice* \$14

Hamachi & Jalapeno | grated ginger, yuzu guacamole, soy glaze* \$14

Salmon | fresh & smoked salmon, avocado, cucumber, daikon sprouts* \$13

Skinny Roll | yam, cucumber, avocado, yuzu, hoisin, shiso \$12