DINNER MENU

APPETIZERS & SALADS

Grilled Caesar Salad | baby gem lettuce, pecorino crisp 14  
Ahi Tuna Carpaccio | sauce ravigote, eggs, capers, lemon, fresh herb 22  
Dunes Chopped Salad | gem lettuce, bell peppers, haricot vert, artichoke, cucumber, garlic, avocado, pomegranate, sunflower seed, oregano dressing 15  
Crispy Parmesan Souffle | prosciutto, mustard greens, truffle vinaigrette 16  
Seafood Salad | lobster, calamari, red shrimp, endives, citrus segment, blood orange vinaigrette 22  
Greek Salad | heirloom tomatoes, cucumbers, kalamata olives, aged Greek feta, extra virgin olive oil 16  
Grilled Spanish Octopus | chickpea & chorizo, romesco sauce 25

FLAT BREAD

Neapolitan 14  
San Marzano tomato, olives, basil, oregano  
Tuscan 18  
Figs, prosciutto, rosemary, fig jam, gorgonzola  
Mushroom & Truffle 16  
Wild mushrooms, taleggio, caramelized onion, truffle oil

FROM THE SEA

Grilled Branzino Filet | lemon broth, fennel, artichoke, hummus, coriander, confit lemon 39  
Grilled Bifeye Tuna 6oz | served rare, roasted beets & swiss chard, lemon-saffron aioli* 38  
Roasted Scottish Salmon | cauliflower couscous, honey-cumin roasted carrots, Greek yogurt* 34  
Grilled Colossal Prawns | eggplant & chickpeas caponata, soft polenta, herb extra virgin olive oil 48

FROM THE LAND

Center Cut Filet Mignon 10oz | sautéed spinach, homemade fries, tomato-oregano chorizo 58  
28 Days Aged 22oz Rib Eye Steak | sautéed spinach, homemade fries, tomato-oregano chorizo 72  
Center Cut French Veal Chop Milanese | wild arugula, fennel, radishes & cherry tomatoes 58  
Grilled Australian Lamb Chops | haricot vert, oregano, polenta cake, tomato concasce 48  
Organic Chicken “Diabla” | pickled cherry peppers, tarragon, smashed fingerling potatoes 32  
Grilled Prime Burger | Moliterno truffled cheese, caramelized onion, truffle aioli, homemade fries, baby spinach 25

PASTA

Spaghettini Lobster “Fra Diavolo” 48  
tomato, basil, Calabrian chili  
Seafood Ravioli 42  
bay scallops, shrimp, mascarpone  
Pennette Spiced Eggplant & Smoked Mozzarella 22  
charred cherry tomato, purple basil

SIDES

Polenta Cake | tomato concasse 10  
Cauliflower Couscous | honey-cumin roasted carrots 10  
Smashed Fingerling Potatoes | rosemary, garlic 10  
Eggplant & Chickpeas Caponata | basil 10  
Roasted Beets & Swiss Chard | lemon-saffron aioli 10  
Grilled Artichoke & Hummus | coriander, confit lemon 12  
Homemade 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.  
A gratuity of 20% will be added to all parties of 6 or more.
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
Crissy Spicy Tuna | avocado, yuzu*  16
Crissy Beef Nigiri | truffle aioli, grated daikon*  20
Crissy 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-sriracha, 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