



SMALL PLATES & SALADS

CHARRED SHISHITO PEPPERS (V) Parmesan, Smoke Paprika Aioli	9
SWEET AND SPICY EDAMAME (V) Smoky Chili, Itotogarashi	7
SALT N' PEPPER CALAMARI Lime, Wasabi Tartar Sauce	15
GOAT CHEESE CROQUETTES (V) Quince Paste, Chives	9
OCTOPUS A LA PLANCHA Creamer Potatoes, Tomatoes, Fresh Herb	17
BLACK TRUFFLE PIZZETTA (V) Ricotta, Fontina, Taleggio Cheese	22
WOOD-FIRE WAGYU BEEF SLIDERS Caramelized Onions, Aged Manchego Cheese, Quail Egg	15
PAN SEARED FLORIDA PRAWNS Lime, Garlic, Chili	13
MARION WEDGE SALAD (V) Creamy Jalepeño Sauce, Crispy Rice, Crunchy Bacon	12
BURRATA TWENTY FIVE TOMATOES (V) Creamy Burrata, Tomato Vinaigrette	16
WILD ARUGULA SALAD (V) Avocado, Cilantro, Espelette Pepper	12
THAI STEAK & NOODLES SALAD Marinated Prime Striploin, Avocado, Mango, Lo Mein Noodles	22

CRUDOS & RAW BAR *

AHI TUNA POKE Onion Shoyu, Ginger, Avocado, Wontons	19
WAGYU BEEF CARPACCIO Parisian Salad, Crunchy Parmesan	16
TUNA TOSTADA Grilled Tortilla, Truffle aioli, Tomatoes, Jalapeno	17
YELLOWTAIL CRUNCHY TACOS Micro Cilantro, Guacamole	15
WAHOO CEVICHE Citrus, Avocado, Red Onion, Grilled Corn, Cilantro	14
TODAY'S OYSTER SELECTION 1/2 DOZEN 16 DOZEN 32 Lemon Mignonette	
CRISPY SPICY TUNA Masago, Chives, Jalapeno, Chili Sauce	12
CHILLED JUMBO SHRIMP COCKTAIL Cocktail Sauce, Lemon	18
KING CRAB LEG Steamed, Cocktail & Mustard Sauce	28
TASTING PLATTER ½ Lobster, 10 Oysters, 6 Shrimps	50

SIGNATURE ROLLS *

6 PCS, 15 EACH

ROCK & ROLL Spicy Tuna, Rock Shrimp, Mango, Avocado
TWO-TIMING TUNA Spicy Tuna, Tuna Sashimi, Avocado, Cucumber
MANGO TANGO Shrimp Tempura, Hamachi, Asparagus, Cucumber, Avocado, Mango Sauce
SAKE MAKI Peppered Salmon, Cream Cheese, Cucumber, Avocado, Serrano Pepper, Onion, Ponzu Tobico
HAMACHI JALAPENO Soy Paper, Chopped Hamachi, Jalapeño, Cilantro, Wasabi Mayo, Cucumber, Avocado

SUSHI & SASHIMI *

2 PCS

BIGEYE TUNA	8
SKUNA BAY SALMON	7
FLORIDA SHRIMP	6
YELLOWTAIL	8
SCALLOP	7
SPANISH OCTOPUS	7

ROBATA GRILL & KITCHEN

GRILLED SPICY BEEF TENDERLOIN Ginger, Spring Onions, Chili Sauce	35
DRY AGED RIBEYE WITH BONE MARROW Truffle Aioli, Spring Onions	42
PRIME SKIRT STEAK Wasabi Chimichuri	26
FIRE ROASTED LAMB CHOPS Ginger Miso Glaze, Cucumber Tonkatsu, Yakiniku Sauce	38
SMOKE ROAST MISO SEA BASS Baby Bok Choy, Clear Ocean Broth	32
WOOD GRILLED BRANZINO 1 LB FOR 1, 34 Mediterranean Sea Bass, Pan Seared Broccolini	
RISOTTO HOT POT (V) Japanese Mushrooms, Acquerello Rice ADD SHAVED BLACK TRUFFLES +25	26
BUCATINI CACIO E PEPE (V) Thick Spaghetti, Pecorino Romano, Black Pepper	17

LARGE PLATES

FREE RANGE ROTISSERIE CHICKEN Savory Lemon Glaze, Creamer Roasted Potatoes	36
WOOD-FIRE WAGYU BEEF TOMAHAWK 32 OZ, 95 Creamer Potatoes, Grilled Shishito Peppers, Garlic Wafu, Ponzu	
SEAFOOD PAELLA FOR 2, 62 Wild Tiger Shrimp, Maine Lobster, Clams, Mussels	
SMOKE ROAST BRANZINO** Mediterranean Sea Bass, Pan Seared Broccolini WHOLE FISH FOR 2-3	105
CHARGRILLED SNAPPER** Local Snapper, Pan Seared Broccolini WHOLE FISH FOR 2-3	95

** GRILLED OVER OUR WOOD FIRE OR BAKED IN NORMANDY SEASALT

SIDE DISHES

PARMESAN TRUFFLE FRIES (V)	9
MISO ROASTED CAULIFLOWER (V)	10
CRISPY BRUSSELS SPROUTS LEMON MISO & BACON	10
CREAMED SPINACH AND ARTICHOKE (V)	10
COAL ROASTED ASPARAGUS (V)	10
TRUFFLE MAC & CHEESE (V)	13

(V) VEGETARIAN

* There is risk associated with consuming raw food. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw food. If unsure of your risk, consult a physician.

DESSERTS

WARM CHOCOLATE FONDANT Hot Chocolate Fudge Cake, Vanilla Ice Cream	12
ASUKI CRÈME BRÛLÉE Wild Berries	10
ROCK GARDEN TIRAMISU Our Version of Classic Tiramisu	10
TOKYO BANANA Coconut Ice Cream, Salty Caramel, Pop Corn	12
FLAMING BAKED ALASKA BOMBE Lemon Filling, Almond Lace	12
SWEET EXPERIENCE Decadent Assortment Of Desserts And Fruits	45

ICE CREAM & SORBET

ASK FOR FLAVORS OF THE DAY \$10 FOR 3 SCOOPS

CRAFT BEER

DOMESTIC

SANDBAR SUNDAY , Local	6
ISLAMORADA ALE , Local	6

IMPORT

KRONENBOURG 1664 , France	6
ESTRELLA INEDIT , Spain	8

WINE By the glass

CHAMPAGNE & SPARKLING

PROSECCO Veneto, NV	11
PERRIER JOUËT, GRAND BRUT Epernay, Champagne, NV	17
TAITTINGER, PRESTIGE ROSÉ Reims, Champagne, NV	20
RUINART, ROSÉ Reims, Champagne, NV	34
RUINART, BLANC DE BLANCS Reims, Champagne, NV	34

WHITE

PINOT GRIGIO, SANTA CRISTINA Della Venezie	11
CHARDONNAY, LOUIS JADOT 'STEEL' Burgundy	12
SAUVIGNON BLANC, CAPE MENTELLE Australia	12
CHARDONNAY, ANTICA Napa Valley Côtes de Provence	14
CHÂTEAU FONT DU BROU, VERMENTINO Côtes de Provence	14
CHARDONNAY, STONELEIGH New Zealand	14

ROSÉ

CHÂTEAU FONT DU BROU Côtes de Provence	14
CHÂTEAU D'ESCLANS WHISPERING ANGEL Côtes de Provence	15

RED

PINOT NOIR, KENWOOD Russian River	14
TEMPRANILLO, CAMPO VIEJO Rioja	12
SANGIOVESE, CASTELLO BANFI, 'BELNERO' Tuscany	16
CABERNET SAUVIGNON, MOTTO California	14
CHÂTEAU MAISON NOBLE Bordeaux	10
MALBEC, TERRAZAS DE LOS ANDES Mendoza	15

COCKTAILS

NON-ALCOHOLIC COCKTAILS

TROPICAL TWIST Freshly Juiced Pineapple, Passion Fruit, & Lime, Swirled With Jalapeño Infused Ginger Syrup, Topped Off With A Splash Of Ginger Ale	6
THE GREEN DREAM Freshly Juiced Apple, Celery, Cucumber & Lime Blended With House Basil Syrup	6
MAMA'S LEMONADE SERVED IN A CARAFE Freshly Squeezed Grapefruit, Orange & Lemon Juice, Touch Of Orange Blossom	20
LA FRAGOLA Cranberry & Lime Juice Tumbled With Strawberry, Fresh Mint, Balsamic Cream	6
TOKYO SUNRISE Homemade Coriander Syrup Shaken With Fresh Lemon, Lychee & Ginger Juice	6
LAVENDER LEMON SODA BTG 5 BTB 15 Fever Tree Bitter Lemon Soda With Infused Lavender	
MARION LEMONADE BTG 5 BTB 15 Homemade Rosemary Lemonade	

LA FAVORITE Beefeater Gin, Fresh Mandarine Juice, Homemade Black Tea Syrup, Fresh Lemon Juice, Angostura Bitter, Egg White	14
THE DUSTY ROSE Zigmum Mezcal Anejo, Fresh Pineapple, Jalapeño, Homemade Agave Syrup	15
GINGER SAMURAI Gin Nolet's, Yuzu Juice, fresh Ginger Juice, Homemade Carrot Juice, Lemon, Angostura Bitters	15
ELYX COPPER CUP Elyx Vodka, Fresh Lime Juice, Homemade Berry And Tarragon Syrup, Ginger Beer	15
SHE IS SO OLD FASHIONED Zacapa 23, Angostura Bitter, Orange Bitters, Sugar Grapefruit Peel	15
FRENCH QUARTER Bullet Bourbon, Fresh Strawberries, Fresh Lemon Juice, Basil, Orange Blossom	15
LE BUBBLY Perrier Jouet Champagne, Cocchi Americano, Fresh Lemon Juice, Local Honey, Cranberry Bitters	14
SEA OF LOVE Avion Tequila, Pineapple Infused Aperol, Yuzu Juice, Egg Emulsion, Volcanic Salt	14
HER NAME WAS MARY Belvedere Vodka, Fresh Lemon Juice, Olives, English Sauce, Fresh Tomato Juice, Black Truffle	25
BÉLUGA MARTINI Choose your Perfect Béluga Gold Line Dry Martini	30