



SHAREABLES

Spam Chips & Dip
fried spam, house-made
french onion dip, furikake
\$13

Tuna Tartare
raw tuna, spicy mayo, pickled fresnos
chillis, mango, shrimp chips
\$18

House Seasoned Fries
\$7

Tempura Green Beans
citrus zest, green curry mayo
\$15

Crab Dumplings
lump crab, curry sauce, chives
\$20

Plátanos Maduros
avocado crema, queso, pickled red onions
\$12

Half Dozen Oysters
wellfleet oysters, prickly pear,
jalapenos
\$18

Chicken Wings
1 lb. jumbo wings, rice flour, choice of
mango hot sauce, pomegranate
walnut sauce, fire island dry spice, or
three-chili hot sauce
\$16

SALADS

add: Chicken \$7, Steak \$10, Crab \$12

Citrus Salad
quinoa, red onion, szechuan peanuts,
cilantro, mint, fish sauce vinaigrette
\$12

Watercress Salad
cherry tomatoes, jicama, cucumber,
cilantro-green goddess
\$16

Charred Cabbage
napa cabbage, toasted walnuts,
parmesan, piquillo-honey dressing
\$17

Classic Caesar Salad
grilled romaine, brioche croutons,
pickled onions, anchovies,
caesar dressing
\$16

SANDWICHES

all sandwiches & burgers served with fries

Traditional Burger
half pound short rib patty, lettuce,
tomato, cheddar cheese,
dukes mayo
\$16

Substitute with Impossible Burger

Big Kahuna Burger
"Umm this is a tasty burger."

pineapple bacon jam, cilantro,
pepper jack, green curry mayo
\$18

Fried Chicken Sandwich
buttermilk chicken thigh, hot sauce,
sweet slaw, mango jam, fresno
\$16

Rum and Coke
pulled pork, diplomático
mantuano rum and coke sauce,
cilantro, pickled carrots
\$16

Flamingo Cabana Club
turkey, bacon, avocado,
lettuce, tomato, harissa mayo,
country white bread
\$17

The Shroom
sautéed oyster mushrooms,
caramelized onions, curry mayo,
pickled carrots, cilantro
\$17

BIG DISHES

Fish and Chips
tempura battered cod,
house fries,
malt vinegar aioli
\$25

Hanger Steak
8 oz. cut, coconut
peppercorn sauce,
pomme frites
\$28

Half Chicken
house spice, trinidadian
green sauce, carrot puree,
oyster mushrooms
\$23

Cauliflower
half head cauliflower,
coconut cauli puree, mint,
szechuan peanuts
\$21

DESSERTS

Rum Baba
planteray o.f.t.d. rum syrup,
mascarpone whipped crème,
mango sauce
\$13

Yuzu Panna Cotta
yuzu marmalade,
blackberry pearls
\$12

Banana Fritters
tempura bananas, coconut,
sesame seeds, blood orange,
vanilla ice cream
\$14


Menu By
Chef Blaine Welsh