



DINNER
DAILY FROM 5PM TO 10PM

FIRST TIDE

Seared Tuna

Avocado, Onions, Papaya, Toasted Almonds, Eel
Sauce and Honey Glaze 25

Grilled Caesar

House-Made Dressing, Artisanal Croutons 18
Add Chicken 8

Coco Ceviche

Grouper, Coconut Milk, Zesty Citrus, Tropical Herbs
& a Hint of Spice 20
Add Crispy Malanga Chips 5

Conch Tostadas

Conch Escabeche, Corn Tostada, Avocado-
Habanero Puree, Pickled Red Onions 21

Curry Mussels

Coco Curry Aji Dulce 30

Crispy Criollo Calamari

Bacalaito Batter, Pickled Onion, Aji Dulce Vinaigrette
served with Spicy Cilantro Aioli 24

Beets & Aguacate Tiradito

Colliflower Cream, Lime, Loíza Coconut 22

FROM SEA & SOIL

Caldo Santo

Seafood & Local Root Vegetables Bisque with Coconut Milk 24
Add Crispy Malanga Chips 5

Grilled Langostinos

Garlic, Lemon Butter, Chargrilled Pineapple 48

Wagyu Burger

Artisan Pretzel Bun, Smoked Gouda, Arugula, Grilled Roasted
Peppers, Red Wine Caramelized Onions, Hot Aioli 45

Pork Belly

Batata Puree, Oregano Brujo Au Jus 38

Caribbean Seafood & Longaniza Paella

Bomba Rice, Seafood, Alcor Longaniza, Gandules, Azafrán 62

French Cut Chicken

Sweet Plantain Cream, Alcor Longaniza, Onion,
Thyme & Roasted Garlic Mojo 38

Rum Glazed Portobello

Portobello Glaseado en Ron Añejo y Aji Dulce,
Escabeche Tibio de Vegetales y granos del País, Puré de
malanga 28

CHEF'S SIGNATURES

Banana Leaf Snapper

Roasted in Banana Leaf, Achiote-Infused Oil, Recao,
Roasted Garlic, Alcapurria 58

Bone In Ribeye 20 oz

Herb Butter
For Two 95

Caribbean Spiny Lobster Tail

Open Fire Brick Oven, Annatto Oil 74

ACCENTS

- Mofongo 8
- Arroz con Coco 8
- Guiso de Gandules 8
- Tostones de Pana 7
- Aguacate 8
- Yuca Frita al Ajo 12
- House Greens 10
- Fries 8

SWEET TIDE

- Guava Panetela
Served with Cream Cheese Mousse 15
- Passion Fruit Flan
Served with Coquito Whipped Cream 15
- Upside Down Pineapple Cake
Served with Coconut Avocado Cream 15
- Fruit Plate
Seasonal Selection 8

KIDS MENU

- Three to Twelve years of Age 15
- Chicken Fingers
French Fries 15
- Kid Burger
French Fries 15
- Quesadilla
Cheese 18

Consuming raw or under cooked meat, poultry, egg, shellfish or seafood may increase your risk of food borne illness,
especially if you suffer from certain medical conditions.



WINE LIST

SPARKLING

GLASS BOTTLE

Prosecco, Brut, Canella Italy	14	55
Cava, Torre Oria Spain	13	50
Blanc de Blancs, Schramsberg California	---	168
Champagne, Laurent-Perrier Brut France	---	215
Champagne, Laurent-Perrier Brut, Rose France	---	405

WHITES & ROSÉ

GLASS BOTTLE

Pinot Gris, Erath Oregon	16	79
Chateau, St. Michelle Resling Washington	13	64
Sauvignon Blanc, Wente California	13	60
Chardonnay, Louis Latour France	15	65
Chardonnay, Wente California	13	61
Rosé, Pinot Noir, Bodega Garzón Uruguay	16	76

REDS

GLASS BOTTLE

Pinot Noir, Wente California	14	62
Pinot Noir, Cherry Pie California	21	96
Tempranillo, Marqués de Cáceres, Crianza España	13	61
Cabernet Sauvignon, Wente California	15	63
Cabernet Sauvignon, Chateau St. Michelle Washington	19	89
Cabernet Sauvignon, Post & Beam by Far Niente Napa Valley, California	---	220



LIBATIONS

LIBATIONS / LIBACIONES

Rose Spritz	14
Plum Sake, Ginger Beer, Citrus, Sparkling Rosé	
Mezcal Brisa	14
Mezcal, Grapefruit, Agave Syrup, Aperol, Citrus, Soda	
Southern Island Tea	16
Bourbon, Passion Fruit Juice, Mango Purée, Citrus, Iced Tea	
Honey Parcha Collins	15
Gin, Honey Syrup, Lemon Juice, Passion Fruit Juice	
Isla Bomba	15
Buchanan's Pineapple, Pineapple Juice, Spiced Syrup, Sour Mix, Angostura	
Watermelon Wave	15
Vodka, Watermelon, Citrus, Ginger Beer	
Eco Dorado	15
Don Q, Mango Purée, Passion Fruit Juice, Citrus, Honey Syrup, Angostura, Soda Water	