



Dinner
5pm to 10pm

First Tide

SEARED TUNA

Avocado, Onions, Papaya, Toasted Almonds, Eel Sauce, Honey Glaze 24

COCO CEVICHE

Grouper, Coconut Milk, Zesty Citrus, Tropical Herbs a Hint of Spice 20

Add Malanga Chips 5

POPCORN CAULIFLOWER

Almond & Scallion Ranch 15

BACALAÍTO CALAMARI

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

MUSHROOM TURNOVERS

Brie Cheese, Amarillos, Garlic & Honey Aioli 16

BORICUA SHRIMP

Sofrito, Medalla Tempura, Chorizo Aioli 18

From Sea & Soil

BRANZINO FILET

Pan Seared, Avocado Relish 32

CARIBBEAN SEAFOOD PAELLA

Seafood, Alcor Longaniza, Saffron 42

WAGYU BURGER

Smoked Gouda, Arugula, Grilled Roasted Peppers, Red Wine Caramelized Onions, Hot

Aioli, Brioche Bun, Fries 38

MOFONGO

Puerto Rican Criollo Sauce
Chicken 30 | Shrimp 34 | Steak 32

12 oz NY Steak

Herb Butter 38

CHARRED EGGPLANT

Tahini-Cannellini Bean Velouté, Pistachios, Pomegranate Seed, Rosemary Olive Oil 28

CHICKEN ROULADE

Yuca, Chicken Longaniza, Mamposteao Risotto, Coconut-Aji Dulce Beurre Blanc 32

Soup & Salad

MAR Y TIERRA ASOPAO

Alcor Longaniza, Shrimp, Rice, Local Vegetables 20

GRILLED CAESAR

House Made Dressing, Artisanal Croutons 18
Add Chicken 8 | Add Churrasco 14 | Salmon 22

WATERMELON, MANGO, FETA

Arugula, Roasted Pistachios, Lemon, Tajin, Dill Yogurt Dressing 19

Chicken 8 | Churrasco 14 | Salmon 22

Stone Pizza

BURRATA

Marinara, Pesto, Burrata, Balsamic Reduction 28

MUSHROOM CHICKEN CARBONARA

Roasted Garlic Cream Sauce, Chicken, Crisp Bacon, Mushrooms 30

PISTACHIO MORTADELLA

Pistachio Pesto, Fresh Mozzarella, Mortadella, Whipped Ricotta, Lemon Zest 29

Sweet Tide

PASSION FRUIT FLAN

Coquito Whipped Cream 11

FRUIT PLATE

Seasonal Selection 10

MANGO CHEESECAKE

Mango & Mint Relish 12

CHOCOLATE CAKE

Cream Cheese – Alto Grande Coffee Mousse 15

Accents

MOFONGO 8

TOSTONES DE PANA 7

FRIES 8

MAMPOSTEAO RISOTTO 12

GARDEN SALAD 10

ARROZ CON HABICHUELAS 10

Consuming raw or under cooked meat, poultry, egg, shellfish or seafood may increase your risk of food borne illness, specially if you suffer from certain medical conditions. Local taxes will be added to your bill. 18% of gratuity applies for all parties of 6 people or more.



Wines & Bubbles

Sparkling / Espumoso

	Glass	Bottle
Cava, Torre Oria España	13	50
Prosecco, Brut, Canella Italy	14	55
Champagne, Laurent-Perrier Brut France	---	215
Champagne, Laurent-Perrier Brut, Rose France	---	405

White Wines / Vinos Blancos

Albariño, Leira España	---	67
Sauvignon Blanc, Wente California	13	60
Riesling, Chateau, St. Michelle Washington	13	61
Chardonnay, Wente California	13	64
Chardonnay, Louis Latour France	15	65
Pinot Noir, Rosé, Bodega Garzón, Maldonado Uruguay	16	76
Albariño, Don Pedro Sotomayor España	---	72

Red Wines / Tintos

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

Libations / Libaciones

Rose Spritz

Plum Sake, Ginger Beer, Citrus, Sparkling Rosé 14

Mezcal Brisa

Mezcal, Grapefruit, Agave Syrup, Aperol, Citrus, Soda 14

Southern Island Tea

Bourbon, Passion Fruit Juice, Mango Purée, Citrus, Iced Tea 16

Honey Parcha Collins

Gin, Honey Syrup, Lemon Juice, Passion Fruit Juice 15

Isla Bomba

Buchanan's Pineapple, Pineapple Juice, Spiced Syrup, Sour Mix, Angostura 15

Watermelon Wave

Vodka, Watermelon, Citrus, Ginger Beer 15

Eco Dorado

Don Q, Mango Purée, Passion Fruit Juice, Citrus, Honey Syrup, Angostura, Soda Water 15

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