PAULINE

** Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. 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 oysters and should eat oysters fully cooked.*

We are 100% seed oil-free. We cook only with non-seed oils like avocado and olive, and our fryers use Zero Acre oil, made from Fera Fruit.

RAW*

Cedar Key Oysters
Passion fruit mignonette 28

Key West Pink Shrimp
Coriander & jalapeño sauce 34

Marinated Scallops
Yuzu, cashew & sorrel 34

Red Snapper
Lemon agrumato & horseradish 32

Tuna Cruda
Grapefruit & radish 33

Snow Crab Claws
Chilled with pommery-mayoketchup 44

Conch Ceviche
Coconut leche & habanero ferment 28

CINCO CONCHAS

Oyster, scallop, snow crab, conch & pink shrimp

35 per person

SMALL PLATES

CAVIAR TOSTADA

Osetra caviar, smoked sturgeon, crema fresca & chives

165 per oz

Red Endive Salad
Cotija-anchovy dressing & pan rallado 23

Charred Avocado
Mojo-marinated cucumber, borage & crispy shiso 24

Chilled Lobster Salad
Jicama, coconut & mint 44

Zucchini Blossom Dumplings
Goat cheese & creole sauce 27

Grilled Corn "Cou-Cou"
Sweet gem lettuce, parmesan & cho-cho 29

Rock Shrimp Fideos
Sour orange & aleppo pepper 36

MAINS

Charcoal-Roasted Hearts of Palm
Black truffle mangú & soy beans 41

Grilled Black Bass
Green papaya, amaranth 48

Pompano Cuchifritos
Sweet pepper-piña slaw & tarragon sauce 46

Lobster & Mussel Sancocho
Yuca fries, basil & lime 74

Manzanilla Olive-Stuffed Chicken
Fennel & sofrito verde 48

Beef Loin "Con Pan"
Oyster mushrooms in pimentón 79

TURBOT ENCENDIDO
FOR TWO

Oxtail, papas al ajillo & culantro

110

WHITE TRUFFLE ARROZ

Parmesan & cashew milk

80 for 4 grams

SIDES

Green peas & rice 12

Jerk carrots 11

Yuca cremosa 12

Rosemary tostones 14

'Johnny cake' & goat butter 11

Sazón spinach 14