



ENTRÉES

LOCAL SNAPPER	48
garlic tri-color quinoa ~ roasted zucchini ~ creole sauce *(gf,df)	
PAN SEARED HALIBUT	MP
herbal creamy carrot risotto ~ coral bay angle beans ~ passionfruit cruzan reduction *(gf)	
SHRIMP RAVIOLI	44
sautéed spinach and mushroom ~ white truffle cream sauce ~ADD LOBSTER MEAT \$16	
GRILLED OCTOPUS PESTO BURRATA	48
4oz breaded buratta ~ basil pesto filling~ sun-dried tomatoes ~ blueberry balsamic glaze	
OXTAIL GNOCCHI	54
potato gnocchi ~ roasted mushroom ~ sautéed arugula ~ roasted garlic nage	
DUCK LEG CONFIT	52
toasted coconut farro ~ sautéed kale ~ coconut curry sauce ~ LOBSTER & CRAB GARLIC NAGE \$18	
VEGETARIAN PLATE	34
tri-color quinoa ~ coral bay Josephine's vegetables ~ creole sauce ~ 6OZ BURRATA \$12	
FREE RANGE CHICKEN BREAST FETTUCCINE	38
House-made alfredo sauce ~ Italian parsley ~ shaved parmesan	
PRIME NY STRIP	56
island yucca mofongo ~ sautéed broccolini ~ veal glaze *(gf)	
FRESH-CAUGHT CARIBBEAN WHOLE LOBSTER	MP
~check with your server for availability	

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS. MAXIMUM OF TWO CREDIT CARDS PER TABLE.