

STILTSVILLE

FISH BAR

GROUP DINING

1787 Purdy Avenue, Miami Beach, FL 33139
(786) 353-0477 fish@stiltsvillefishbar.com

ABOUT

Located in the heart of the Sunset Harbor neighborhood, Stiltsville Fish Bar encapsulates

a relaxed and casual neighborhood restaurant. Drawing locals in for quality seafood & Key West inspired drinks, the restaurant is centered around the glistening view of the harbor and stunning sunsets.

Whether you dine at a table in our dining room, snatch a seat at the bar, or relax and watch the sunset from a hammock chair, Stiltsville fish bar is the perfect place for great seafood and a sundowner.

— Jeff & Janine



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RESTAURANT



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EXECUTIVE CHEF
JEFF McINNIS



Jeffrey McInnis was born to either fish or cook, and to this day, he would gladly do either. Born in Niceville, Florida (and yes, that is a real city in the Florida panhandle) in 1978, he was surrounded by the magic of the ocean. He grew up on fishing boats, bringing in only the freshest catch and by 16, he was peeling shrimp, cleaning squid, cutting fish and cooking on the line at The Marina Cafe.

After appearing on the popular Bravo television show, "Top Chef", Jeff returned to his Miami roots, helming the kitchen at Gigi and then a very successful Southern restaurant on Miami Beach, where he earned himself and the restaurant, three James Beard nominations in two years. In 2013 Jeff decided to take on his next challenge in New York City, where he opened the quaint and much loved Southern restaurant Root & Bone with his partner Janine Booth. This whimsical neighborhood spot in the East village was an instant success, earning awards including 'The Best Dish of 2014" by *Timeout Magazine* and the 'Best Fried Chicken in NYC" by multiple publications.

The pair decided to expand the Root & Bone brand to Puerto Rico, before setting their eyes and focus back on their beloved city Miami, FL where they are bringing only the freshest Florida seafood and genuine Southern hospitality to Miami Beach with their next concept, Stiltsville Fish Bar.

EXECUTIVE CHEF
JANINE BOOTH



Chef Janine Booth was born and raised on the beautiful, big island of Australia; a true culinary melting pot. A place surrounded by oceans; where blue skies and sunshine encourage an outdoor lifestyle whether surfing, fishing, or gathering around the barbeque grilling fresh caught seafood. For Janine, food has always been about bringing people together to celebrate life.

Janine traveled through Europe, Asia and eventually landed in Miami, FL in 2010, where she cooked anything from Vietnamese, Northern Thai, Southern, to Asian BBQ in some of Miami's most renowned local restaurants. In 2013 Booth was scouted for NBC/Bravo's Emmy award winning television show, *Top Chef* where she cooked and competed against 18 other chefs in New Orleans. Following *Top Chef*, Janine moved to New York City where she opened her first restaurant Root & Bone with partner Jeff McInnis. It was here her talents were recognized through many accolades, including both *Forbes* and *Zagat's 30 Under 30* awards. After years of building Root & Bone into a wildly successful brand and eventually expanding to Puerto Rico, the pair was itching to spend more time in the warm Miami sun where they originally met. In 2015 Janine and Jeff discovered the perfect Sunset Harbor location for their next concept, and began developing Stiltsville Fish bar, the highly anticipated neighborhood restaurant, celebrating quality seafood and southern hospitality.



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P L A T E S



1787 Purdy Avenue, Miami Beach, FL 33139
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BOOZY COCKTAILS



1787 Purdy Avenue, Miami Beach, FL 33139
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FISHERMAN' S HOOK

Prix Fixe Menu | Served Family Style
\$66 Per Person++
For Parties of 10 or More

SALAD (CHOOSE ONE)

THE HAMMOCK SALAD

grapefruit, local hearts of palm, FL avocado local tomatoes & butter crunch lettuce

BUTTER LETTUCE & AVOCADO SALAD

grilled corn, summer squash & zucchini breakfast radish & buttermilk ranch

SMALL PLATES (CHOOSE ONE)

SMOKED FISH DIP

cherry wood smoked flounder, house pickles thyme & butter toasted saltines

GREEN EGGS & HAM

green deviled eggs, crispy country ham & pickles

CRISPY "COCONUT SHRIMP"

kataifi wrapped local shrimp, roasted Miami coconut & key lime

MAINS (CHOOSE TWO)

CRISPY WHOLE SNAPPER

lemon basil salsa verde & key lime dusted

ATLANTIC SEA SALT ROASTED WHOLE TRIPLETAIL

vidalia onion & garlic stuffed fish

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

watermelon pickle salad & Stiltsville hot sauce

SIDES (CHOOSE THREE)

CHILLED WATERMELON SALAD

WINTER ROOT PUREE

STONE GROUND LOCAL GRITS WITH GRILLED SWEET CORN

CHILLED KOHLRABI & CHAYOTE WITH CRISP SNAP PEAS

BIG FAT BUTTER BEANS

DESSERT (CHOOSE TWO)

COCONUT KEY LIME PIE

coconut graham cracker crust, whipped cream & fresh key lime

CREAMY CARAMEL PUDDING

old fashioned pudding, black & blue berries & hazelnut brittle crunch (pgf)

WARM CHOCOLATE COBBLER

with passion fruit ice cream

FROM LAND TO SEA

Prix Fixe Menu | Served Family Style
\$77 Per Person++
For Parties of 10 or More

SALAD (CHOOSE ONE)

THE HAMMOCK SALAD

grapefruit, local hearts of palm, FL avocado local tomatoes
& butter crunch lettuce

BUTTERNUT CARPACCIO

coconut cloud, cayenne pepitas, sun roasted grapes & salty sea beans

BUTTER LETTUCE & AVOCADO SALAD

grilled corn, summer squash & zucchini breakfast radish & buttermilk ranch

SMALL PLATES (CHOOSE THREE)

SMOKED FISH DIP

cherry wood smoked flounder, house pickles thyme & butter toasted saltines

GREEN EGGS & HAM

green deviled eggs, crispy country ham & pickles

CRISPY "COCONUT SHRIMP"

kataifi wrapped local shrimp, roasted miami coconut & key lime

SWEET CORN SPOON BREAD

buttermilk cream & scallions

PEEL 'N' EAT ROYAL RED SHRIMP

boggy bay aioli & Stiltsville cocktail sauce

LOCAL SNAPPER CEVICHE

sour orange mignonette, panca sweet potato puree & crispy root chips

MAINS (CHOOSE THREE)

CRISPY WHOLE SNAPPER

lemon basil salsa verde & key lime dusted

ATLANTIC SEA SALT ROASTED WHOLE TRIPLETAIL

vidalia onion & garlic stuffed fish

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

watermelon pickle salad & Stiltsville hot sauce

SHRIMP N' GRITS

stone ground grits, creole sausage, melted tomatoes
sweet peas & shrimp butter

SIDES (CHOOSE THREE)

WINTER ROOT PUREE

OAK-GRILLED PUMPKIN

STONE GROUND LOCAL GRITS WITH GRILLED SWEET CORN

CHILLED KOHLRABI & CHAYOTE WITH CRISP SNAP PEAS

BIG FAT BUTTER BEANS

CHILLED WATERMELON & PICKLES

DESSERT (CHOOSE THREE)

COCONUT KEY LIME PIE

coconut graham cracker crust, whipped cream & fresh key lime

CREAMY CARAMEL PUDDING

old fashioned pudding, black & blue berries & hazelnut brittle
crunch (pgf)

GOEY CHOCOLATE COBBLER

passion fruit ice cream

CAPTAIN'S FEAST

Prix Fixe Menu | Served Family Style
\$88 Per Person++
For Parties of 10 or More

SALAD (CHOOSE ONE)

THE HAMMOCK SALAD

grapefruit, local hearts of palm, FL avocado local tomatoes & butter crunch lettuce

BUTTERNUT CARPACCIO

coconut cloud, cayenne pepitas, sun roasted grapes & salty sea beans

BUTTER LETTUCE & AVOCADO SALAD

grilled corn, summer squash & zucchini breakfast radish & buttermilk ranch

SMALL PLATES (CHOOSE FOUR)

SMOKED FISH DIP

cherry wood smoked flounder, house pickles thyme & butter toasted saltines

GREEN EGGS & HAM

green deviled eggs, crispy country ham & pickles

CRISPY "COCONUT SHRIMP"

kataifi wrapped local shrimp, roasted miami coconut & key lime

SWEET CORN SPOON BREAD + ADD LOCAL FL LOBSTER

buttercream & scallions

PEEL 'N' EAT ROYAL RED SHRIMP

boggy bay aioli & Stiltsville cocktail sauce

LOCAL SNAPPER CEVICHE

sour orange mignonette, panca sweet potato puree & crispy root chips

ROASTED APALACHICOLA OYSTERS IN A CANOE

green neck butte, bone marrow confit garlic, crunchy lemon crumbs

COBIA TIRADITO

avocado, crispy hominy & popped corn aji amarillo chili, cilantro & lime

MAINS (CHOOSE THREE)

CRISPY WHOLE SNAPPER

lemon basil salsa verde & key lime dusted

ATLANTIC SEA SALT ROASTED WHOLE TRIPLETAIL

vidalia onion & garlic stuffed fish

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

watermelon pickle salad & Stiltsville hot sauce

SHRIMP N' GRITS

stone ground grits, creole sausage, melted tomatoes sweet peas & shrimp butter

CIDER BRINED PORK CHOP

wood grilled 2 bone chop, cauliflower & celery root puree, candied cabbage, smoked apple, & parsley verjus

SIDES (CHOOSE THREE)

WINTER ROOT PUREE

OAK-GRILLED PUMPKIN

STONE GROUND LOCAL GRITS WITH GRILLED SWEET CORN

CHILLED KOHLRABI & CHAYOTE WITH CRISP SNAP PEAS

BIG FAT BUTTER BEANS

CHILLED WATERMELON & PICKLES

DESSERT (CHOOSE THREE)

COCONUT KEY LIME PIE

coconut graham cracker crust, whipped cream & fresh key lime

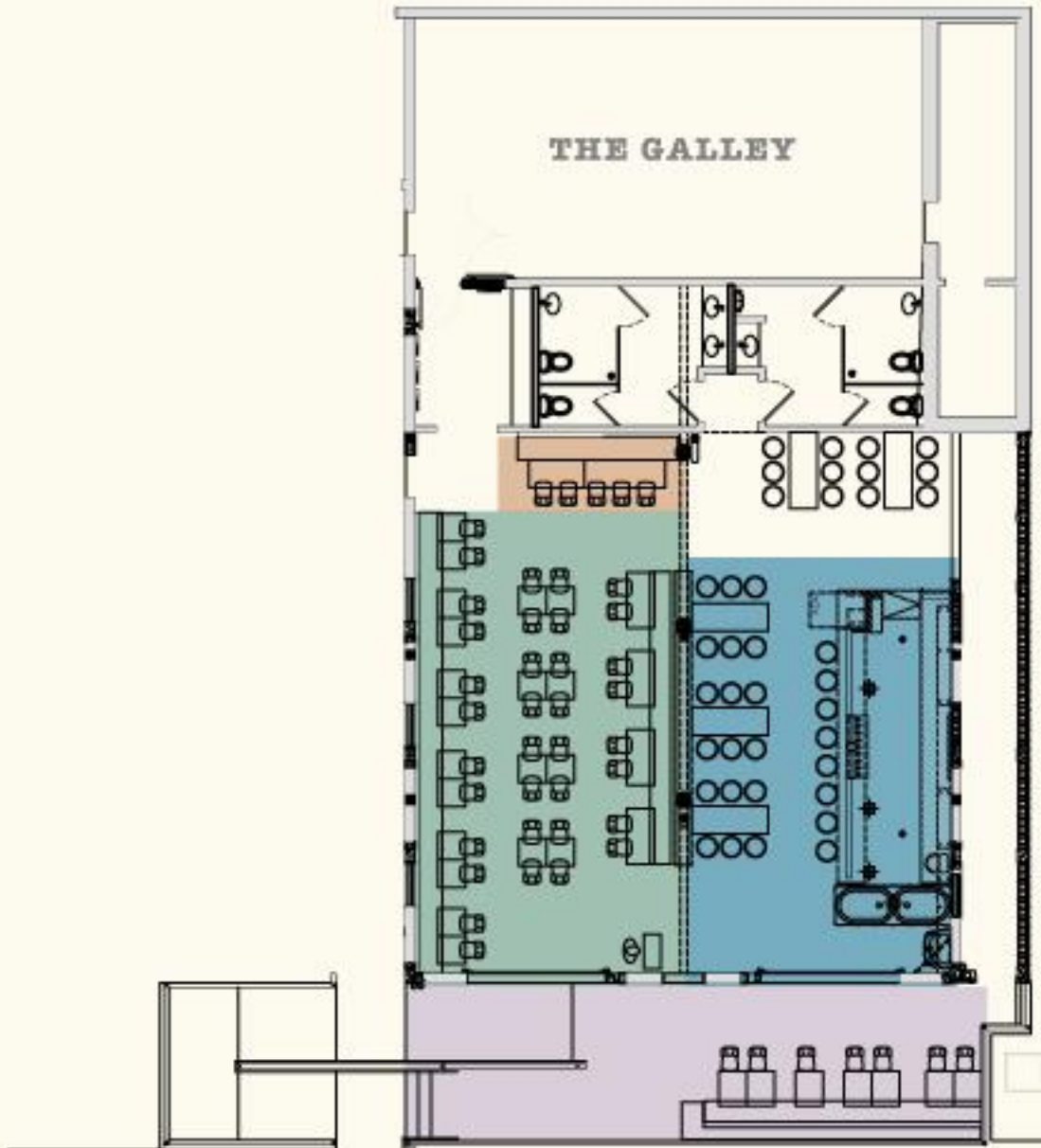
CREAMY CARAMEL PUDDING

old fashioned pudding, black & blue berries & hazelnut brittle crunch (pgf)

GOOEY CHOCOLATE COBBLER

passion fruit ice cream

FLOORPLAN & CAPACITIES



	COCKTAIL	SEATED
CAPTAIN'S TABLE	-	13
THE DINING ROOM	-	52
HEMINGWAY HIDEOUT	35	60
BIKINI CLUB PATIO	50	30

TERMS & CONDITIONS

The following terms and conditions apply to reservations of 8 and more:

All bookings must be accompanied by a completed credit card form and signed estimated invoice. Until this is received, the booking is incomplete.

Cancellation Policy: Stiltsville reserves the right to charge a cancellation fee if notice is not given to the restaurant 48 hours prior to the time of the reservation. If the reservation is cancelled within 48 hours of the reservation, there will be a charge of \$200.00 applied to the credit card on file.

No Show: If the party does not show for its reservation, Stiltsville reserves the right to charge the full menu price per person to the credit card used to make the reservation.

Guest Count Guarantee: In the event that the host gives a confirmed guest count of 12 or more guests and fewer guests arrive on the date/time of the reservation, the host will be charged the contracted menu price for all confirmed guests.

Meal Service: The entire party must arrive to be seated within 15 minutes of the agreed reservation time in order for the kitchen to properly time the food service. If the entire party is not seated by the agreed time, the party will be served at the kitchen's discretion.

Taxes and additional charges: The guest signing the agreement will pay for all state, federal, and municipal taxes applicable to the reservation/event.

Automatic Events Fees: An automatic 20% service charge will be added to your final food and beverage bill, which is distributed exclusively among the restaurant's servers, food runners, bussers, and bartenders.

Other Food and Drink: Due to health, safety and liquor laws and regulations, NO food or beverages may be brought to Stiltsville for a party or meeting without prior consent from Management. Such approval may be granted or withheld by Stiltsville. If such approval is provided, a service charge, corkage and plating fee will be charged on all items not supplied by Stiltsville.



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