



A curious cluster of pastel houses on stilts, stands proudly together on a sand bank, approximately one mile off the coast of the Cape Florida lighthouse. In the 1960's, this renegade city of whimsical buildings was comprised of social clubs, and dedicated solely to sunshine, salt water and fun. Complimentary drinks flowed for bikini-clad women, others chose to spend their time sunbaking on the nude deck, gambling illegally or using one of the available staterooms for various vice activities.

Fun loving Floridians were lured to travel over the crystal turquoise water of the Atlantic Ocean, seeking this unique destination to play, frolic and be free spirited. This mysterious local treasure of Miami is known as Stiltsville.

SNACKS

SMOKED FISH DIP | \$10

cherry wood smoked local catch, house pickles
thyme & butter toasted saltines

GREEN EGGS & HAM | \$7

green deviled eggs, crispy country ham & pickles

LOCAL BLUE CRAB CAKES

1 FOR \$12 | 2 FOR \$20 | 3 FOR \$28

pickled kohlrabi & chayote slaw
horseradish remoulade sauce

CRISPY "COCONUT SHRIMP" | \$14

kataifi wrapped local shrimp
roasted coconut & key lime

BUFFALO FISH WINGS | \$11

basket of fish wings, chili lime
hot sauce & celery hearts

SALADS

THE HAMMOCK SALAD | \$15

grapefruit, hearts of palm, avocado
heirloom tomatoes & butter crunch lettuce

HEIRLOOM TOMATOES & PIMENTO CHEESE CROQUETTE | \$15

boiled peanuts, pickled green tomatoes
& molasses vinegar

BUTTER LETTUCE & AVOCADO SALAD | \$14

grilled corn, cucumber ribbons
breakfast radish & buttermilk ranch

SMALL PLATES

SWEET CORN SPOON BREAD | \$11

buttermilk cream & scallions
add butter poached lobster +\$13

COBIA TIRADITO | \$15

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

SOUR ORANGE & SNAPPER CEVICHE | \$15

chilled watermelon, sour orange
mignonette & celery ◀

CHEF LUIS' ROYAL RED SHRIMP CAUSA | \$14

louie style shrimp salad with chilled aji potato
avocado, scotch bonnet oil & vinegar

ROASTED APALACHICOLA FL OYSTERS IN A CANOE | \$18

green-neck butter, bone marrow confit garlic, crunchy
lemon crumbs in a bone marrow canoe
with grilled french baguette

LARGE PLATES

SHRIMP N' GRITS | \$27

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

SURF N' TURF BURGER | \$36

butter poached lobster, grilled beef burger
black garlic, arugula & horseradish remoulade

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

HALF BIRD \$22 | WHOLE BIRD \$39

watermelon pickle salad
& Stiltsville hot sauce

BONE MARROW CRUSTED 8oz PRIME FILET MIGNON | \$42

smashed loaded little potatoes, grilled corn,
beans & bourbon demi glaze

BEER BATTERED SOFT SHELL CRAB(S)

CHOOSE 1, 2 OR 3 SOFT SHELL CRABS | MP

sticky coconut rice, charred local mango
yellow curry broth & cilantro

BIG FISH FOR 2

CRISPY WHOLE SNAPPER | MARKET

lemon basil salsa verde & key lime dusted

SIDES

\$8 EACH

CHILLED WATERMELON & PICKLES

GOLDEN LENTIL SUCCOTASH, ZELLWOOD CORN, HEIRLOOM TOMATOES & HOMEGROWN BASIL

STONE GROUND GRITS WITH GRILLED SWEET CORN

ALMOST CLASSIC SLAW WITH PICKLED KOHLRABI

LEMONGRASS STICKY RICE WITH FLORIDA MANGO & COCONUT

BROWN BUTTER CHARRED GREEN BEANS WITH PEANUT ROMESCO

BIG FAT BUTTER BEANS, EXTRA VIRGIN, ROASTED PEPPERS & GARLIC

SMASHED FINGERLING POTATO SALAD