



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 | \$8

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

GREEN EGGS & HAM | \$7

green deviled eggs, crispy country ham & pickles

SMOKIN' HAVANA SCALLOP | \$9

cuban tobacco smoked plantain, crispy ham chips
& mermaid bubbles

CRISPY "COCONUT SHRIMP" | \$14

kataifi wrapped local shrimp, roasted miami coconut & key lime

BUFFALO FISH WINGS | \$10

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

SALADS

THE HAMMOCK SALAD | \$15

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

HEIRLOOM TOMATOES & PIMENTO CHEESE CROQUETTE | \$14

boiled goobers, pickled green tomatoes
& molasses vinegar

BUTTER LETTUCE & AVOCADO SALAD | \$10

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

SMALL PLATES

SWEET CORN SPOON BREAD | \$8

buttermilk cream & scallions
add butter poached lobster +\$12

COBIA TIRADITO | \$15

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

SOUR ORANGE & YELLOW TAIL

SNAPPER CEVICHE | \$15

chilled watermelon, sour orange
mignonette & celery ◀

PEEL 'N' EAT ROYAL RED SHRIMP

boggy bayou aioli & Stiltsville cocktail sauce

1/2 POUND | \$16 OR 1 POUND | \$28

WOOD GRILLED OYSTERS | \$17

greenneck butter & charred sourdough

LARGE PLATES

SHRIMP N' GRITS | \$24

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

CREAMY GNUDI & MELTED HEIRLOOM TOMATOES | \$22

pillows of house made ricotta, dade county orange
& extra virgin tarragon

SURF N' TURF BURGER | \$36

butter poached lobster, grilled beef burger
black garlic, baby local kale & horseradish remoulade

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN

HALF BIRD \$20 | WHOLE BIRD \$37

watermelon pickle salad
& Stiltsville hot sauce

GREMOLATA & BONE MARROW CRUSTED NY STRIP | \$38

buttermilk whipped potatoes
grilled broccoli & tomato jam

FLORIDA LOBSTER ON THE HALF SHELL | \$34

local orange segments, avocado, heirloom tomatoes
local hearts of palm & farmer dave's greens

BIG FISH FOR 2

CRISPY WHOLE YELLOW TAIL SNAPPER | MARKET

lemon basil salsa verde & key lime dusted

SIDES

\$7 EACH

CHILLED WATERMELON & PICKLES

RATATOUILLE FILLED WITH YUKON WHIPPED POTATOES

FLORIDA CRACKER RICE N' BEANS

STONE GROUND LOCAL GRITS WITH GRILLED SWEET CORN

LEMONADE BRINED & CHARRED BROCCOLI

SWEET PLANTAIN "MOFONGO" BACON & GARLIC SOFRITO

FINGERLING POTATO TOSTONES
WITH BLACK GARLIC AIOLI