

SMALL PLATES

BREAD + BUTTER

BUTTERMILK BISCUITS 12
whipped honey butter, jam, thyme + sea salt

CHEDDAR CORN BREAD 12
poblano cream cheese, agave, lime + coriander

DEVILED EGGS 10 GFV
local island eggs + plantain chips

SOUTHERN CHARCUTERIE BOARD 19
pimento cheese dip, orange rosemary candied bacon, sliced prosciutto, pickles + crackers

LOCAL CONCH FRITTERS 19
spicy aioli, cilantro + lime

SMOKED FISH DIP 16 GFP
local mahi mahi, trio of pickles + crispy chips

CHICKEN EMPANADAS 11
herb salsa verde

CHICKEN WINGS 8 WINGS 21
YANKEE STYLE
buffalo sauce, celery, carrots + blue cheese
OR
SOUTHERN STYLE
tangy bbq sauce, micro celery + ranch cloud

PIMENTO CHEESE CROQUETTE CAPRESE 18 v
heirloom tomatoes, arugula, aged balsamic + basil

LAYERED WEDGE SALAD 18 GFVP
crisp lettuce, avocado, grilled corn, pickled onions, thick house bacon + blue cheese crumbles

KALE CAESAR SALAD 18 GFPV
grilled corn, jalapeno caesar, pickled onion, boiled egg, cornbread crumble + parmesan

SIMPLE GREENS 15 GFV
cucumber, tomatoes, carrot ribbons, organic arugula, red onion + citrus vinaigrette

ADD TO ANY SALAD
GRILLED CHICKEN +8 GF FRIED CHICKEN +8
SHRIMP +12 GF MARINATED 5 oz SKIRT STEAK +14 GF

SALADS

POTATOES + SIDES TO SHARE

CRISPY BRUSSELS SPROUTS, APPLE + SUNFLOWER SEEDS 14 GFV

LOCAL GRILLED CALABAZA SQUASH, COCONUT + CHILIES 14 GFV

MACARONI & CHEESE WITH BISCUIT THYME CRUST 14 v

WATERMELON, TOMATO + MANGO 11 GFV

GRITS, PIMENTO CHEESE + GRILLED CORN 14 GFV

MASHED POTATOES 12 v

SWEET POTATO FRIES 14 v

SEA SALT FRIES 12 v

TRUFFLE FRIES 14 v

BACON + CHEDDAR FRIES 14

FINGERLING POTATO BRAVAS, CHORIZO + SAFFRON AIOLI 14



LAND

14 OZ PRIME NEW YORK STRIP 49 GF
blackened + charred, potatoes, horseradish
creme fraiche

AUSSIE RACK OF LAMB 52
whipped horseradish potatoes, rosemary mustard crust + morrocan BBQ

SPICY SAUSAGE VODKA RIGATONI 29 VP
nduja sausage, vodka cream sauce, parmesan + basil

1/2 LB SMASH BURGER 21 GFP
double patty, double cheese, charred onions, secret sauce served + french fries
++ bacon 3

SEA

GRILLED SWORDFISH 34 GFP
coconut sticky rice, yellow coconut curry + kataifi wrapped shrimp

SHRIMP & GRITS 32
sauteed shrimp, smoked sausage, local beer, caramelized
red onion jus + creamy grits

PESTO CRUSTED SALMON 31 GF
heirloom black rice risotto, hazelnut pesto, kabocha squash,
kale + mushrooms

CHARRED OCTOPUS 32 GF
smoked plantain BBQ, caramelized maduros, + cilantro lime gremolada

LOBSTER MAC + CHEESE 39
maine lobster, creamy goat cheese, meyer lemon + chives

RCK FAVORITES

SLOW ROASTED SPARE RIBS
HALF RACK 19 | WHOLE RACK 31 GF
spicy brown sugar bruleed rub, guava barbecue
sauce + pickled chilies

CRISPY FRIED CHICKEN BUCKET
HALF 21 | WHOLE 38
local puerto rican chicken, citrus dusted + served
with tabasco honey

PIZZA

ALL 12 INCH PIES 26

BURRATA MARGHERITA
fresh burrata ball, tomato + basil pesto

POLLO Q PIZZA
fried chicken, BBQ sauce, sweet corn, tomato
+ buttermilk ranch

MAC & CHEESE PIZZA v
cheesy pasta, oregano + crunchy onions

PUMPKIN & GOAT CHEESE PIZZA v
mushrooms, local pumpkin, goat cheese, pesto, caramelized
onions + arugula

BORIQUEA PORK PIZZA
chorizo sausage, bacon, roasted garlic + basil

SUNFLOWER PIZZA v
summer squash, zucchini, pesto, mozzarella + pickled peppers

BUILD YOUR OWN

PLAIN PIZZA 19
INCLUDES RED SAUCE MOZZARELLA

MEAT:
bacon 3
pepperoni 4
chicken 4
shrimp 5
ham 4
chorizo 4

VEG:
mushrooms 2
cherry tomatoes 2
basil 1
local pumpkin 2
caramelized onion 2
spicy peppers 2
pineapple 2
zucchini 2

CHEESE:
goat cheese 3
mozzarella 3
burrata 4

GF = GLUTEN FREE
GFP = GLUTEN FREE POSSIBLE
V = VEGETARIAN
VP = VEGETARIAN POSSIBLE

*Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

BEVERAGES & DESSERTS

WINE

SPARKLING

mionetto prosecco 14/55
tasha rose 18/70

WHITE

placido pinot grigio 14/55
lolo albarino 15/60
whitehaven sauvignon blanc 16/65
louis latour ardeche chardonnay 16/65

RED

louis jadot beaujolais 13/58
macmurray pinot noir 16/65
louis martini cabernet sauvignon 14/55
decoy merlot 16/62

BEER

LOCAL BEER

medalla light 7
magna 7

IMPORTED

corona 7
heineken 7

MOCKTAILS

10

NON ALCOHOLIC DAILY SPECIALS



COCKTAILS

16

CUTE AS A PEACH

makers mark, thyme syrup, peach schnapps,
fresh lemon + lime juice

BLESS YOUR HEART

bacardi 8, mango, fresh lemon + lime juice,
ginger syrup + ginger beer

OLD BARRELL

barillito 3 stars rum, angostura bitters
+ vanilla bourbon foam

MEE-MAWS MULE

grey goose vodka, cucumber, strawberry, lavender,
fresh lemon + lime juice + club soda

COASTAL HEAT

mezcal, cascabel syrup, fresh lemon + lime juice

OCEAN BLUE MARTINI

hendricks gin, cointreau, blueberries, agave,
fresh lemon + lime juice,

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DESSERTS

12

ISLAND TIME SUNDAE GF V

mango sorbet, vanilla bean ice cream, passionfruit sauce
whipped cream & toasted coconut

CHOCOLATE PEANUT BANANA SPLIT GF V

chocolate, vanilla & peanut butter ice cream,
chocolate sauce, whipped cream & peanuts

STRAWBERRY ANGEL CAKE V

layers of vanilla sponge, strawberry compote + buttermilk cream

TOASTED BANANA BREAD V

oatmeal ice cream, caramel & granola

COUNTRY STYLE CARROT CAKE V

caramel sauce

CHOCOLATE 7 LAYER CAKE V

layered chocolate cake with chocolate sauce

VEGAN STRAWBERRY SHORTCAKE V

maracuya sorbet + berries

ICE CREAM

ICE CREAM FLAVORS

VANILLA BEAN - CHOCOLATE
PISTACHIO - OATMEAL
CORNBREAD - PEANUT BUTTER
MALANGA LILA (TARO ROOT)
MANGO SORBET

one scoop 4.50 - two scoops 7.5
- add topping or sauce 1 each