Maroon

TO SHARE

MAROON PATTIES 40
Braised Oxtail, Jerk Mushroom, Ossetra Caviar

ALASKAN RED KING CRAB CAKES 42
Etouffee Aioli, Meyer Lemon, Parsley Panko

CURRIED MUSSEL TOAST* 30
Bluebay Mussels, Hardo Bread, Shito Crunch

COCO BREAD 15
Malted Sorghum Butter, Maldon

CURRIED GOAT AGNOLOTTI 32
Blend-up Veloute, Confit Pearl Onion, Chicken Jus

SWEET PLANTAIN 22
Peppa Sauce Sofrito, Tamarind Honey, Shitto Crunch

TRUFFLE MAC PIE 32
Rigatoni, Black Truffle Mornay, Parsley Panko

PEPPER SHRIMP 34
Caledonia Blue Prawns, Annato Sofrito, White Grape Chow Chow

JERK CLAM FLATBREAD 31
Manila Clams, Buffalo Mozzarella, Parmigiano

FRIED RICE + PEAS 72
Braised Oxtail, Curry Spiced Shrimp, Brown Stew Chicken

OXTAIL WELLINGTON FOR TWO 120
Braised Oxtail, Jerk Beef Bacon, Black Truffle

RUM-AGED STEAKS

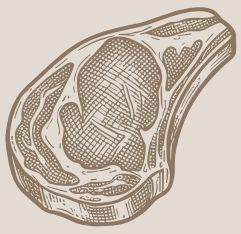
Rosewood Ranch, Texas

12 OZ NY STRIP* 125
30-Day Dry Aged

22 OZ PORTERHOUSE* 210
40-Day Dry Aged

34 OZ RIBEYE* 200
40-Day Dry Aged

8 OZ FILET MIGNON 110
Wagyu



TRUST THE POUR

Can't decide which wines to try?
Trust us, we'll take care of you,
one 3 oz pour at a time.

Standard - 3 wines | 45
Premier Cru - 5 wines | 75
Grand Cru - 5 exceptional wines | 125
***Add a pour of Grower Champagne | 15**



RAW + CHILLED

GREEN MANGO SALAD 26
Crispy Okra, Tomato Choka, Herb Oil

PIRI PIRI CHOP SALAD 32
Compressed Cucumber, Gooseberry, Avocado

SEAFOOD TOWER* 210
Pepper Prawns, Toro Bujol, Ackee + Salted Hamachi, Shigoku Oysters, King Crab Cocktail, Imperial Ossetra Caviar

SHIGOKU OYSTERS* 36
Tamarind & Green Seasoning Mignonettes, Coriander Bloom

STEAK TARTARE* 38
The Usual Suspects

TORO BUJOL 42
Bluefin Tuna Belly, Hamachi, Braised Octopus, Scotch Bonnet, Saltines



HELLSHIRE BEACH

BANANA LEAF SNAPPER 85
Tamarind Chutney, Curried Okra + Squash

GRILLED BRANZINO 95
Escovitch, Marinated Peppers, Carnival Amaranth

CURRY SHRIMP 67
Head-On Shrimp, Coconut Curry, Smoked Carrot Escabeche

WOOD-FIRED LOBSTER 120
Herb Garlic Butter, House Spice, Lime

CRISPY CHILEAN SEA BASS 58
Brown Stew, Buttered Escabeche, Cilantro

SIGNATURES FROM THE JERK PIT

8 OZ LAMB CHOPS* 70
Superior Farms, Colorado

16 OZ PORK TOMAHAWK* 75
Vande Rose Farms, Iowa

JERK CHICKEN 65 / 120
Half or Whole

BBQ BRUSSELS 28
Callaloo Rundown, Mad Herbs, Crispies, Tamarind



SIDES 18

CRAWFISH MASHED POTATOES **CREAMED COCONUT COLLARDS** **RICE + PEAS**

Our menu is crafted for sharing, with dishes brought to the table as they're ready.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.