



SHAREABLES: COLD

Charcuterie Board

Prosciutto di Parma, Salchichón Iberico, 17
Mortadella, Manchego, Parmesan,
Marinated Olives, Grilled Sourdough

Mezze v

Hummus, Muhammara, Baba Ghanoush, Falafel, Cherry 16
Tomatoes, Baby Carrots, Watermelon Radish, Marinated
Olives, Pita Bread

Bruschette v

Stracciatella and arugula, Tomato and basil, 15
Mushroom alla Boscaiola

*Prime Beef Carpaccio**

Arugula, Parmesan, Truffle Mayo 18

*Tuna Tartare**

Parsley, Shallots, Pickled Cucumber, Capers, Grainy 17
Mustard, Sea Salt Cured Egg Yolk, Extra Virgin Olive
Oil, Homemade Whole-Wheat Chips

Fresh Burrata v

Balsamic Marinated Tomatoes, Basil 19

v vegetarian option

SHAREABLES: HOT

Calamari Fritti

Homemade Tartar Sauce 18

Mussels à la Provençale

Provençal Herbs, Onion, Garlic, White Wine, 19
Grilled Sourdough

Fried Zucchini Fries v

Tzatziki Dip 14

Prosciutto & Stracciatella Pinsa

Prosciutto di Parma, Stracciatella, Balsamic Reduction 17

Mortadella & Pistachio Pinsa

Italian Mortadella, Stracciatella, Roasted Pistachio, Pesto 16

Homemade Cannelloni v

Spinach, Ricotta, Marinara Sauce 17

Chicken Slider

[4 Sliders] Chicken Patty, Cucumber, 19
Tomato, Tzatziki

Before placing your order, please inform your server if a person in your party has a food allergy.

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



SALADS

Figs & Beets v

Mesclun of Greens, Spinach, Caramelized Walnuts, 19
Goat Cheese, Sherry Vinaigrette

Mercát Caesar v

Romaine, Parmesan, Homemade Croutons, 19
Caesar Dressing

Niçoise

Seared Tuna, Mesclun of Greens, Fennel, Green Beans, 18
Potatoes, Kalamata Olives, Cherry Tomato,
Balsamic Vinaigrette

Greek v

Cucumber, Kalamata Olives, Feta, 21
Tomato, Red Onion, Extra Virgin Olive Oil

Enhance Any Salad

Chicken 5 | Steak 9 | Salmon 7 | Shrimp 7

SANDWICHES

*Marriott Burger**

Angus Beef Patty, Cheddar Cheese, 21
Lettuce, Tomato, Homemade Pickles, Fries
Add Bacon 2 | Add Mushroom 2 | Add Truffle Fries 2

Shish Tawooq

Marinated Chicken Skewer, Hummus, Za'atar, 18
Artisanal Hot Sauce, Pickled Veggies, Pita Bread
Add Truffle Fries 2

Turkey-Pesto Focaccia

Roasted Turkey Breast, Lettuce, Stracciatella, 19
Tomato, Pesto Sauce, Fries
Add Truffle Fries 2

v vegetarian option

PIZZA

Margherita v

Tomato Sauce, Mozzarella 18

Pepperoni

Tomato Sauce, Mozzarella, Pepperoni 19

Arubiana

Tomato Sauce, Mozzarella, Pineapple, Ham 20

Funghi v

Tomato Sauce, Mozzarella, Mushrooms 19

Jamon Cotto

Tomato Sauce, Mozzarella, Ham 19

PASTA

Short Rib

Paccheri Pasta, Short Rib Ragù, 35
Parmesan, Lemon Zest

Seafood Linguini

Shrimps, Calamari, Mussels, 38
Clams, Fresh Tomato Sauce

Broccolini & Chickpeas v

Creamy White Wine Sauce, Orecchiete Pasta 29

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DINNER MAIN COURSES

Served from 5:00PM - 10:00PM

Branzino Filet

Batata Harra, Tahini Sauce, Parsley-infused Oil 39

Pistachio Crusted Salmon

Creamy Polenta, Chermoula, Watercress 38

Paella v

Green Beans, Bell Peppers, Artichokes 25
Mushrooms, Pickled Veggies

Add Jumbo Shrimps 9

Roasted Lemon Chicken

Half Chicken, Baby Potatoes, 33
French Green Beans

*Prime Striploin**

Infused Jamón Serrano Demi-Glace, 47
Domino Potatoes

Lamb Shank

Tahini, Dates, Couscous 45

v vegetarian option

SIDES

Baby Carrots v

Cardamom and Valencia Orange Glaze 9

Batata Harra v

Spicy Lebanese Potatoes 9

Vine Ripened Tomato v

Pickled Red Onion, Feta, 9
Mint, Pomegranate

Local Mushrooms à la Provençale v

Fresh Herbs, White Wine 9

Broccolini v

Chickpeas, Onion 9

DESSERTS

Tiramisu v

Mascarpone, Coffee, Ladyfingers 11

Crema Catalana v

Traditional Spanish Custard 11

Moroccan Chocolate Cake v

Dates, Pistachio, Caramel 12

Roses & Pistachio Cheesecake v

Basbousa Cake, Creamcheese Curd, Rose Syrup, 12
Pistachio

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TEA & COFFEE

We serve 100% Organic Coffee, Enjoy!

Hot Tea	4.0
Hot Chocolate	4.0
Coffee	4.5
Espresso	4.5
Double Espresso	7.0
Cappuccino	5.0
Café Latte	5.0
Café Mocha	5.5
Iced Coffee	4.5

BEER & SELTZER

Birra Moretti	10
Peroni	10
Balashi	8
Chill	8
Magic Mango	8
Miller Lite	10
Coors Light	10
Amstel Bright	10
Heineken	10
Corona Extra	10
Heineken 0.0	5
Calypto Hard Seltzer [ask server for selection]	9

MOCKTAILS

Palm Beach Fizz

Cranberry Juice, Passionfruit Purée, Strawberry, Fever-Tree Ginger Beer	14
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Biba Dushi

Lyre's Dry London, Pineapple Juice, Grapefruit Juice, Fresh Lime Juice, Lychee Purée, Fever-Tree Sparkling Soda	14
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Low Tide Spritz

Lyre's Italian Spritz, Mango Purée, Lyre's Grande Classico Sparkling Wine	15
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COCKTAILS

Olive Grove

Ketel One Vodka, Olive Brine, Sea Salt, Stuffed Olives	18
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Aloe Breeze

Aperol, Aloe Vera Juice, Pink Grapefruit, Soda Water, Cantaloupe	19
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Santorini Sunset

Casamigos Blanco Tequila, Passionfruit, Cointreau, Yuzu Syrup	23
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Bon Bini Bellini

Grey Goose Peach and Rosemary Vodka, Peach, Apricot, Prosecco	22
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Island Spice

Malibu Rum, Coconut Cream, Lime Pineapple Juice, Prosecco, Nutmeg	19
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Apokrie Spritz

Gin Mare, Lime, Grapefruit, Elderflower, Fever-Tree Soda, Fresh Herbs	23
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Coconut Negroni

Beefeater Gin, Coconut Washed Campari, Sweet Vermouth	18
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Spicy Guava

Mi Campo Reposado Tequila, Guava, Jalapeño, Lime, Sea Salt	19
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One Happy Island

Table Side Island Sangria [serves 6 people]	59
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Kiwi Bird Spritz

Bombay Sapphire Gin, Kiwi, Lemongrass, Fresh Lemon Juice, Prosecco	18
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SPARKLING*Marqués de Cáceres, Cava Brut*

Catalunya, Spain 16 | 64

Santa Margherita, Prosecco Superiore

Veneto, Italy 16 | 64

Montresor, Rosé Royal Brut

Veneto, Italy 64

Domaine Carneros by Taittinger, Brut

Napa Valley, United States 79

Laurent Perrier, La Cuvée Brut

Champagne, France 129

WHITE*Stemmari, Moscato*

Sicily, Italy 13 | 49

Grans-fassian, Riesling

Mosel, Germany 17 | 66

Santa Margherita, Pinot Grigio

Trentino-Alto Adige, Italy 17 | 66

Kim Crawford, Sauvignon Blanc

Marlborough, New Zealand 16 | 64

Josh Cellars, Chardonnay

California, United States 14 | 62

Villa Antinori, Toscana Bianco

Tuscany, Italy 14 | 62

Santiago Ruiz, Albariño

Rías Baixas, Spain 64

*Marcel Martin, La Rochetais
Pouilly-Fumé, Sauvignon Blanc*

Loire Valley, France 66

ROSÉ*AIX Coteaux d'Aix-en-Provence*

Provence, France 16 | 64

Hampton Water

Pays d'Oc, France 70

RED*Meiomi, Pinot Noir*

California, United States 19 | 75

Parini, Montepulciano

Abruzzo, Italy 13 | 49

*Vigneti del Salento,
"Zolla" Primitivo di Manduria*

Puglia, Italy 15 | 52

Catena, Malbec

Mendoza, Argentina 17 | 66

*Robert Mondavi Private Selection,
Cabernet Sauvignon*

California, United States 15 | 52

Gerard Bertrand, Art de Vivre Red

Languedoc, France 17 | 66

Ruffino, Chianti Ducale Oro

Tuscany, Italy 95

*Michele Chiarlo,
Barbera d'Asti "Le Orme"*

Piemonte, Italy 66

Bodegas Faustino, Crianza Tempranillo

Rioja, Spain 49

Quinta do Crasto, Reserva Vinhas Velhas

Duoro, Portugal 68

Abbazia di S. Gaudenzio, Barolo

Piemonte, Italy 79

*Far Niente 'Post & Beam'
Cabernet Sauvignon*

Napa Valley, United States 129

