
Miami

S P I C E

AUGUST 1 – SEPTEMBER 30
\$39 per person

FIRST COURSE

Choice of:

CAESAR SALAD

WEDGE SALAD

BABY GREENS

MAINE LOBSTER BISQUE

CHICKEN TORTILLA SOUP

BLUE CHEESE POTATO CHIPS

OYSTERS ON THE HALF SHELL

chef's selection of three

MAIN COURSE

Choice of:

JUMBO LUMP CRAB CAKES

whipped yukon gold potatoes, grilled asparagus

6 OZ. CENTER-CUT FILET MIGNON

choice of two sides, rosemary demi-glace

8 OZ. CENTER-CUT FILET MIGNON

choice of two sides, rosemary demi-glace (+\$10)

12 OZ. BONE-IN PORK CHOP

mostarda, parmesan-herb roasted yukon potatoes,
grilled asparagus

SEARED GEORGES BANK SEA SCALLOPS

lobster risotto, champagne beurre blanc

CHEF'S SPECIAL: GRILLED BLOCK ISLAND SWORDFISH

pan roasted pearl couscous, shaved brussel sprouts,
garlicky greens, lemongrass brown butter, chive snips

FINAL COURSE

Choice of:

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE VELVET CAKE

DEVON
SEAFOOD + STEAK