

G the GROVE

Dinner available from 5:30 - 11PM

STARTERS

Jumbo Chicken Wings

spicy buffalo, sweet chili, jerk, dry rub,
ranch or blue cheese, celery & carrots \$14

Watermelon Gazpacho

served chilled with feta crème, balsamic pearls, micro mint \$8

Ahi Tuna Tower

wonton crisps stacked with ahi poke, avocado relish,
mango salsa, sweet thai sauce, sriracha aioli \$16

Coconut Shrimp

house breaded, mango jalapeno marmalade \$14

Pork Belly Sliders

korean bbq glazed pork belly, kimchee,
guava aioli, bao bun \$12

Cobia Carpaccio

shaved serrano, blood orange supreme,
watermelon radish, yuzu ponzu \$15

SALADS

Classic Caesar

romaine, rustic garlic croutons,
aged parmesan, house-made caesar dressing \$12
grilled chicken \$6, grilled shrimp \$8, grilled skirt steak \$10

King Crab, Mango & Avocado Salad

butter lettuce, heirloom cherry tomatoes,
florida citrus vinaigrette \$21

Burratina Salad

creamy mozzarella, yellow tomatoes, avocado,
crispy prosciutto, sun fresh farm micro basil, fig gastrique \$16

add a protein

grilled chicken \$6, grilled shrimp \$8, grilled skirt steak \$10

the GROVE

SANDWICHES & BURGERS

*served with shoestring fries, house-made chips,
mixed green salad, or local fruit*

Grove Lobster Roll

cool water lobster, lemongrass aioli, celery, tarragon,
crispy shallot, bibb lettuce, buttered brioche roll \$24

Crispy Grouper

cajun pan fry, grilled pineapple, cucumber,
pickled red onion, curried yogurt, brioche bun \$21

Open-Face Portabello

grilled portabello, heirloom tomato, baby spinach,
charred yellow bell pepper, humbolt fog goat cheese,
black garlic aioli, tomato focaccia \$16

Royal Burger

100% certified angus beef, hormone & antibiotic-free
lettuce, tomato, red onion, pickle, brioche bun
choose two: cheddar, swiss, applewood smoked bacon,
caramelized onions, sautéed mushrooms, avocado, fried egg \$19

Caribbean Jerk Burger

fried plantain, jerk rub, sun flower sprouts, mojo aioli \$19

Bison Burger

jalapeno bacon, grilled onions, gouda cheese,
vealonnaise \$22

ENTRÉES

Grilled Skirt Steak

manchego whipped yukon potatoes,
corn succotash, chimichurri \$26

Pressed Chicken

free range organic, crispy skin, butternut squash hash,
haricots verts, natural jus \$23

Florida Grouper

pan seared, coconut risotto, grilled asparagus,
lemongrass butter \$29