

DINNER

small plates & shareables

BALEEN SLIDERS bacon, guacamole, cheddar, crispy onions, spicy mayo	11
LOBSTER SLIDERS crispy jalapeño, chile crema	16
SPICY TUNA TACOS avocado, toasted sesame seed, micro cilantro, sriracha aioli	14
SHRIMP AJILLO polenta, poblano chile, capers, olives, lemon	16
CALAMARI FRITTO masa harina, chipotle aioli	13
LOBSTERMAC & CHEESE aged white cheddar, truffle-parmesan crumbs	18
DUCK CARNITAS cornmeal crepes, chipotle blackberries, apple slaw	17
PARMESAN-TRUFFLE FRIES aioli	11
PEI MUSSELS white wine, chorizo, tomato, herbs, garlic bread	14
CHARCUTERIE & CHEESE BOARD olives, guava-orange marmalade	22

soups & salads

add grilled chicken 6 | shrimp 8 | mahi 8

DAILY SOUP	8
CONCH CHOWDER roasted pepper purée, scallion sour cream, aged sherry	12
THE NOBLE GARDEN quinoa, farro, mixed greens, celery, beets, avocado, tomato, cucumber, mint, toasted almonds, watermelon radish, crumbled blue cheese, aged sherry vinaigrette	13
WEDGE BLT heirloom tomato, sugar-braised bacon, jalapeño ranch	13
CAESAR hearts of romaine, parmigiano reggiano, buttered croutons	11
HEIRLOOM TOMATO & BURRATA arugula pesto, crostini	14

chilled seafood

KEY WEST PINK SHRIMP cocktail sauce, lemon	14	OYSTERS ON THE HALF SHELL (6) mignonette, cocktail sauce	18
---	----	---	----

by land & by sea

CIOPPINO	32
fresh catch, shrimp, calamari, clams, mussels, tomato-fennel broth	
MISO-GLAZED MAHI MAHI	29
calabaza purée, ginger greens	
PAN-ROASTED GROUPEL	34
truffle-corn purée, lardons, asparagus, tomato	
HERB-ROASTED HALF CHICKEN	26
goat cheese mashed potatoes, wilted spinach, madeira-chicken jus	
LINGUINI BOLOGNESE	23
short rib, sirloin, san marzano tomato, grana padano, micro basil	
ROQUEFORT-CRUSTED FILET	39
short rib hash, whipped potatoes, charred broccolini, port wine demi-glace	
SKIRT STEAK FRITES	31
truffle-parmesan fries, brandy-green peppercorn sauce	

simply grilled

SKIRT STEAK	24
U8 SHRIMP	25
FILET OF BEEF	32
MAHI MAHI	23
HALF CHICKEN	22

SAUCES

baleen steak sauce | chimichurri | caper remoulade

side plates

YUKON GOLD POTATO PURÉE	6
CHARRED BROCCOLINI	6
olive oil, lemon	
SAUTEED MUSHROOMS	8
wine, garlic, herbs	
GRILLED ASPARAGUS	8
shallot confit, lardons	

pizzas

WILD MUSHROOM	13	MARGHERITA	12	PEPPERONI	14
croque sauce, goat cheese, arugula		vine-ripe tomato, mozzarella, basil		marinara, mozzarella	



BALEEN

KITCHEN

EAT LOCAL. THINK GLOBAL.

