

RWWSB

DINNER 6 PM

APPETIZERS

- Mahi Fish Dip // grilled sourdough, jalapeño 14
- Wagyu Beef Carpaccio // capers, truffle pecorino cheese 22*
- Caesar // homemade crouton, shaved parmesan 16*
- House Salad // field greens, tomato, cucumber, onion 17
- Prawn Cocktail // lemon, fresh horseradish 24
- Grilled Octopus // caldo de pescado, crispy yucca 18
- Classic Corvina Ceviche // sweet potato, corn, radish 17*
- Beste Russian Osetra Caviar // brioche, accoutrements 135
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PIZZAS AND PASTAS

- Pizza of the Day MP
- Meat Agnolotti // porcini ragu, demi-glace 24
- Spaghetti "Cacio e Pepe" // olive oil, pecorino cheese 23
- Lasagna Bolognese // ricotta, bechamel 24
- Spaghetti Vongole // white wine sauce, cherry tomato, clams 25
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MAINS

- Catch of the Day // coconut lime sauce, mango chutney 34
- Branzino // lemon caper sauce, broccolini 36
- Roasted Organic Chicken // forbidden rice, roasted corn 28
- Hanger Steak // arroz con gandules, salsa verde 34*
- 14 oz Prime NY // truffle french fries 62*

ON THE SIDE

- Crispy Maitake Mushrooms // romesco 9
- Tuscan Crispy Potatoes // parmesan, rosemary, chili flakes 9
- Broccolini // garlic, olive oil 9
- French Fries 9
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DESSERT & CHEESE

- New York Cheesecake // strawberry coulis 12
- Carrot Cake // dark rum 10
- Fran Brulee // strawberry conserve, fresh mint 11
- Gricel's Key Lime Pie // caramel sauce 11
- Selection of Domestic & Imported Cheese
Choice of 3 for 15 | Choice of 5 for 18

Please inquire with your captain for options

Automatic service charge of 20% is applied, 22% to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

For special events please contact us: events@knhospitality.com
or by phone at 305.938.3118

NON-ALCOHOLIC COCKTAIL

Cucumber-Thyme Lemonade
fresh cucumber, lemon, thyme 10

COCKTAILS

Thoroughbred
Vodka, grapefruit, lime, rosemary 15

Fall Sunset
Tequila, Strega, blood orange, lime, ginger 17

Wild Rose
Bourbon, lemon, raspberry 17

Seventeenth Century
Gin, Luxardo Cherry Liqueur, Orgeat, lemon 17

Smoke Signals
Mezcal, St Germain, Fresno chili, passion fruit 17

Raspberry Oasis
Rum, Cocchi Americano, lemon, raspberry 15

BEER

Draft
The Tank 'el Farito' IPA, Florida 6.5% 9
Mia 305 'golden ale', Florida 5.0% 9
Peroni Lager, Italy 5.1% 9
Unibroue 'la fin du monde', Canada 9% 9

Bottles + Cans
Lucky Buddha, China 4.8% 8
Irma's Laeger, Florida 4.8% 9
Paulaner Hefe-Weizen, Germany 5.5% 8
Unibroue "Maudite" Amber Red Ale, Canada 8% 13
Sun Lab Hazy IPA, Florida 6.5% 13
Strongbow Apple Cider, England 5% 9
Krombacher Weizen N/A, Germany 0.5% 8

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco 'Jelo' Bisol, Italy 14
Cremant d'Alsace Rose' Jean Adam, France 22
Champagne Brut "La Francoise" Taittinger France 24

WHITE

Chardonnay Pomino Bianco Frescobaldi, Italy 12
Pinot Grigio Kettmeir, Italy 15
Sauvignon Blanc Nautilus, New Zealand 12
Riesling JJ Prum 'Graacher Himmelreich' Spätlese, Germany 25
Sauvignon Blanc Merry Edwards, California 30
Chardonnay Cakebread, California 26

ROSE

M by Minuty, Cotes de Provence, France 14

RED

Pinot Noir Chemistry, Oregon 16
Merlot Domaine Napa, California 16
Cabernet Sauvignon Broadside, California 14
Malbec Reserve Piattelli, Argentina 14
Supertuscan Frescobaldi Tenuta di Castiglioni, Italy 15
Pinot Noir Cristom 'Louise Vineyard', Oregon 36
Barbaresco, Ca del Baio, Italy 31
Bordeaux Chateau L'Harmonie de Fondbadet, France 29