

# R W S B

## LUNCH 12 PM – 4 PM

### LATE DAY BREAKFAST


**Smoked Salmon Plate** // lox, classic accoutrements 20\*


**Greek Yogurt** // fresh berries, homemade granola 15 

### RAW BAR


**Italian Ceviche** // hamachi, blood orange and lime juice, cherry tomato, capers, olives, Calabrian chili, rustic crostini 24\*

**Prawn Cocktail** // lemon, fresh horseradish, cocktail sauce 31\* 

**Daily Selection of Oysters** // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce **Half Dozen 24 Dozen 45\*** 



**Half Dozen Little Neck Clams** // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce 18\* 

**Tuna Tartare** // sherry-truffle vinaigrette, artichoke hearts, avocado 26\* 

**Crudo Ghiacciato** // oysters, clams, truffle tuna tartare, prawn cocktail, Italian ceviche 96\* 

**Bester Russian Osetra Caviar** // brioche, accoutrements 150

### SALADS

**House Salad** // field greens, tomato, cucumber, onion 18  

**Caesar** // homemade crouton, shaved parmesan 17\*


**Watermelon Salad** // cucumber, heirloom tomato, feta crumbles, mint white balsamic dressing 21  

**Antipasto Salad** // lettuce, olives, provolone, pepperoncini, soppressata, cherry tomato, hearts of palm, roasted peppers, red wine – oregano vinaigrette 24

#### Salad Enhancements


Grilled fish 15\* | Grilled shrimp 13\* | Grilled chicken 8

### PASTA AND PIZZAS

**Margherita** // San Marzano tomato, mozzarella 18 

**Tartufata** // four cheese, truffle paste, mushrooms, arugula 26

**Spagnola** // crispy chorizo, grated manchego, mozzarella, piquillo peppers, tomato sauce 22

**Spaghetti "Cacio e Pepe"** // olive oil, pecorino 24 


### BURGERS AND SANDWICHES

Choice of french fries or house salad

**Double Stack Burger** // cheddar cheese, secret sauce, lettuce, tomato, onion 24\*

**Bacon Burger** // double patty, cheddar cheese, bacon, avocado, red onion, lettuce, tomato, ranch 28\*

**BBQ Burger** // double patty, mushroom, braised onion, cheddar cheese, BBQ aioli 27\*

**Vegan Bean Burger** // plant based mozzarella, vegan aioli, lettuce, tomato, onion, avocado 29 

**Mahi Sandwich** // lettuce, tomato, tartar sauce, crispy shallot 28\*

**Italian Pressed Panino** // sundried tomato tapenade, imported ham, soppressata, provolone, roasted peppers 21


**Lobster Roll** // bibb lettuce, capers, potato roll 36

### ENTREES

**Catch of the Day** // sauteed spinach, puttanesca coulis, potato croquettes 35\*

**Half Chicken Diavola** // peperonata, mac n cheese fries 34

**Chicken Parmigiana** // breaded organic chicken, pomodoro sauce, mozzarella, parmigiano, spaghetti al pomodoro 34

**Hanger Steak** // sauteed rice, pigeon peas, crispy bacon, salsa verde 36\* 

### COLD-PRESSED JUICES

**K8** // kale, spinach, swiss chard, apple, celery, lime 14

**B4** // beet, apple, celery, lemon 14

**P3+** // pineapple, pear, apple, mint 14

**Ginger Shot** // ginger, lemon, agave 8

**Matcha Green Tea** // oat milk latte, reishi & maitake 10

Automatic service charge of 20% is applied, 22% to parties of 6 or more. Se agregará a su factura el 20% de cargos por servicio; el 22% si se trata de 6 o más personas. Nap ajoute nan bòdwo a yon chaj 20% pou sèvis; chaj la ap 22% si nou 6 moun ou plis.

\*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@knrhospitality.com](mailto:events@knrhospitality.com) or by phone at 305.938.3118

## NON-ALCOHOLIC COCKTAIL

Cucumber-Thyme Lemonade  
fresh cucumber, lemon, thyme **10**

## COCKTAILS

Strawberry Fennel  
Vodka, strawberry, fennel, grand marnier, lemon **15**

Bitter Sweet Symphony  
Gin, campari, grapefruit, lemon **15**

Aztec Medicine  
Aged Rum, pineapple, cilantro, lime **17**

Perfect Storm  
Tequila, ginger liqueur, thyme, grapefruit, lime, agave **17**

Smoke Signal  
Mezcal, st germain, fresno chili, passion fruit **17**

Maiden  
Bourbon, cucumber, mint, ginger, lime **15**

**Red Bull Tropical Tequila**  
Tequila, splash orange juice, Red Bull Yellow Edition (Tropical), lime **16**

## BEER

Draft  
The Tank 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

Pacifico, Mexico 4.4% **9**  
Yuengling Lager, Pennsylvania 4.5% **9**  
Blue Moon, Colorado 5.4% **10**  
Negra Modelo, Mexico 5.4% **9**  
Lagunitas Hazy Wonder IPA, California 6% **10**  
Angry Orchard Hard Cider, New York 5% **10**  
Heineken 0.0, Holland 0% **9**

## ENERGY

Red Bull Energy Drink **8**  
Red Bull Sugarfree **8**  
Red Bull Yellow Edition (Tropical) **8**  
Red Bull Red Edition (Watermelon) **8**

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

Lamberti Organic Prosecco Brut NV, Italy **15**  
Jean-Baptiste Adam Brut Rose NV, France **22**  
Tattinger 'La Francaise' Brut NV, France **24**

### WHITE

Pomino Bianco | Frescobaldi, Italy **15**  
Chardonnay | Frog's Leap, California **19**  
Chardonnay | Cakebread, California **28**  
Pinot Grigio | Kettmeir, Italy **15**  
Sauvignon Blanc | Nautilus, New Zealand **15**  
Sauvignon Blanc | Merry Edwards, California **32**  
Riesling | J.J Prüm 'Graccher Himmelreich' Spatlese, Germany **28**

### ROSE

Chateau d'Esclans Whispering Angel, France **16**

### RED

Pinot Noir | Chemistry, Oregon **15**  
Pinot Noir | St. Innocent, Oregon **28**  
Merlot | BR Cohn, California **15**  
Bordeaux | Chateau Haut-Surget, Lalande-De-Pomerol, France **24**  
Cabernet Sauvignon | Broadside, California **14**  
Cabernet Sauvignon | St. Supery, California **21**  
Cabernet Sauvignon | Penfolds 'Bin 704', California **29**  
Malbec | Piatelli Premium Reserva, Argentina **15**  
Super Tuscan | Frescobaldi 'Tenuta di Castilione', Italy **18**  
Chianti Classico | Antinori 'Badia a Passignano', Italy **34**  
Amarone della Valpolicella | Famiglia Pasqua, Italy **29**

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