

st cloud

CEVICHE

Traditional	22
red grouper, radishes, leche de tigre	
Salmon Sesame	20
white soy, orange, fresno peppers	
Spanish Mackerel	18
persian cucumber, serrano pepper, nori	
Ceviche Tasting	36

All ceviches are served with plantain chips and yuca fries

SMALL PLATES

Yuca Fries	10
garlic aioli	
Blistered Shishito Peppers	15
meyer lemon	
Mozzarella di Bufala	18
grilled squash, salsa verde	
Short Rib Sliders	18
braised short rib, coleslaw	
Charcuterie Board	24
prosciutto, soppressata, finocchiona, Vermont cheese, crackers, olives, marcona almonds	

RAW BAR

Signature Crab Apple	32
king crab, Granny Smith apple, wasabi	
Shrimp Cocktail	19
cocktail sauce, old bay aioli	
One Dozen Oysters	30
East and West Coast selections available daily, please enquire with your server	

SWEETS

Coconut Panna Cotta	14
Mango Mint Sorbet	12

Consuming raw or undercooked food may increase the risk of foodborne illness.

