

To Go Items Menu ** 48 hour notice is required

Sides	Pint	Quart
Black Beans & Quinoa: red bell peppers, herbs, lime	\$14	\$24
Grilled Broccoli: pine nuts, lemon, EVOO & roasted garlic	\$18	\$30
Spicy Cucumbers: marinated cucumbers, onion, Soy & Sambal	\$16	\$24
Dijon-Herbed Roasted Potatoes: grilled onion, scallions, sweet peas	\$12	\$20
Roasted Tomato Salad: basil, arugula pesto, olives & parmesan	\$9	\$19
Roasted Corn: cilantro, onion, roasted peppers, and celery	\$12	\$22
Potato & Cauliflower Purée: roasted garlic, olive oil, cream, and	\$12	\$22
Grilled Fennel: apples, walnut, yogurt, mayonnaise, lemon	\$16	\$30
Salads	For 2	For 4
Watermelon Greek Salad: Mint, Feta, Cucumber, Olives & Tomato	\$22	\$40
Garden Salad choice of balsamic, lemon herb or creamy garlic	\$18	\$30
Caesar Salad herbed, croutons, parmesan cheese	\$20	\$35
Kale Salad pine nuts, raisins, lemon juice, parmesan, olive oil	\$20	\$36
Raw & Ready items are seasoned or marinated, ready to cook	For 2	For 4
*Approximately 6-7oz meat per serving unless indicated otherwise		
Chicken & Bell Pepper Skewers, zucchini, onions & tomato	\$20	\$36
Shrimp Skewers cashew satay sauce & chili, ginger & cilantro	\$38	\$65
Marinated Beef Angus Tenderloin rosemary, thyme & house spice	\$42	\$72
Marinated Lemon Basil Chicken Breasts Olive oil and honey	\$24	\$44
Miso and Sambal Chicken Thighs Soy sauce, ginger sesame oil	\$22	\$40
Blackened Fish Fillets* blackened seasoning, lemon oil & Oregano	MP	MP
Seasoned 10oz Ribeye Steaks	\$95	\$190
Marinated Bourbon thick Cut Pork Chops Soy sauce & Brown sugar	\$45	\$90

*Fresh fish offer will vary

** Service charge and taxes not included

\$ 50 Chargae will apply for island delivery



To Go Meal Packages 48-hour notice is required

Meal Packages	For 2	For 4
Chicken Dinner whole rotisserie chicken, roasted vegetables		\$48
Cheese sauce Lasagna with bechamel, spinach & mushrooms		\$90
Garlic bread, garden salad, pint sorbet or ice cream		
Spaghetti Bolognese Caesar salad, house made bread, chocolate	\$60	\$110
chip cookies		
Mediterranean Grill, lamb Kofta, ready to grill, zucchini & feta	\$80	\$150
salad, tzatziki, Roasted eggplant & onion salad, pita bread		
Island Grill fresh catch ready to grill, spiced pineapple salsa,	\$80	\$160
brown rice, mango red cabbage slaw, coconut macaroons		
Steak & Potato Grill seasoned 8ozribeye steaks ready to grill,		
balsamic marinated mushrooms, potato cauliflower purée,	\$90	\$170
lemon parmesan asparagus, pint of sorbet or ice cream		
Sous vide lobster tail Brown butter, thyme, charred carrots		
Purée, Mesclun of greens	\$120	\$235

To Go Dessert

Key Lime Pie serves <i>6-8</i>	\$28
Wine Poached Pear Bosc pear, spices & vanilla ice cream	\$24
The Purist one dozen each mini chocolate chip cookies and	\$22
double chocolate brownies	
Coconut Macaroons 1doz coconut and almond Macaroons	\$35
Rum Carrot cake Walnuts and rum preserved golden raisins	\$24

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