



FRESH AMERICAN BISTRO

SMALL PLATES

Soup of the Moment \$8

Salt and Pepper Grouper Bites \$22  
lightly breaded, sliced jalapeños, bell pepper slaw

Daily Oysters \$1.50 each  
served on ice, mignonette sauce

Hawaiian Ceviche \$14  
marinated grouper, coconut milk, pineapple,  
bell pepper, lime and cilantro

Grilled Octopus \$15  
fingerling potatoes, roasted bell pepper, paprika

Seared Marinated Ahi Tuna \$15  
mango slaw, crispy wonton chips

Baby Crab Cakes \$12  
grilled asparagus, fresh coriander aioli

FROM THE GARDEN

FAB Baby Caesar Salad \$12

Iceberg Wedge Salad \$13  
diced egg, bacon, dried cherries, tomatoes, blue cheese dressing

Beet and Arugula Salad \$13  
goat cheese, candied walnuts, baby heirloom tomatoes,  
honey shallot vinaigrette

Vegetable Platter \$10  
assorted baby vegetables, artichoke hearts, black olives,  
hummus, served with pita toast

FABULOUS SIGNATURES

Lobster Mac and Cheese \$18

Florida Shellfish Fettucini \$19  
Key West shrimp, Florida lobster tail, mussels, clams,  
homemade fish broth

Mussels and Fries \$14  
sautéed with white wine garlic sauce

Key West Shrimp and Grits \$16  
white cheddar grits, andouille sausage

Braised Short Rib \$14  
smoked mashed potatoes, baby carrots

10-oz. Wagyu BBQ Burger \$19  
crispy onions, smoked gouda cheese, bourbon BBQ sauce, Brioche bun

10-oz. Buffalo Burger \$19  
aged white cheddar, wild mushrooms, smoked bacon,  
sautéed shallots, spicy aioli, Brioche bun

Fresh American Pasta  
daily special

SIDES \$6

- Loaded Baked Potato
- Truffled Steak Potatoes with Parmesan
- Herbed Onion Rings
- Cauliflower Gratin with Swiss Cheese
- Chef's Wild Mushrooms
- Smoked Mashed Potatoes with Roasted Garlic
- Grilled Asparagus with Aged White Cheddar
- Sautéed Garlic Kale
- Grilled Corn on the Cobb

MIAMI WATERS

Black Grouper \$29  
Local Daurade Mahi Mahi \$25  
Whole Snapper | Market Price

FROM THE CHOP

Braised Short Rib on the Bone \$24  
8-oz. Angus Beef Tenderloin \$34  
16-oz. Bone-in Rib Eye \$36  
16-oz. New York Strip Steak \$33  
10-oz. Grass-Fed Skirt Steak \$25  
Half-Roasted Natural Chicken \$25

SAUCES

Lemon Butter, Bourbon Demi-Glace,  
Creamy Citrus Butter, Smoked Red Wine Reduction

FLATBREADS

Truffle Wild Mushroom \$14  
arugula, mozzarella, truffle oil drizzle

Buffalo Chicken \$15  
blue cheese crumbles, mozzarella, marinara sauce

Artichoke, Spinach and Feta \$14  
arugula, pepperoncini, sweet drop peppers, marinara sauce

Meat Lover's \$16  
pepperoni, bacon, ham, Italian sausage, caramelized onions,  
marinara sauce

F.A.B menus are inspired by local farmers, fishermen, and artisan food producers. Our menus and ingredients may change based on the availability from our farmers.

An 18% gratuity will be added to your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.