



TWIN VIEW
DINNER MENU

TEASERS

STRACCIATELLA

persimmon, local honey, meyer lemon, borage

\$18

MUSHROOMS

*64° egg, smoked goat cheese, jamon,
black garlic, marcona almonds*

\$19

CORN & TRUFFLE

bisque, southern crab hushpuppies

\$16

KEY WEST PINK SHRIMP
& OCTOPUS

saffron butter, teardrop pepper, toast

\$20

CARPACCIO

*lightly cooked beef, pickled mustard seeds,
haystack potato, nasturtium*

\$22

LOBSTER "POT PIE"

mornay, sweet peas, drunken mustard, gruyere

\$28

CHILLED

HOG ISLAND OYSTERS

dressed with brined purple onion, leche de tigre

MP

CRUDO

fresh fish, ruby grapefruit, pomegranate, dill, pistachio

\$34

FLORIDA SHRIMP

spiced tomato, bourbon barrel smoked paprika

\$29

EARTH

HEIRLOOM TOMATOES

sheep's feta, lemon, basil, dill blooms

\$27

LOW COUNTRY CAESAR

*lettuce hearts, Thomasville Tomme,
cornbread crouton, buttermilk Caesar dressing*

\$16

FARMHOUSE SALAD

*butterhead lettuce, tomatoes, slivered vegetables,
fresh cheese, warm bacon dressing*

\$15

STRAWBERRY SALAD

*peppered greens, Asher blue, smoked pecans,
strawberries, agrodolce*

\$15



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COASTAL

ORA KING SALMON

loin, green onion soubise, marble potatoes, peas, mint chimichurri

\$47

SCALLOPS

jupiter rice grits, zellwood corn chow chow, citrus begonia

\$49

LOCAL FISH

preserved green tomato verdi, herb salad, crushed lemon

\$48

PASTA

CACIO E PEPE

house-made bucatini, pancetta, peas, sheep's cheese, Aleppo pepper

\$34

CARMELLE

ricotta, melted cipollini, hazelnut sugo

\$36

GNOCCHI

Bolognese, stracciatella, fresh herbs, aged Reggiano

\$38

FIRE

HEARTBRAND AKAUSHI BEEF

8 OZ FILET MIGNON

\$68

18 OZ NY STRIP

\$87

BRAISED SHORT RIBS

"kalbi glaze", kimchi butter

\$57

WAGYU BURGER

heirloom tomato marmalade, hydro-crisp lettuce, onion, jack cheese, craft sauce, pickles

\$28

JOYCE FARMS CHICKEN

half crisp, soul sunshine pickle, sourdough

\$36

DUROC PORK CHOPS

pepper jelly

\$44

SIDES

MASHED POTATOES

\$12

CREAMED CORN

bacon, chive gremolata

\$15

JUPITER RICE GRITS

\$12

TRUFFLE FRIES

pecorino, fresh herbs

\$14

ROASTED MARBLE POTATOES

\$12

GRILLED BROCCOLINI

Aleppo pepper

\$14