



LUNCH

11:00am to 6:00pm

ALLISON BAR

11:00am to 11:00pm

Raw Bar/Small Plates/Appetizers

OYSTERS ON THE HALF SHELL* (R)(GF) Ask your server for today's fresh selection	3/ea
CEVICHE* (R) Mahi, bay scallops, swai, aji amarijo, yucca and plantain chips	15
SHRIMP COCKTAIL* (GF) Poached pink shrimp, cocktail sauce, horseradish shavings	18
TUNA CRUDO* (R) Spice crusted, sweet soy, compressed pineapple, ginger, Avocado, shiso, and jalapeno	18
SHRIMP TOAST Sweet baby shrimp, avocado crème, micro cilantro	9
CRISPY CALAMARI Rice flour breading, Sicilian tomato sauce	13
CHICHARRONES Spicy citrus and salt spiced, served with orange and jalapeno marmalade	8
HEIRLOOM TOMATO TOAST (VEG) Sweet tomatoes, e.v.o.o, sea salt, cracked pepper, shaved parmesan, micro basil	8
COLOMBIAN EMPANADAS Beef and potato, served with Aji Salsa and Spicy Mayo	16
SHRIMP BROICHETTES Grilled with marinated pineapple, balsamic reduction	18
CLASSIC CAESAR (VEG) Romaine, lemon Caesar dressing, herbed croutons, parmesan crisp, marinated white anchovies	10
GREEK SALAD (GF) (VEG) Feta cheese, olives, cucumber, tomatoes, oregano vinaigrette	11
MIXED GREENS (GF) (VEG) Baby field greens, cherry tomatoes, cucumber, shaved radish, pearl onions, and balsamic vinaigrette	10
Salad add-ons:	
Grilled chicken	8
Grilled shrimp	13
Grilled mahi	13
CORN CHOWDER WITH CHORIZO	10
CHEF'S SOUP OF THE DAY Ask your server for today's fresh selection	10

Mains

SHRIMP SCAMPI Fettuccine, lemon, garlic, butter, fresh herbs	23
NEW YORK STRIP* (GF) 14oz, cracked black pepper, sea salt, potato puree, market vegetables	35
PAN SEARED ASHLEY FARMS CHICKEN BREAST Market vegetables, pan jus	25
LOCAL DAILY FISH Market vegetables, jalapeno and citrus buerre blanc	29

Sandwiches and Company

(Sandwiches served with choice of fries, chips, or salad)

ANGUS BEEF BURGER* House spread, lettuce, tomato, red onion, and pickle	18
GRILLED MAHI MAHI SANDWICH Lemon and tarragon aioli, lettuce, tomato, red onion	19
TURKEY CLUB SANDWICH Shaved turkey, crisp bacon, lettuce, tomato, mayo	16
CUBAN SANDWICH Mojo pork, sliced ham, yellow mustard, pickles, Swiss cheese	17
BLACKENED FISH TACOS Pineapple chutney, avocado, Bibb lettuce, cilantro, Yucca chips	18
SHRIMP SALAD SANDWICH Media noche bread, Bibb lettuce	19
JUMBO CHICKEN WINGS Buffalo style, celery, carrots, blue cheese dressing	16
CHICKEN TENDERS Fries, ranch or honey mustard sauce	16

Sandwich add-ons:

Applewood smoked bacon	3
Fried egg	3
Cheddar or Swiss cheese	3
Avocado	3

Sides

Potato puree (GF) (VEG)	8/ea
Market vegetables (GF) (VEG)	
Roasted mushrooms with peppers (GF) (VEG)	
Rice and beans, traditional style with shredded pork	
French Fries	

6261 Collins Ave, (at 63rd street), Miami Beach, FL 33140 www.hiltonmiamibeach.com

18% suggested gratuity is added for your convenience. 20% gratuity will be added to parties of 10 or more. Please inform your server of any food allergies. *Consuming raw or under-cooked items such as oysters may increase your risk of food borne illness.

Executive Chef, Tim Rowland
Chef de Cuisine, Shane Weagly

GF (Gluten Free) VEG (Vegetarian) R (Raw)