"My soul is full of longing for the secret of the sea,
and the heart of the great ocean sends a thrilling pulse
through me."
-Henry Wadsworth Longfellow

SEA LITTLE SNACKS

Beet Gazpacho 10
summer beet chilled soup, tomatoes, cucumbers, peppers

Hokkaido Sea Urchin Cone* 14
nori cone, kewpie-yuzukosho mayo

Croquetas de Bacalao* 14
Spanish codfish fritters, quince paste aioli dipping sauce

Maine Lobster Croquetas* 16
lobster and shrimp fritters, saffron aioli

California "Funnel Cake"* 13
seaweed funnel cake, avocado, blue crab, tobiko, mayo, cucumber

José's Asian Taco* 16
Ibérico bellota ham, cured hamachi, Osetra caviar, Korean seaweed, ginger

Marinated 'Ferran Adrià' Liquid Olives 12
green olives, piparra peppers…this will change your life!

Neptune's Pillow* 16
tuna sashimi, spicy tuna, air breads, spicy rocoto mayo, sea lettuce powder

Puntillitas Fritas* 14
baby squid and pickled peppers, simply fried, as they do in the south of Spain

Pescadito Frito 14
beet pescadito crocante, taramasalata, bottarga, citrus

SEDUCTIVE LITTLE SANDWICHES

Bagel and Lox* 12
Russ & Daughters' smoked salmon, air bread, cream cheese, pickled onions

Po Boy José!* 12
fried baby squid, pelayo, steamed brioche bun, alioli

Not so Po Boy José!* 14
fried oyster, steamed brioche bun, Platinum Malassol caviar, tartar sauce

Sea Urchin Coca* 22
pan de cristal, iberico pancetta, black pepper

Anchoas Don Bocarte* 14
Spanish salt cured anchovies, pan de cristal with tomato

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JAMÓN IBÉRICO DE BELLOTA FERMÍN*

Ibérico Bellota ham *cut by hand* 56
48-month cured ham from the legendary free range, acorn-fed, black-footed Ibérico pigs

RAW AND SIMPLE

King Crab, Alaska 29
cucumber, tomatoes, peppers, tomato-brandy sauce

Abalone and Shiitake*, Baja California, MEX 32
braised shiitake, raw abalone, pickled seaweed

Live Scallops* 24
watermelon radish, daidai sauce, sweety drops

Stone Crabs, Miami, FL 12/pc
Florida-style dijonnaise sauce, yuasa soy

Geoduck*, Taylor Shellfish, Washington 22
sashimi style, tobiko, tamari soy, wasabi

Ora King Salmon Tiradito*, New Zealand 18
yuasa soy, orange zest, dill, wasabi

Cobia "Rosa" Ceviche*, Open Blue Farms, Panama 26
"rose" of leche de tigre, nasturtium leaf, sweet potato, corn nuts

Tuna Ceviche Nikkei* 19
big eye tuna, soy-cured egg yolk, ponzu, puffed quinoa, avocado, jicama, red onion, furikake

"Crudo, Sashimi…Sashimi, Crudo…Same thing"* 22
pickled daikon, pickled seaweed, yuasa soy

Tuna **Geoduck** **Abalone**
Hamachi Belly **Salmon Belly** **Selection** 24

OYSTERS 18

Margarita* 5ea
tequila, lime, sal de gusano

Ceviche* 5ea
leche de tigre, corn nuts

Smoked* 5ea
apple mignonette, apple wood smoke

Ajo Blanco* 5ea
Black Opal caviar

Grilled 5ea
smoked butter, mace

Tempura* 5ea
tartar sauce

On the Half Shell*, *ask your server for daily selection* ½ doz – 1 doz 22/42
cocktail sauce, black pepper, fruit vinegar

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SEA WHAT ELSE…

Gambas al Ajillo, Mexican Golf, Florida 22
sautéed shrimp, garlic, olive oil, spicy tomato sauce, parsley

Sea Scallops, Nantucket, MA 26
pine nuts, dill, fennel pollen

Cockles, New Zealand 18
garlic with parsley or tomato sauce. Simple is good!

Lobster Grilled, Maine 1.5lb 60
Thai butter sauce, peanut, ginger

Ora King Salmon*, New Zealand 26
salmon roe, lemon, sorrel

Grilled Monkfish, New England 26
romesco sauce, begonias

Cobia Steak, Open Blue Farm, Panama 38
grilled over wood fire, mustard frills, lemon

Txipirones en su Tinta 20
seared baby squid, squid ink sauce, charred onions

Rossejat* 32
traditional "paella" of toasted pasta, Hokkaido sea urchin

Octopus 28
black garlic oyster sauce, meyer lemon, furikake gremolata

BIG GUYS FROM THE SEA

Salt Baked Branzino, Cantabrian Sea, Spain 52
almond escordalia, mojo verde

Seafood Butifarra* 22
house-made seafood and pork sausage, pan de cristal with tomato

Lion Fish*, Caribbean Sea, Spear-Fished, *see server for availability* 38
fried whole, tartar sauce

FOR THE MEAT EATER

Beef Rib Steak*, Rosewood, TX, 14oz. 125
oak-fire grilled, potato puree

Jidori Chicken, California 29
butterfly roasted, coffee rub, blackberry catsup

Lamb Loin, Anderson Ranch, Oregon 55
oak-fire grilled, hazelnut, sea lettuce crust, onion, natural jus

Secreto Ibérico de Bellota, Fermin*, Salamanca, Spain 62
it's a secret! Skirt steak from the legendary black-footed Ibérico pigs of Spain served with toasted tomato bread, mojo verde and anchovy chimichurri

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VEGETABLES AND SALADS

Pan de Cristal con Tomate 8
toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

Roasted Heirloom Carrots 12
sesame-olive oil yogurt espuma, ginger maple syrup, spices

"Simple" Tomato Salad, Homestead, FL 10
baby heirloom tomatoes, umami dressing, citrus, ginger-lime gel

"Honey, I Shrunk the Elote" 14
baby corn, cotija cheese, popcorn powder, sal de gusano, aioli

Espinacas a la Catalana and Wakame 12
spinach, wakame, pine nuts, raisins, apples, nori paste

Maitake Mushroom, Palm Beach, FL 14
mushroom puree, anchovy aioli, pickled beech mushrooms

Papas Arrugás, Canary Island Style 10
wrinkled potatoes, mojo verde, mojo rojo

Japanese Baby Peaches 18
Mimmo's burrata, hazelnut praline, zaatar

Roasted Cauliflower 12
preserved lemon, pine nuts, pomegranate

Seaweed & Persimmon 14
yogurt, sesame, yuasa soy

SEAFOOD STEWS & SOUP

Monkfish Suquet 32
traditional fisherman stew from Catalonia. Monkfish, prawns, potatoes, saffron

Sea and Land 28
Ibérico pork meatballs and baby squid stew, from the heart of Catalonia

TASTING MENUS

priced per person & entire party must participate

An Introduction to Bazaar Mar 75
a delectable showcase, highlighting each of our kitchens…great for a first timer!

A Journey with José 125
indulge in some of Chef's favorites

A Study of the Sea 225
get your PhD in the sea

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