



## A P P E T I Z E R

### Sushi Pizza

Crispy Rice Cake, Spicy Ahi Tuna, Soy Sauce Reduction, Siracha Aioli **23**

### Spicy Tuna Tartare

Wasabi Aioli, Pickled Ginger, Crispy Wontons, Sesame Seeds **22**

### Sweet & Sour Teriyaki Fried Calamari

Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion **21**

### Buffalo Milk Burrata & Cured Ham

Truffle Oil, Roasted Pepper Coils, Parmesan Crisp, Tomato & Arugula **21**

### Crispy Crusted Oyster

Black Pepper Aioli, Lemon Oil, Sea Salt **21**

### Stuffed Avocado

Stuffed with Crabmeat, Shrimp, Pico de Gallo, Topped with Chipotle Crema **23**

### Peruvian Ceviche

South American Dish of Marinated Fish, Aji Amarillo, Shaved Red Onion. Coriander, Tiger Milk **23**

### Roasted Fried Cauliflower

Cauliflower Topped with Tso's Sauce & Due Crema, Chopped Tomato & Green Onion **19**

### P.E.I. Mussels

Chorizo Sausage, Hot Cherry Peppers, Garlic White Wine Sauce **22**

### Shrimp Al Ajillo

Pan Seared Shrimp, Refried Beans, with White Wine Glaze, Lemon Aioli & Toast Points **23**

### Stuffed Hennessey Mushrooms

Spinach, Parmesan, Mozzarella, Cognac Cream **20**

### Colossal Crab Cake

Arugula, Shaved Apple, Red Onion, Julienne Carrots, Champagne Vinaigrette and Saffron Spicy Aioli **27**

### Papas Bravas

Roasted fingerling potato, spicy cream sauce topped with soft fresh farm egg & olive glee. **21**

## C R U D O - R A W

### Blue Point Oysters, 1/2 dz. GF

Side of Pickled Onion Mignonette, Cocktail Sauce **21**

### Little Neck Clams, 1/2 dz. GF

Side of Pickled Onion Mignonette, Cocktail Sauce **19**

### Cocktail Shrimp GF

Fresh Shrimp with Cocktail Sauce **23**

## E M P A N A D A S

### Beef

EACH 6.0

Ground Beef, Olives, Hard-Boiled Egg, Raisins

### Vegetable - Chicken - Pork Tinga

Sauces: Tuco (Mild) , Chimichurri **1.50**

## S O U P & S A L A D

### Mushroom Bisque

Topped with Fried Onions **13**

### Charred Octopus Salad

Octopus, Celery, Chopped Romaine, Tomato, Onion, Cucumber, Roasted Peppers, Lemon-Lime Vinaigrette **24**

### Kylie Salad

Chopped Mixed Greens, Tomato, Onion, Cucumber, Avocado, Kalamata Olives, Black Beans, Feta, Champagne Vinaigrette **17**

### Classic Caesar Cardini

Romaine Hearts, Mature Grana Croutons, Caesar Dressing, Shaved Reggiano **15**

### Greek Salad

Tomatoes, Cucumbers, Bell Peppers, Red Onions, Kalamata Olives, Feta, Red Wine Vinaigrette **16**

### Wedge Salad

Iceberg Lettuce, Crispy Bacon, Red Onion, Cherry Tomato, Bleu Cheese Dressing **16**

### Arugula Salad

Baby Arugula, Shaved Reggiano, Toasted Almonds, Red Onion, Cucumber, Orange and Limon Citrus Vinaigrette **17**

### House Salad

Chopped Mixed Greens with Onion, Tomato, Cucumber, Candied Walnuts, Raspberry Vinaigrette **16**

### Grains & Greens

Italian Farro & Baby Kale, Apple, Grape Tomato, Candied Walnuts, Goat Cheese, Roasted Tomato Vinaigrette **18**

## T A P A S

### Choripan

Mild Chorizo, Fingerling Potato, Refried Beans, Chimichurri Crema, Toast Points, Chive Oil **19**

### Pulpo a la Plancha

Octopus, Roasted Fingerling Potato, Pickled Onion, Fennel, Roasted Pepper Romesco **24**

### Steak Yuca Fries

Topped with Steak, Pico de Gallo & 360 Crema **23**

### Avo-Coco Shrimp

Avocado, Coconut Milk, Lime Juice, Shrimp, with Sticky Rice & Edamame, Topped with Pico de Gallo & Pickled Ginger **23**

# T A P A S

## Crabmeat Shrimp Taco 25

Petite Jumbo Crabmeat & Shrimp, Pico de Gallo, 360 Crema

## Lobster Taco 25

Fresh Lobster & Shrimp, Pico de Gallo, Topped with 360 Ranch

## Broccoli Rabe & Chorizo 19

Broccoli Rabe, Spanish Chorizo, Garlic & EVOO

## Berenjena con Miel 18

Eggplant Topped with Caramelized Walnuts, Goat Cheese & Local Honey

## Guacamole & Chips 20

360 Guacamole with Crispy Chips

## Meatballs 20

Classic Tomato Sauce With Shaved Parmesan Cheese

# K I D S M E N U

## Macaroni & Cheese 12

## Chicken Fingers 12

## Penne with Butter 9

## Spaghetti and Meatballs 12

## French Fries 8

# M A I N C O U R S E

## S E A F O O D

## Seafood Paella 360 GF 41

Chef Inspired Seafood, Spanish Chorizo, Saffron Rice, Chicken, Smoked Paprika Broth

## Mediterranean Seafood 41

Combination of Shrimp, Mussels, Clams & Octopus in a Fresh Tomato Mediterranean Sauce over Pasta

Add Lobster Meat 20

## Branzino GF 42

Pan Seared, Sauteed Spinach, Fingerling Potato, Capers, Kalamata & Green Olives, Tomato, Tuscan Sauce

## 360 Salmon GF 39

Sauteed Broccoli Rabe, Pearl Onion, Artichoke Heart, Capers, Chardonnay Lemon Sauce

## Sesame Seared Ahi Tuna GF 39

Sushi Rice, Snow Peas, Wasabi Sauce, Soy Reduction

## Linguine White Clam Sauce 31

Mild Spicy Spanish Chorizo with Wine & Clams

## Linguine Shrimp Fra Diavolo 35

Florida Rock Shrimp, Shaved Garlic, Spicy Tuco Herb & Shrimp

## Vegetable Paella GF 29

Yellow Rice with Chef's Vegetables in a Saffron Sauce

## M E A T & C H I C K E N

## Braised Short Rib GF 42

Sauteed Spinach, Mashed Potatoes, Braised Sauce

## Skirt Steak GF 42

With Black Beans, Primavera Rice, Topped with Balsamic Demi Reduction and Chimichurri

## Steak Frites 42

Hanger Steak, Truffle Roasted Potato, Au Jus Sauce Topped with Chimichurri

## Prime Rib - 14 Oz GF 55

Pan Seared, Pepper Corn, Fingerling Potato, Brussel Sprouts, Topped With Melted Gorgonzola & Barolo Sauce

## Chicken Marsala 33

Pan Seared Chicken Cutlets, Mushrooms, Whipped Potato, Vegetables with Marsala Wine Sauce

## Chicken Scarpariello 33

Sausage, Roasted Potato, Spinach, Hot Cherry Pepper, Garlic White Wine Sauce

## Chicken Martini 33

Pecorino Romano Coated Chicken, Mushroom, Shallot Cognac Cream, Whipped Potatoes, Vegetables

## Chicken Parmigiana 33

Breaded Chicken Cutlet with Linguini Pasta, Classic Marinara, Topped with Melted Mozzarella

## Mediterranean Chicken 33

Bone in Chicken, Artichoke Hearts, Onions, Crotones Olives, Capers, Sauvignon Blanc, Crushed Tuscan Tomatoes, Shitake Mushrooms

# P A S T A

## Short Ribs Rigatoni 35

Short Rib Ragu, Sweet Peas, Shaved Parmesan

## Penne Bolognese 32

Traditional Meat Sauce

## Cavatelli 31

Broccoli Rabe, Spicy Chorizo and Basil Garlic Sauce

## Herbal Ricotta Gnocchi 31

Brown Butter, Sage, Garlic, Shaved Romano & Lite Creme

## Classic Penne Vodka 29

Prosciutto Di Parma and Basil Pink Sauce

## Pasta Primavera 29

With Chef Vegetables & Oil Garlic

# S I D E S

Broccoli Rabe 12

Spinach 11

Mushrooms 10

Haricot Vert 11

Roots Vegetales 12

Truffle Fries 10