



## A P P E T I Z E R

<b>Sushi Pizza</b>	21
Crispy Rice Cake, Spicy Ahi Tuna, Soy Sauce Reduction, Siracha Aioli	
<b>Spicy Tuna Tartare</b>	19
Wasabi Aioli, Pickled Ginger, Crispy Wontons, Sesame Seeds	
<b>Sweet &amp; Sour Teriyaki Fried Calamari</b>	18
Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion	
<b>Buffalo Milk Burrata &amp; Cured Ham</b>	19
Truffle Oil, Roasted Pepper Coils, Parmesan Crisp, Tomato & Arugula	
<b>Crispy Crusted Oyster</b>	15
Black Pepper Aioli, Lemon Oil, Sea Salt	
<b>Stuffed Avocado</b>	19
Stuffed with Crabmeat, Shrimp, Pico de Gallo, Topped with Chipotle Crema	
<b>Peruvian Ceviche</b>	17
South American Dish of Marinated Fish, Aji Amarillo, Salsa Criolla, Shaved Red Onion, Coriander, Tiger Milk	
<b>Roasted Fried Cauliflower</b>	17
Cauliflower Topped with Tso's Sauce & Due Crema, Chopped Tomato & Green Onion	
<b>P.E.I. Mussels</b>	19
Chorizo Sausage, Hot Cherry Peppers, Garlic White Wine Sauce	
<b>Shrimp Al Ajillo</b>	18
Pan Seared Shrimp, Refried Beans, with White Wine Glaze, Lemon Aioli & Toast Points	
<b>Stuffed Hennessey Mushrooms</b>	18
Spinach, Parmesan, Mozzarella, Cognac Cream	
<b>Colossal Crab Cake</b>	19
Arugula, Shaved Apple, Red Onion, Julienne Carrots, Champagne Vinaigrette and Saffron Spicy Aioli	
<b>Papas Bravas</b>	19
Roasted fingerling potato, spicy cream sauce topped with soft fresh farm egg & olive glee.	

## C R U D O - R A W

<b>Blue Point Oysters, 1/2 dz.</b> GF	15
Side of Pickled Onion Mignonette, Cocktail Sauce	
<b>Little Neck Clams, 1/2 dz.</b> GF	11
Side of Pickled Onion Mignonette, Cocktail Sauce	
<b>Cocktail Shrimp</b> GF	16
Fresh Shrimp with Cocktail Sauce	

## E M P A N A D A S

<b>Beef</b>	EACH 6.0
Ground Beef, Olives, Hard-Boiled Egg, Raisins	
<b>Vegetable - Chicken - Pork Tinga</b>	
<b>Sauces: Tuco (Mild) , Chimichurri</b>	1.50

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

<b>Mushroom Bisque</b>	11
Topped with Fried Onions	
<b>Charred Octopus Salad</b>	21
Octopus, Celery, Chopped Romaine, Tomato, Onion, Cucumber, Roasted Peppers, Lemon-Lime Vinaigrette	
<b>Kylie Salad</b>	15
Chopped Mixed Greens, Tomato, Onion, Cucumber, Avocado, Kalamata Olives, Black Beans, Feta, Champagne Vinaigrette	
<b>Classic Caesar Cardini</b>	13
Romaine Hearts, Mature Grana Croutons, Caesar Dressing, Shaved Reggiano	
<b>Greek Salad</b>	14
Tomatoes, Cucumbers, Bell Peppers, Red Onions, Kalamata Olives, Feta, Red Wine Vinaigrette	
<b>Wedge Salad</b>	14
Iceberg Lettuce, Crispy Bacon, Red Onion, Cherry Tomato, Bleu Cheese Dressing	
<b>Arugula Salad</b>	15
Baby Arugula, Shaved Reggiano, Toasted Almonds, Red Onion, Cucumber, Orange and Limon Citrus Vinaigrette	
<b>House Salad</b>	14
Chopped Mixed Greens with Onion, Tomato, Cucumber, Candied Walnuts, Raspberry Vinaigrette	
<b>Grains &amp; Greens</b>	16
Italian Farro & Baby Kale, Apple, Grape Tomato, Candied Walnuts, Goat Cheese, Roasted Tomato Vinaigrette	

## T A P A S

<b>Choripan</b>	17
Mild Chorizo, Fingerling Potato, Refried Beans, Chimichurri Crema, Toast Points, Chive Oil	
<b>Pulpo a la Plancha</b>	21
Octopus, Roasted Fingerling Potato, Pickled Onion, Fennel, Roasted Pepper Romesco	
<b>Steak Yuca Fries</b>	19
Topped with Steak, Pico de Gallo & 360 Crema	
<b>Avo-Coco Shrimp</b>	19
Avocado, Coconut Milk, Lime Juice Shrimp, with Sticky Rice & Edamame, Topped with Pico de Gallo & Pickled Ginger	

# T A P A S

<b>Crabmeat Shrimp Taco</b>	22
Petite Jumbo Crabmeat & Shrimp, Pico de Gallo, 360 Crema	
<b>Lobster Taco</b>	22
Fresh Lobster & Shrimp, Pico de Gallo, Topped with 360 Ranch	
<b>Broccoli Rabe &amp; Chorizo</b>	17
Broccoli Rabe, Spanish Chorizo, Garlic & EVOO	
<b>Berenjena con Miel</b>	15
Eggplant Topped with Caramelized Walnuts, Goat Cheese & Local Honey	

<b>Guacamole &amp; Chips</b>	17
360 Guacamole with Crispy Chips	

## K I D S M E N U

<b>Macaroni &amp; Cheese</b>	12
<b>Chicken Fingers</b>	12
<b>Penne with Butter</b>	9
<b>Spaghetti and Meatballs</b>	12
<b>French Fries</b>	8

# M A I N C O U R S E

## S E A F O O D

<b>Seafood Paella 360</b> <sup>GF</sup>	33
Chef Inspired Seafood, Spanish Chorizo, Saffron Rice, Chicken, Smoked Paprika Broth	
<b>Mediterranean Seafood</b>	36
Combination of Shrimp, Mussels, Clams & Octopus in a Fresh Tomato Mediterranean Sauce over Pasta	
Add Lobster Meat	14
<b>Branzino</b> <sup>GF</sup>	38
Pan Seared, Sauteed Spinach, Fingerling Potato, Capers, Kalamata & Green Olives, Tomato, Tuscan Sauce	
<b>360 Salmon</b> <sup>GF</sup>	32
Sauteed Broccoli Rabe, Pearl Onion, Artichoke Heart, Capers, Chardonnay Lemon Sauce	
<b>Sesame Seared Ahi Tuna</b> <sup>GF</sup>	35
Sushi Rice, Snow Peas, Wasabi Sauce, Soy Reduction	
<b>Linguine White Clam Sauce</b>	26
Mild Spicy Spanish Chorizo with Wine & Clams	
<b>Linguine Shrimp Fra Diavolo</b>	30
Florida Rock Shrimp, Shaved Garlic, Spicy Tuco Herb & Shrimp	
<b>Vegetable Paella</b> <sup>GF</sup>	25
Yellow Rice with Chef's Vegetables in a Saffron Sauce	

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

<b>Braised Short Rib</b> <sup>GF</sup>	36
Sauteed Spinach, Mashed Potatoes, Braised Sauce	
<b>Skirt Steak</b> <sup>GF</sup>	36
With Black Beans, Primavera Rice, Topped with Balsamic Demi Reduction and Chimichurri	
<b>Steak Frites</b>	34
Hanger Steak, Truffle Roasted Potato, Au Jus Sauce Topped with Chimichurri	
<b>Prime Rib - 14oz</b> <sup>GF</sup>	45
Pan Seared, Pepper Corn, Fingerling Potato, Brussel Sprouts, Topped with Melted Gorgonzola and Barolo Sauce	
<b>Chicken Marsala</b>	28
Pan Seared Chicken Cutlets, Mushrooms, Whipped Potato, Vegetables with Marsala Wine Sauce	
<b>Chicken Scarpariello</b>	28
Sausage, Roasted Potato, Spinach, Hot Cherry Pepper, Garlic White Wine Sauce	
<b>Chicken Martini</b>	29
Pecorino Romano Coated Chicken, Mushroom, Shallot Cognac Cream, Whipped Potatoes, Vegetables	
<b>Chicken Parmigiana</b>	28
Breaded Chicken Cutlet with Linguini Pasta, Classic Marinara, Topped with Melted Mozzarella	
<b>Mediterranean Chicken</b>	30
Bone in Chicken, Artichoke Hearts, Onions, Crotones Olives, Capers, Sauvignon Blanc, Crushed Tuscan Tomatoes, Shitake Mushrooms	

## P A S T A

<b>Short Ribs Rigatoni</b>	29	<b>Herbal Ricotta Gnocchi</b>	25
Short Rib Ragu, Sweet Peas, Shaved Parmesan		Brown Butter, Sage, Garlic, Shaved Romano & Lite Creme	
<b>Penne Bolognese</b>	27	<b>Cavatelli</b>	27
Traditional Meat Sauce		Broccoli Rabe, Spicy Chorizo and Basil Garlic Sauce	
<b>Classic Penne Vodka</b>	26		
Prosciutto Di Parma and Basil Pink Sauce			

## S I D E S

<b>Broccoli Rabe</b>	12	<b>Mushrooms</b>	10	<b>Roots Vegetales</b>	12
<b>Spinach</b>	11	<b>Haricot Vert</b>	11	<b>Truffle Fries</b>	10