



A P P E T I Z E R

Sushi Pizza	21
Crispy Rice Cake, Spicy Ahi Tuna, Soy Sauce Reduction, Siracha Aioli	
Spicy Tuna Tartare	20
Wasabi Aioli, Pickled Ginger, Crispy Wontons, Sesame Seeds	
Sweet & Sour Teriyaki Fried Calamari	19
Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion	
Buffalo Milk Burrata & Cured Ham	19
Truffle Oil, Roasted Pepper Coils, Parmesan Crisp, Tomato & Arugula	
Crispy Crusted Oyster	17
Black Pepper Aioli, Lemon Oil, Sea Salt	
Stuffed Avocado	21
Stuffed with Crabmeat, Shrimp, Pico de Gallo, Topped with Chipotle Crema	
Peruvian Ceviche	19
South American Dish of Marinated Fish, Aji Amarillo, Salsa Criolla, Shaved Red Onion, Coriander, Tiger Milk	
Roasted Fried Cauliflower	17
Cauliflower Topped with Tso's Sauce & Due Crema, Chopped Tomato & Green Onion	
P.E.I. Mussels	19
Chorizo Sausage, Hot Cherry Peppers, Garlic White Wine Sauce	
Shrimp Al Ajillo	19
Pan Seared Shrimp, Refried Beans, with White Wine Glaze, Lemon Aioli & Toast Points	
Stuffed Hennessey Mushrooms	18
Spinach, Parmesan, Mozzarella, Cognac Cream	
Colossal Crab Cake	23
Arugula, Shaved Apple, Red Onion, Julienne Carrots, Champagne Vinaigrette and Saffron Spicy Aioli	
Papas Bravas	19
Roasted fingerling potato, spicy cream sauce topped with soft fresh farm egg & olive glee.	

C R U D O - R A W

Blue Point Oysters, 1/2 dz. GF	17
Side of Pickled Onion Mignonette, Cocktail Sauce	
Little Neck Clams, 1/2 dz. GF	14
Side of Pickled Onion Mignonette, Cocktail Sauce	
Cocktail Shrimp GF	18
Fresh Shrimp with Cocktail Sauce	

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

T A P A S

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

T A P A S

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

Guacamole & Chips	17
360 Guacamole with Crispy Chips	

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}	36
Chef Inspired Seafood, Spanish Chorizo, Saffron Rice, Chicken, Smoked Paprika Broth	
Mediterranean Seafood	38
Combination of Shrimp, Mussels, Clams & Octopus in a Fresh Tomato Mediterranean Sauce over Pasta	
Add Lobster Meat	20
Branzino ^{GF}	38
Pan Seared, Sauteed Spinach, Fingerling Potato, Capers, Kalamata & Green Olives, Tomato, Tuscan Sauce	
360 Salmon ^{GF}	34
Sauteed Broccoli Rabe, Pearl Onion, Artichoke Heart, Capers, Chardonnay Lemon Sauce	
Sesame Seared Ahi Tuna ^{GF}	36
Sushi Rice, Snow Peas, Wasabi Sauce, Soy Reduction	
Linguine White Clam Sauce	26
Mild Spicy Spanish Chorizo with Wine & Clams	
Linguine Shrimp Fra Diavolo	30
Florida Rock Shrimp, Shaved Garlic, Spicy Tuco Herb & Shrimp	
Vegetable Paella ^{GF}	25
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}	38
Sauteed Spinach, Mashed Potatoes, Braised Sauce	
Skirt Steak ^{GF}	38
With Black Beans, Primavera Rice, Topped with Balsamic Demi Reduction and Chimichurri	
Steak Frites	38
Hanger Steak, Truffle Roasted Potato, Au Jus Sauce Topped with Chimichurri	
Chicken Marsala	29
Pan Seared Chicken Cutlets, Mushrooms, Whipped Potato, Vegetables with Marsala Wine Sauce	
Chicken Scarpariello	29
Sausage, Roasted Potato, Spinach, Hot Cherry Pepper, Garlic White Wine Sauce	
Chicken Martini	29
Pecorino Romano Coated Chicken, Mushroom, Shallot Cognac Cream, Whipped Potatoes, Vegetables	
Chicken Parmigiana	29
Breaded Chicken Cutlet with Linguini Pasta, Classic Marinara, Topped with Melted Mozzarella	
Mediterranean Chicken	30
Bone in Chicken, Artichoke Hearts, Onions, Crotones Olives, Capers, Sauvignon Blanc, Crushed Tuscan Tomatoes, Shitake Mushrooms	

P A S T A

Short Ribs Rigatoni	30	Herbal Ricotta Gnocchi	26
Short Rib Ragù, Sweet Peas, Shaved Parmesan		Brown Butter, Sage, Garlic, Shaved Romano & Lite Creme	
Penne Bolognese	28	Classic Penne Vodka	26
Traditional Meat Sauce		Prosciutto Di Parma and Basil Pink Sauce	
Cavatelli	28	Pasta Primavera	26
Broccoli Rabe, Spicy Chorizo and Basil Garlic Sauce		With Chef Vegetables & Oil Garlic	

S I D E S

Broccoli Rabe	12	Mushrooms	10	Roots Vegetales	12
Spinach	11	Haricot Vert	11	Truffle Fries	10