

bar·ONE

Restaurant & Lounge

Appetizers

FRIED ATLANTIC SALMON BITES topped w/ red pickled onions & side of house honey mustard sauce	\$22
SCALLOPS TWO WAY bacon wrapped jerk scallop & a simply sautéed scallop, corn radish, red onions, red peppers, tomatoes & green scallions	\$25
SOBE STYLED CRAB CAKE freshly thin sliced mango and cucumber on a grilled pineapple w/ aioli sauce	\$25
GROUPEL BITES served w/ fresh marinara, white truffles, and black caviar	\$32
FRIED SHRIMP four U-3 shrimp, deep fried, served with housemade Asian cole slaw, fresh sliced watermelon and tartar sauce	\$50
JUMBO LOUISIANA BBQ SHRIMP u-5 jumbo head on shrimp	\$40
FRIED CALAMARI AND BANANA PEPPERS served w/ house made Roma tomato marinara sauce	\$17
KING CRAB SPINACH & ARTICHOKE DIP served w/ fried jumbo tostones	\$17
NEW ORLEANS GRILLED OYSTERS freshly shucked oysters, grilled to perfection, topped with pinko bread crumb, served with toasted bread.	\$30
JAMAICAN OXTAIL DUMPLING STEW slowed cooked oxtail, dumpling w/ rich red wine sauce	\$20
TWO BEAN HUMMUS creamy mixture of black eyed peas, black beans, garlic and olive oil dip served w/ crispy tostones	\$17
ATL HABANERO MANGO WINGS tossed in mango, rosemary, thyme & orange hebranero peppers	\$25
JERK PINEAPPLE LEMON PEPPER WINGS Grilled chicken wings w/ Chef's special sauce	\$25

Salads & Soup

LOBSTER BISQUE smooth, creamy, highly seasoned french style soup	\$25
JUMBO LUMP CRAB SALAD iceberg lettuce, baby tomato, smoked bacon, boiled eggs & thousand island dressing	\$30
BAR ONE CAESAR SALAD bed of romaine, boiled egg white, shaved parmesan, crispy shallots w/ house made caesar dressing	\$20
CHOPPED KALE SALAD organic white quinoa, cremini oven roasted mushrooms, feta cheese, European cucumber, crispy shallots, pickled onion w/ truffle balsamic glaze	\$22
ADD JERK CHICKEN	\$9
ADD JERK SHRIMP	\$12
ADD JERK SALMON	\$13
ADD LOBSTER	\$20

CHEF SPECIALS ALL MARKET PRICE

COLOSSAL STONE CRAB
TOMAHAWK
TRUFFLE MAC AND CHEESE
CEVICHE
CHEF LOBSTER SPECIAL
CHEF FISH SPECIAL

Consuming raw or under cooked meats, poultry, seafood, selfish, or egg may increase your risk of food-borne illness, especially if you have certain medical conditions.
1.8% service charge. 2% City of Miami Beach & 7% Florida Sales Tax added to final check.
One receipt per table

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Entrees

CAJUN CHURRASCO 8oz skirt steak served w/ white rice and black beans garnished collard green chimichurri	\$36	KING CRAB CRUSTED GROUPER grouper topped w/ jerk king crab, spicy broccolini, string beans & horseradish sauce	\$55
JAMAICAN OXTAIL w/ butter bean stew, carrots, potato served w/ white rice & plantains	\$42	CRAB STUFFED ATLANTIC SALMON stuffed with king crab & served over a bed of Herb Risotto	\$47
NY STRIP 14oz NY strip topped w/ sauteed peppers, onions in a white wine sauce	\$65	SEAFOOD LASAGNA shrimp, lobster, scallops, ricotta cheese, mozzarella and parmesan cheese, onion and spinach	\$50
BAR ONE SURF & TURF 8oz filet mignon, mushroom red wine sauce, crispy onions, blackened 8oz lobster tail & grilled asparagus	\$85	FRIED LOBSTER & PANCAKE Fried 9oz lobster tail on a lobster, scallion pancake w/ side of sweet chili sauce	\$90
BONE IN FILET 16oz bone in filet with shaved black truffles, with au poivre sauce on the side	\$75	LOBSTER TAIL LINGUINI served w/ sun dried tomatoes, broccolini, mushrooms, and a creamy truffle sauce	\$70
CARIBBEAN GRILLED LAMB CHOPS served frisee lettuce, red onion, baby tomatoes & w/ mango chutney sauce	\$55	PETER'S FAVORITE CURRY CHICKEN bone in chicken w/ carrots, potato, white rice & plantains	\$36
BAR ONE BABY-BACK RIBS w/ house made spicy BBQ sauce	\$32	BAR ONE TRUFFLED CHICKEN over scallion pancake w/ sauteed spinach and truffle chili pepper honey drizzle	\$32
RIBEYE STEAK 22oz ribeye, grilled pineapple, onion & peppers w/ chef's special sauce	\$75	CHICKEN N STRAWBERRY WAFFLES 110oz Boneless Chicken Breast fried and topped w/ powdered sugar and served w/ a sweet and spicy maple syrup	\$35
T-BONE STEAK OSCAR STYLE 16oz char grilled T-Bone steak, chopped asparagus, lump crab and hollandaise sauce	\$65		
JERK CHICKEN PENNE ALFREDO tossed in tomatoes, mushrooms and topped w/ parmesan cheese	\$36		
NIGERIAN SHRIMP SCAMPI four head on shrimp, diced tomato, lemon juice, white wine, parsley w/ two garlic, parsley, olive oil, rosemary toast	\$50		
GRILLED JERK SNAPPER FILET served w/ sweet potato mash, garlic asparagus, w/ a jerk butter sauce	\$42		
WHOLE FRIED RED SNAPPER served w/ tangy mango relish, over a bed of garlic spinach	MP		
CRISPY SKINNED SNAPPER pan seared to perfection served over grilled shrimp & bok choy w/ lemon butter sauce	\$45		
WHOLE GRILLED BRANZINO served w/ baby bok choy, asparagus, rosemary, thyme, lemon and Chef Mario's secret strawberry sauce	\$55		

Sides \$15

BAHAMIAN MAC AND CHEESE
PORSCHÉ'S VEGAN MAC & CHEESE
SAUTEED GARLIC SPINACH
WHITE RICE & BLACK BEANS
TRUFFLE FRIES
AVOCADO
TOSTONES
HERB RISOTTO
RICE & PEAS
SLOW BRAISED COLLARDS & CABBAGE
SWEET PLANTAINS W/ RUM REDUCTION & COCONUT SHAVINGS
SAUTEED BROCCOLINI
LOADED BAKE POTATO W/ CHEDDAR CHEESE, BACON, BUTTER & SOUR CREAM

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