

bar•ONE

M I A M I B E A C H

APPETIZERS

- FRIED ATLANTIC SALMON BITES 22**
topped with pickled onions and a side of house made honey mustard sauce. (4 pcs)
- SCALLOPS TWO WAY 30**
bacon wrapped jerk scallop and a simply sauteed scallop, served over a corn radish, red peppers, tomatoes and green scallions. (4 pcs)
- SOBE STYLE CRAB CAKE. 30**
with freshly thin sliced mango and cucumber, served on a grilled pineapple, topped with aioli sauce.
- GROUPEY BITES. 35**
served with fresh marinara, white truffle topped with black caviar. (5 pcs)
- FRIED SHRIMP 50**
deep fried U-3 shrimp, served with housemade Asian cole slaw, tartar sauce and fresh sliced watermelon. (4 pcs)
- FRIED CALAMARI. 20**
rings and tentacles with banana peppers served with house roma tomato marinara.
- JUMBO LOUISIANA BBQ SHRIMP 40**
barbecued U-5 jumbo head on shrimp. (4 pcs)
- CRAB SPINACH & ARTICHOKE DIP. 21**
served with fried jumbo tostones. (3 pcs)
- NEW ORLEANS GRILLED OYSTERS. 35**
freshly shucked oysters, grilled to perfection topped with pinco bread crumb. (5 pcs)
- JAMAICAN OXTAIL DUMPLING STEW . 25**
served w/ butter bean stew, carrots, potatoes dumplings and a small portion of white rice.
- TWO BEAN HUMMUS 17**
creamy mixture of black eyed peas, black beans, garlic and olive oil dip served with crispy tostones.
- ATL HABANERO MANGO WINGS. 30**
fried chicken wings tossed in mango, rosemary, thyme and orange habaneropeppers (10 pcs)
- JERK PINEAPPLE PEPPER WINGS 30**
grilled chicken wings tossed in Chef's special spicy sauce, served with slices of pineapple and bell peppers. (10 pcs)
- PEI MUSSELS. 45**
choice of curry mussels with coconut milk, or white wine marinara mussels, served with carrots, cucumber, cilantro and white rice.
- ROC-A-FELLA OYSTERS 50**
spinach artichoke dip, with parmesan and mozzarella cheese topped with deep fried oysters..

SALADS AND SOUPS

- LOBSTER BISQUE. 25**
smooth, creamy, highly seasoned lobster chunks in french style soup.
- JUMBO LUMP CRAB SALAD 30**
iceberg lettuce, baby tomato, smoked bacon, boiled eggs and thousand island dressing.
- BAR ONE CAESAR SALAD. 20**
iceberg lettuce, boiled egg whites, shaved parmesan, crispy shallots, croutons with house made caesar dressing.
- CHOPPED KALE SALAD 22**
organic white quinoa, cremini oven roasted mushrooms, feta cheese, European cucumber, crispy shallots, pickled onion, with truffle balsamic glaze.
- ADD JERK CHICKEN 12**
- ADD JERK SHRIMP 15**
- ADD JERK SALMON. 17**
- ADD LOBSTER. 22**

CHEF SPECIALS*

- COLOSSAL STONE CRAB**
- 16 OZ TOMAHAWK**
- TRUFFLE MAC AND CHEESE**
- CEVICHE**
- CHEF LOBSTER PASTA**
- 4LB WHOLE SNAPPER**
- LOBSTER MAC AND CHEESE**

*seasonal and/or limited availability

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ENTRÉES

- CAJUN CHURRASCO 42**
8oz skirt steak served w/ white rice and black beans garnished collard green chimichurri.
- JAMAICAN OXTAIL DINNER 45**
served w/ butter bean stew, carrots, potatoes, side of white rice, and plantains.
- NY STRIP 75**
14oz New York strip topped w/ sauteed peppers, onions in a white wine sauce.
- BAR ONE SURF AND TURF MP**
8oz filet mignon, mushroom red wine sauce, crispy shallots, blackened 8oz lobster tail and grilled asparagus.
- BONE IN FILET 75**
16oz bone in filet with shaved black truffles, with au poivre sauce on the side.
- CARIBBEAN LAMB CHOPS 60**
grilled lamb chops served w/ frisee lettuce, red onions, baby tomatoes and a mango chutney sauce. (4 pcs)
- BAR ONE BABY BACK RIBS 36**
spicy barbecued pork ribs. (5 pcs)
- RIBEYE STEAK 75**
22oz ribeye, grilled pineapple, onion and peppers w/ chef's specil sauce.
- T-BONE STEAK OSCAR STYLE 65**
16oz char grilled T-bone steak, chopped asparagus, lump crab and hollandaise sauce.
- JERK CHICKEN PENNE ALFREDO 38**
penne pasta, tossed in a creamy sauce with tomatoes, mushrooms and topped w/ parmesan cheese.
- NIGERIAN SHRIMP SCAMPI 52**
four head on shrimp, diced tomato, lemon juice, white wine, parsley w/ two garlic parsley.
- GRILLED JERK SNAPPER FILET 44**
served w/ sweet potato mash, garlic asparagus, topped with a jerk butter sauce.
- WHOLE FRIED SNAPPER MP**
2LB snapper served w/ tangy mango relish, over a bed of garlic sauteed spinach.
- CRISPY SKINNED SNAPPER 47**
pan seared to perfection served over grilled shrimp, bok choy w/ lemon better sauce.
- WHOLE GRILLED BRANZINO 57**
served with baby bok choy, asparagus, rosemary, thyme, orange slices and Chef Mario's secret strawberry sauce.
- PAN SEARED AIRLINE CHICKEN BREAST . . . 36**
served with buttery whipped mashed potatoes, sauteed carrots and maitake mushrooms topped with Chef Mario's special gravy.
- 4 LAYER OXTAIL LASAGNA 50**
stewed off the bone oxtail marinated in red wine, with sauteed carrots, onions and mixed peppers between four layers of mozzarella, parmesan and ricotta cheese.

ENTRÉES

- KING CRAB CRUSTED GROUPEL 60**
grouper topped w/ jerk king crab, spicy broccolini, string beans and horseradish sauce.
- CRAB STUFFED ATLANTIC SALMON 55**
stuffed with king crab and served over a bed of risotto.
- SEAFOOD LASAGNA 55**
shrimp, lobster, scallions, onions and spinach between layers of ricotta, mozzarella and parmesan cheese.
- FRIED LOBSTER & PANCAKE 92**
deep fried 9oz lobster tail on a lobster, scallion pancake w/ side of sweet chili sauce.
- LOBSTER TAIL LINGUINI MP**
served with sun dried tomatoes, broccolini, mushrooms in a creamy white truffle sauce.
- PETER'S FAVORITE CURRY CHICKEN 38**
bone in chicken, w/ carrots and potatoes, served with white rice and plantains.
- BAR ONE TRUFFLE CHICKEN 34**
airline chicken breast over a shredded hash browns w/ sauteed spinach and truffle chili pepper honey drizzle.
- CHICKEN & STRAWBERRY WAFFLE 37**
10oz fried boneless chicken breast topped w/ powdered sugar, served over a strawberry waffle w/ a side of spicy maple syrup.
- GRILLED ATLANTIC SALMON 34**
8oz atlantic salmon served with buttery whipped garlic mashed potato, perfectly grilled asparagus and topped with a lemon butter sauce.

\$15 SIDES

- BAHAMIAN MAC AND CHEESE**
- SAUTEED GARLIC SPINACH**
- SAUTEED BROCCOLINI**
- GRILLED ASPARAGUS**
- SAUTEED CORN**
- SAUTEED GREEN BEANS**
- WHITE RICE AND BLACK BEANS**
- RICE AND PEAS**
- TRUFFLE FRIES**
- FRENCH FRIES**
- SLICED AVOCADO**
- TOSTONES**
- RISOTTO**
- SLOW BRAISED COLLARDS AND CABBAGE**
- SWEET PLANTAINS**
W/ RUM REDUCTION AND COCONUT SHAVINGS
- GARLIC MASHED POTATOES**
- SWEET POTATO MASH**
- LOADED BAKED POTATO**
W/CHEDDAR CHEESE, BACON, BUTTER AND SOUR CREAM