

# THE POOL

## DINNER

SERVED DAILY 6PM-10PM

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### TO START

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#### BURRATA 18

local yellow peaches, fennel pollen, olive oil

#### PANZANELLA SALAD 16

local heirloom tomatoes, capers, crispy focaccia,  
red onion, whipped ricotta, sherry vinegar

#### SHRIMP COCKTAIL 15

lettuce, apple, chef barry's cocktail sauce

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### MAIN

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#### WHOLE GRILLED LOCAL FISH OF THE DAY 38

roasted red pepper sauce, charred lemon

#### AGED NY STRIP 14OZ 45

roasted garlic, béarnaise sauce

#### HANDMADE PAPPARDELLE 22

kale pesto, charred broccolini,  
baked ricotta

#### LOBSTER AGNOLOTTI 28

summer corn, mascarpone, fennel pollen

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### SIDES

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#### FRIES 8

garlic aioli

#### GRILLED NAPA CABBAGE 7

chimichurri

#### ROASTED FINGERLING POTATOES 9

smoked sea salt

#### DRESSED GREENS 8

chives, olive oil

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### DESSERT

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#### CHEESE 17

selection of cheeses,  
preserves, nuts, crostinis

#### COCONUT & CHIA SEED PUDDING 7

blueberries, cocoa nibs,  
toasted coconut flakes

#### KEY LIME PIE 8

whipped cream, meringue