

# GH<sup>23°N</sup>

## THE GRILL HOUSE

AT 23° NORTH

### APPETIZERS

**TEMPURA ROCK SHRIMP 18**  
garlic chili aioli, furikake, lime

**GRILLED ONION & GORGONZOLA DIP 15**  
house-fried potato chips

**BLOODY MARY TOASTS 12**  
**SHRIMP BLOODY MARY TOASTS 21**  
bruschetta, roasted tomato & celery relish, horseradish cream

**AHI TUNA POKE 18**  
avocado, pickled onion, furikake, plantain chips

**COCONUT-CARROT BISQUE 17**  
rock shrimp, curry crumble, mint

**HEIRLOOM TOMATO SALAD 16**  
sweet onion, avocado, mango, plantain chips, ginger-soy dressing

**BLOCK-CUT AHI TUNA 36**

**ATLANTIC SALMON 31**

**CARIBBEAN GROUPER 35**  
*when available*

**BROILED U12 SHRIMP 32**

**SPINY LOBSTER TAIL 9oz 63**

**DAILY CATCH MP**

**DOUBLE-CUT HEIRLOOM PORK CHOP 44**

**HF CHOICE MANHATTAN 10oz 45**

**HAND-CUT FILET 6oz 43 | 9oz 58**

**BLACK ANGUS RIBEYE 14oz 67**

**WAGYU COULOTTE SIRLION 10oz 34**

**FREE-RANGE CHICKEN BREAST 29**

**CAULIFLOWER STEAK 24 VEGAN**

**WAGYU COULOTTE 5oz &**

**DIVER SCALLOPS 2EA 38**

**BROILED SHRIMP 2EA 39**

**SPINY LOBSTER ½ TAIL 45**

**ROCK SHRIMP MAC & CHEESE 16**  
housemade cheese sauce, roasted chilies

**CAULIFLOWER GRATIN 10**  
gruyère cheese, garlic cream, herbed breadcrumbs

**SKIN-ON FRITES 8**  
sea salt, aioli

**PINEAPPLE BREAD PUDDING 10**  
coconut rum hard sauce, candied lime

**KEY LIME CRÈME BRÛLÉE 12**  
mango, coconut macaroon

**CONCH FRITTERS 15**  
corn, spiced crema, pickled pineapple

**ROASTED MUSHROOM & POLENTA 15**  
baby portabella, pinot essence, thyme, fontina polenta

**STONE CRAB CLAWS 33**  
mustard mayo vinaigrette, lemon

**SCALLOPS & PORK BELLY 24**  
green papaya salad, cucumber, soy caramel, crispy shallots, cilantro

**GEM LETTUCE SALAD 18**  
ricotta salata, pickled red onion, walnuts, radish, green goddess dressing

**SHAVED BRUSSELS SPROUT SALAD 14**  
pineapple, craisins, scallions, goat cheese, cashews, honey-white balsamic vinaigrette

### MAKE IT YOURS

*Select One from Each of the Following:*

#### PREPARATION

grilled  
blackened  
seared

#### SAUCE

béarnaise  
pinot essence  
23°N steak sauce  
chimichurri  
mango salsa  
grapefruit butter sauce

### SOUP & SALAD

### FROM THE OCEAN

### FROM THE LAND

### DUETS

### SHAREABLES

### DESSERT

**HAND-CUT FILET 6oz &**

**DIVER SCALLOPS 2EA 60**

**BROILED SHRIMP 2EA 56**

**SPINY LOBSTER ½ TAIL 70**

**SUGAR SNAP PEAS 9**  
sweet & sour cashews

**CRISPY FINGERLINGS 9**  
fine herb butter, parmesan cheese

**CREMINI MUSHROOM & KALE 10**  
garlic cream, parmesan

**BOURBON CHOCOLATE SPOON CAKE 12**  
caramelized banana, espresso cream

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Groups of 6 or more may be subject to 20% gratuity charge.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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### HOUSE COCKTAILS

**DELAYED FLIGHT 12**  
tito's, aperol, grapefruit, lime

**HOUSEMADE MARGARITA 14**  
patrón, cointreau, lime, orange

**PALOMA 14**  
patrón, grapefruit, lime, soda water

**OLD FASHIONED 16**  
marker's mark, demerara, angostura bitters,  
orange bitters

**STAG & MULE 16**  
dewar's, laphroaig whisky, lemon, ginger beer

**AMARETTO SOUR 16**  
hennessy vs, disaronno, lemon 16

### & TONIC

**SPANISH G&T 12**  
bombay sapphire, grapefruit peel, rosemary

**WESTERN G&T 12**  
beefeater, orange slice, chile pepper

**THE R&T 12**  
appleton estate, lime, mint

### RUM CLASSICS

**MOJITO 14**  
bacardi, mint, lime, soda

**PAINKILLER 12**  
bacardi white, pineapple,  
orange, coconut

**DAIQUIRI (CLASSICO) 14**  
plantation 3 stars, lime, sugar

### WINE

**SPARKLING**  
*Glass | Bottle*  
cavicchioli 1928, prosecco 12 | 45  
graham beck, brut 21 | 80  
dom pérignon 750  
laurent-perrier, la cuvée 180  
veuve clicquot, brut nv 250  
graham beck, brut rosé 81

**ROSÉ**  
*Glass | Bottle*  
chateau minuty, M 17 | 65  
whispering angel 22 | 82

**WHITE**  
*Glass | Bottle*  
chateau ste. michelle, riesling 14 | 54  
gabbiano, pinot grigio 12 | 40  
barone fini, pinot grigio 15 | 57  
matua, sauvignon blanc 14 | 54  
justin, sauvignon blanc 21 | 80  
rodney strong, sauvignon blanc 18 | 69  
hess select, sauvignon blanc 70  
josh, chardonnay 15 | 57  
sterling, chardonnay 17 | 65  
patz & hall, chardonnay 120

**RED**  
*Glass | Bottle*  
böen, pinot noir 25 | 95  
decoy, pinot noir 105  
19 crimes, red blend 15 | 56  
stags' leap, merlot 160  
gnarly head, zinfandel 15 | 57  
punto final, malbec 10 | 40  
caymus bonanza, cabernet sauvignon 23 | 88  
rodney strong, cabernet sauvignon 92  
justin, cabernet sauvignon 200  
beringer knights valley, cabernet sauvignon 130  
quilt napa, cabernet sauvignon 160  
caymus special select cabernet sauvignon 550

### BEER & SELTZER

**HARD SELTZER**  
truly mango 6  
truly black cherry 6  
truly grapefruit 6  
trulyv lime 6

**BOTTLE**  
budweiser 8  
michelob ultra 8  
miller lite 8  
kalik 7  
kalik light 7  
samuel adams 9  
pirate republic  
belgian white ale 8  
heineken 8  
pirate republic ipa 8  
guinness 8  
corona extra 8  
angry orchard cider 9  
o'doul's na 7

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