

EST

THE SPILL OVER

by LOKAL

2016

STARTERS

JUANITA'S TORTILLA SOUP 5

Homemade chicken soup made with pureed tortillas and chopped corn, topped with Homestead avocados, a blend of jack and cheddar cheese and tortilla strips.

SHRIMP CORN CHOWDER 6

Homemade chowder with Gulf shrimp, fresh-shucked corn, redskin potatoes, sprinkled with a dash of Old Bay seasoning and served with oyster crackers.

RUSTIC HEIRLOOM TOMATO SALAD 10

Tri-colored, thick cut Heirloom tomatoes served with slices of feta cheese, cucumbers, watermelon, red onions, oregano and mint, drizzled with extra virgin olive oil, LoKal vinaigrette, garnished with sea salt and cracked black pepper.

KEY WEST CONCH SALAD 12

Conch caught 58 miles away, mixed with onions, bell peppers, and a special blend of spices, served with our spicy Kush sauce, Sriracha and tortilla chips.

FLORIDA FISH DIP 10

Our dip is made with in-house smoked Florida grouper and local white fish, served with saltines and jalapenos.

GULF SHRIMP MAC & CHEESE 11

We toss Florida shrimp with Chef Spider's famous homemade mac and cheese, blended with three types of cheese, and top with scallions.

LAMB MEATBALLS 10

Lamb meatballs served in our homemade tomato bisque and topped with feta cheese, pine nuts and fresh mint.

CONCH STRIPS 12

Fried Bahamian conch and Florida grouper scraps served with our homemade creamy garlic, spicy Kush and cocktail sauces.

BUFFALO HEIRLOOM CAULIFLOWER 10

Heirloom cauliflower baked in our homemade buffalo sauce, topped with chives and our very own blue cheese dressing.

GARDEN

GROVE SALAD 11

Mixed field greens tossed with our homemade honey-lime vinaigrette, sliced free-range grilled chicken, cilantro, carrots, shucked corn, and tortilla strips, topped with a homemade peanut sauce.

YEYO SALAD 11

Chopped romaine lettuce tossed with free-range roasted chicken, croutons, chopped bacon, shredded jack cheese, cracked black pepper and creamy garlic dressing.

LOBSTER COBB SALAD 21

An entire Maine lobster chopped and layered on mixed greens, along with cherry tomatoes, crisp bacon, hard-boiled eggs, avocados, Danish blue cheese and drizzled with a red-wine vinaigrette.

CRAB CAKE SALAD 15

Lump crab meat drizzled with creamy garlic on a bed of mixed greens, tossed with diced red onions, shucked corn, avocados, croutons and cucumbers in a LoKal vinaigrette.

CAESAR SALAD 8

Traditional Caesar with chopped romaine, croutons, and Parmesan cheese, tossed in an eggless Caesar dressing.

ADD GRILLED CHICKEN + 4 | ADD GRILLED FISH + 6

SWEETS MADE FROM SCRATCH

MRS. MCHUGH'S BANANA CRÈME PIE 8

Homemade crème pie made with vanilla beans, a walnut and graham cracker crust, topped with bananas, whipped cream, caramel sauce and dusted with bittersweet chocolate.

MAMA LOUISE'S CHEESECAKE 8

Chef Spider's mother, Mildred Louise, taught him this recipe. It's a classic creamy style cheesecake topped with our very own Homestead strawberry sauce.

BABY'S GUAVA BREAD PUDDING 8

My Puerto Rican mom's recipe with guava, three milks, roasted pecans, homemade whipped cream, chopped toffee and topped with caramel sauce.

FOR THE DOGS

Served outside only. 5

CHICKEN + RICE
MEATBALLS + VEGGIES
CUBAN CHEW-GARS

FOR THE KIDS

All come with fountain soda and French fries. 7

MCDOWELLS BURGER
GRILLED CHICKEN SANDWICH
GRILLED CHEESE

BREAD

PAN CON MINUTA 12

Fried yellowtail snapper topped with a homemade fish dressing, dry slaw, diced red onions and tomato, served on a challah bun.

LOCAL FISH SANDWICH 15

Spear-caught Florida grouper (or other local fish) grilled and blackened, topped with leaf lettuce, red onions, dill pickles and our homemade fish dressing, served on a honey whole wheat bun.

CRAB CAKE SANDWICH 15

Lump crab meat, pan seared with Old Bay, topped with iceberg lettuce, sliced red onions, tomatoes and our homemade cocktail and stone crab mustard sauces, served on a challah bun.

LOBSTER REUBEN 23

An entire Maine lobster topped with gruyere cheese, our homemade cole slaw and LoKal sauce, served on a toasted crust-free rye bread.

CONCH SANDWICH 14

Conch brought in from the Bahamas, fried and topped with our homemade spicy Kush sauce, lettuce, tomato and red onions, served on a challah bun.

LOBSTER BLT 23

An entire Maine lobster chunked and served Key West style, with Miami Smokers bacon, lettuce, tomato and our homemade spicy mayonnaise on a fresh croissant.

PAN CON BISTEC 13

Shredded grass-fed beef, topped with mayonnaise, homemade ketchup, lettuce, sliced tomato, grilled onions, crispy potato stix, melted jack, with a squeeze of lime, served on a challah bun and pressed down on a flat top grill.

CLASSIC BURGER 13

All American burger, shredded lettuce, sliced white onions, tomato, dill pickles, Wisconsin cheddar, yellow mustard, and mayonnaise.

BABABOOEY BURGER 13

Ground in house beef burger topped with brie, caramelized apples, cinnamon butter, grilled onions, crispy bacon and honey mustard, served on a challah bun.

MARY'S LITTLE LAMB BURGER 14

Freshly ground local lamb with a layer of feta cheese, arugula tossed in Lokal vinaigrette, thinly sliced red onion, tortilla strips and cucumbers, served on a challah bun.

CAJUN CHICKEN SANDWICH 12

Free-range chicken grilled and seasoned with Cajun spices, topped with melted jack, avocado, red onion, arugula and our house made honey mustard, made from local honey, served on a honey whole wheat bun.

CHICKEN SALAD SANDWICH 10

Our recipe calls for hand cut, free-range chicken mixed with mayonnaise, onion, Granny Smith apples and celery, topped with Miami Smokers bacon, lettuce, tomato and a homemade mustard sauce, served on a croissant.

MORE



BUFFALO SHRIMP TACOS 12

Buffalo Gulf shrimp topped with blue cheese crumbles, chopped tomatoes, diced red onions, shredded lettuce and cilantro

VEGGIE PASTA TOSSED WITH SAUTÉED SHRIMP 14

Our guilt-free veggie spaghetti, spiraled zucchini with grilled Gulf shrimp and our fresh pesto sauce made with basil, garlic, kale and pine nuts, topped with Parmesan cheese.

PAUL & ALBA'S JAMBALAYA 14

We source the sausage from Proper Sausages in Miami Shores and sauté them with Gulf Shrimp, local grouper, red and yellow peppers, onions, brown rice and our secret Cajun sauce. Add a local fried egg (add \$1) on top and you'll really "spice" things up.

OCEAN CITY CRAB CAKES 22

Matt grew up eating crabs from the Chesapeake Bay and this has always been a staple in his life. We honor this by taking two sautéed lump crab cakes, served on a bed of our homemade aioli sauce, seasoned with Old Bay, and paired with vine tomatoes and our homemade Asian slaw.

BBQ GATOR RIBS 22 (Only 15 orders roasted daily)

Fall-off-the-bone gator ribs from Clewiston, Florida, slow roasted for 2 1/2 hours then finished on the grill with our soon to be famous honey BBQ sauce, served with French fries and our homemade Asian slaw.

FISH & CHIPS 14

Spear-caught Florida grouper lightly battered and served with French fries.

WHOLE FRIED FLORIDA FISH 22 (Limited availability)

Line-caught Florida fish that rotates, depending on what Jorge and the boys catch today between Pompano and the Keys.

CRISPY SKIN ROTISSERIE CHICKEN 13

A half of all natural chicken from Lake Meadow Naturals farm in Ocoee, Florida, slow roasted in herbs and spices, pressed on the grill (for crispy skin) and served in it's own juices, with a side of French fries and our homemade BBQ sauce.

VEGAN CRAB CAKES 14

Two vegan cakes made in-house with red potatoes, broccolini, carrots, leeks, cauliflower and oat bran, seasoned with Old Bay and served on a bed of our homemade tomato sauce with an arugula salad.

VEGGIES FROM THE FARM 14 (Choose any four)

Served with roasted peppers and your choice of our daily veggies.

2911 GRAND AVE, SUITE 400 D
Coconut Grove, FL 33133

SPILLOVERMIAMI.COM
follow us @spillovermiami



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*Caesar dressing may contain raw eggs



EST

THE SPILL OVER by LOKAL

2016

DRINKS

STUBBORN CRAFT SODA 4
Agave Vanilla Cream Soda/Black Cherry Tarragon/Root Beer/Kafebs Kola

MEXICAN PEPSI/COKE/SPRITE 4

COUNTER CULTURE KOMBUCHA ON TAP 5

NATALIE'S FLORIDA LEMONADE (refills 1.5) 3.5

FLORIDA ORANGE JUICE (refills 1.5) 3

SWEET/UNSWEETENED ICED TEA (Unlimited) 3

CAPPUCCINO 3

ESPRESSO 2

LEMON CITY HERBAL TEAS FROM MIAMI 4
Chamomile/Black/Spearmint/Hibiscus

ETERNITY ROASTERS COLD BREW ON NITRO 6

In order to reduce our carbon footprint, we serve unlimited Vero water, purified and bottled in house.

VERO WATER 1 PER TABLE | SPARKLING WATER 3.5 PER TABLE

BUBBLES AND WHITES

VILLA SANDI 9/30
ITALY | Sparkling Rosé

RAVENTÓS L'HEREU 12/39
SPAIN | Cava

AYALA Brut "MAJEUR" BY BOLLINGER 72
FRANCE | Champagne

FANTINEL 8/27
FRIULI, ITALY | Pinot Grigio

LANGE 43
WILLAMETTE VALLEY | Pinot Gris

DEUSA NAI BY MARQUÉS DE CÁCERES 11/36
RÍAS BAIXAS, SPAIN | Albariño

PORCUPINE RIDGE 8/27
SOUTH AFRICA | Sauvignon Blanc

WHITEHAVEN 12/39
MARLBOROUGH, NEW ZEALAND | Sauvignon Blanc

HONIG 44
NAPA VALLEY | Sauvignon Blanc

VINCENT DELAPORTE 54
SANCERRE, FRANCE | Sauvignon Blanc

SEA MONSTER "OCTOPUSSY" 37
CENTRAL COAST | Viognier Blend

LAGUNA RANCH 12/39
RUSSIAN RIVER VALLEY | Chardonnay

GROTH "HILLVIEW VINEYARD" 58
NAPA VALLEY | Chardonnay

JULIETTE ROSÉ 10/33
CÔTES DE PROVENCE, FRANCE | Blend

BOTTLED BEER

OMMEGANG WITTE 6
(5.2%) COOPERSTOWN, NY | Witbier

SCHNEIDER WEISSE 16.9oz 9
(5.4%) GERMANY | Hefeweizen

FUNKY BUDDHA FLORIDIAN 7
(5.6%) OAKLAND PARK, FLORIDA | Hefeweizen

CIGAR CITY FLORIDA CRACKER 7
(5.5%) TAMPA, FLORIDA | Belgian style White Ale

REISSDORF KOLSCH 6
(4.8%) GERMANY | Kolsch

M.I.A. DOMINO PILSNER (CAN) 7
(6.2%) DORAL, FLORIDA | German Pilsener

DUCHESS DE BOURGOGNE 12
(6%) BELGIUM | Flanders Red Ale

PETRUS AGED RED 10
(8.5%) BELGIUM | Flanders Oud Bruin

ORVAL TRAPPIST ALE 14
(6.2%) BELGIUM | Belgian Pale Ale

KWAK 12
(8.4%) BELGIUM | Belgian Strong Pale Ale

SCHNEIDER WEISSE AVENTINUS 16.9oz 9
(8.2%) GERMANY | Weizenbock

WESTMALLE TRIPEL 13
(9.5%) BELGIUM | Tripel

LA TRAPPE 12
(10%) NETHERLANDS | Quadrupel

HE'BREW KOSHER HOP MANNA 6
(6.8%) CLIFTON PARK, NEW YORK | American IPA

BOULEVARD THE CALLING 7
(8.5%) KANSAS CITY, MISSOURI | Imperial IPA

THIRSTY DOG SIBERIAN NIGHT 7
(9.7%) AKRON, OHIO | Russian Imperial Stout

MISSION HARD ROOT BEER 5
(7.5%) SAN DIEGO, CALIFORNIA | Spiced Beer

GINGER LIBATIONS 5
(9%) GREENFIELD, MASSACHUSETTS | Ginger Beer with a dash of Taylor's Homemade Hot Sauce.

BEER FOR KITCHEN STAFF 2

REDS

WINDY BAY 11/36
OREGON | Pinot Noir

CARAMEL ROAD 13/42
MONTEREY | Pinot Noir

JAMES MACPHAIL 74
SONOMA COAST | Pinot Noir

CRIOS 8/27
MENDOZA | Malbec

CANOE RIDGE "RESERVE" 52
WALLA WALLA | Merlot

PALACIOS REMONDO "LA MONTESA" 11/36
RIOJA, SPAIN | Tempranillo

TENUTA DELL' ORNELLALA "LE VOLTE" 63
TUSCANY, ITALY | Super Tuscan

SPICE ROUTE "CHAKALAKA" 44
SOUTH AFRICA | Syrah Blend

BUENA VISTA WINERY 34
SONOMA | Zinfandel

BROADSIDE 9/30
PASO ROBLES | Cabernet Sauvignon

NADIA 49
SANTA BARBARA | Cabernet Sauvignon

RAMEY "CLARET" 70
NAPA VALLEY | Cabernet Blend

FREEMARK ABBEY 75
NAPA VALLEY | Cabernet Sauvignon

LARGE FORMAT BEERS

SAISON DUPONT 25.4oz 19
(6.5%) BELGIUM | Saison

TIMOTHY TAYLOR LANDLORD 16.9oz 11
(4.1%) UNITED KINGDOM | English Pale Ale

BARREL OF MONKS THREE FATES 25.3oz 30
(9%) BOCA RATON, FLORIDA | Tripel

DRAFT BEER

We continuously rotate our draft list, which is selected by our in house beer experts.



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Caesar dressing may contain raw eggs

