

THE LANDING ROOFTOP

Eat Drink Discover



STARTERS

TRUFFLE SIDEWINDERS 14

Cotija Cheese, Scallions, Roasted Garlic Aioli

BURRATA CREMOSA VG 16

*Grilled Peaches & Heirloom Tomato Salad,
Balsamic Pearls with Glaze, Crispy Baguette, Fresh Basil*

CHARCUTERIE & ARTISANAL CHEESE BOARD 19

*Chef's Choice of Cured Meats and Cheese,
Pickled Munchies, Citrus-Marinated Olives, Crostini*

MELBY CHICKEN WINGS 15

*Baby Carrots & Celery, Choice of Sauce:
Roasted Garlic Parmesan, Tennessee Dry Rub,
Hot Honey BBQ, Landing Buffalo*

COLOSSAL SHRIMP COCKTAIL (5) GF 18

Poached Shrimp, Classic Cocktail Sauce, Rémoulade

ISLAND CONCH FRITTERS 16

Mango Red Curry Aioli

TUNA POKE* GF 17

*Raw Ahi Tuna, Citrus Ponzu, Pickled Red Onions, Diced Cucumber,
Ginger, Avocado, Baby Bok Choy, Corn Tortilla Chips*

PAN-SEARED CRAB CAKES 18

*Chayote Slaw & Frisée Herb Salad,
Zesty Lemon & Caper Rémoulade*

TODAY'S RAW OYSTERS* GF MKT

*Half Dozen or Dozen, Mignonette Sauce, Cocktail Sauce
(Please Inquire about Current Selection and Price)*

MELBY'S OYSTERS ROCKEFELLER (7) 19

Creamy Truffle Spinach, Herb & Parmesan Breadcrumbs

FROM THE GARDEN

Add: Grilled or Blackened Chicken 4 / Sautéed Shrimp 6

CAESAR CLASSICA 14

*Roma Crunch Romaine, Everything Croutons, Anchovies,
Parmesan, Housemade Creamy Caesar Dressing*

WATERMELON & FETA SALAD VG, GF 14

*Cucumber, Fresh Mint, Thinly Sliced Red Onions, Olives,
Baby Arugula, Candied Walnuts, Balsamic Glaze*

NIÇOISE SALAD* GF 18

*Seared Ahi Tuna, Mixed Greens, Yukon Gold Potatoes,
Green Beans, Olives, Baby Heirloom Tomatoes,
Lemon Thyme Vinaigrette*

BRÛLÉED GOAT CHEESE SALAD VG, GF 16

*Citrus Segments, Baby Arugula, Candied Walnuts,
Shaved Fennel, with Roasted Red and Gold Beets*

MELBY COBB GF 15

*Chopped Mixed Greens, Tomatoes, Bacon,
Diced Chicken Breast, Hard-Boiled Egg, Avocado,
Crumbled Bleu Cheese, Citrus Vinaigrette*



FLATBREADS

FLATBREAD OF THE DAY 16
Inquire with Server

PIZZA CAPRESE VG 16
*Heirloom Tomatoes, Shredded Mozzarella Cheese,
Basil Marinara Sauce*

CLASICO MEATS 16
*Sliced Pepperoni, Italian Sausage, Bacon, Chorizo, Garlic,
Basil, Marinara Sauce, Parmesan & Mozzarella Cheeses*

MAINS

FISH OR SHRIMP TACOS (3) 17
*Flour Tortilla, Blackened Grouper or Shrimp, Mango-Pineapple Slaw,
Cotija Cheese, Baja Aioli*

BEYOND BURGER VG 18
*Butter Lettuce, Tomato, Caramelized Onions,
Pickle Spear, Toasted Kaiser Potato Bun, Sidewinder Fries*

CLASSIC REUBEN SANDWICH 20
*Braised Corned Beef, Swiss Cheese, Sauerkraut,
Homemade Russian Dressing, Grilled Marbled Rye Bread, Sidewinder Fries*

HOT-HONEY CRISPY CHICKEN SANDWICH LS 18
*Crispy Chicken Thighs, Chayote Slaw, Housemade Hot Florida Honey,
Roasted Garlic Aioli, Toasted Kaiser Potato Bun, Sidewinder Fries*

ANGUS STEAK BURGER* 19
*8oz Wagyu Beef, Aged White Cheddar Cheese, Bacon Onion Jam, Heirloom Tomato,
Roasted Garlic Aioli, Toasted Kaiser Potato Bun, Sidewinder Fries*

COLOSSAL SHRIMP CARBONARA 34
Linguini Pasta, Applewood-Smoked Bacon, Shallots, Green Peas, Grilled Baguette

FLORIDA GROUPER GF 38
Mango Jasmine Rice, Baby Carrots, Sautéed Spinach, Honey Pineapple Glaze

12oz NY STRIP STEAK* GF 40
*Yukon Steak Potatoes, Grilled Broccolini, Charred Campari Tomatoes,
Chandre's Peppercorn Cognac Sauce*

GF – GLUTEN-FREE VG – VEGETARIAN LS – LOCALLY SOURCED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | 22% gratuity will be added for parties of 8 or more.