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THE LANDING ROOFTOP

Eat Drink Discover



STARTERS

TRUFFLE SIDEWINDERS 14

Cotija Cheese, Scallions, Roasted Garlic Oil

ISLAND CONCH FRITTERS 16

Mango Red Curry 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'S 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

MUSSELS MEUNIÈRE 18

Grilled Baguette

TUNA POKE* GF 17

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

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

PAN-SEARED CRAB CAKES 18

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

FROM THE GARDEN

Add: Grilled or Blackened Chicken 4 / Sautéed Shrimp 6

CAESAR CLASSICA 14

Roma Crunch Romaine, Everything Croutons,
Anchovies, 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



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.

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

COASTAL CATCH OF THE DAY: PREPARE TO BE HOOKED! MKT
Kindly Ask Your Server for Further Information

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

CHEF’S SEAFOOD PAELLA GF 39
*Shrimp, Fish, Clams, Mussels, Olives, Capers,
Chorizo, Sofrito, Spanish Yellow Rice*

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

SPAGHETTI ALLA TARANTINA 30
*Fresh Mussels, Spicy Campari Tomato Sauce,
Fennel, Olives, Grilled Baguette*

STICKY ASIAN-GLAZED BONE-IN CHICKEN BREAST 29
*Ginger & Lemongrass Jasmine Rice, Sautéed Baby Bok Choy,
Carrots, Celery, Scallions, Snow Peas, Baby Carrots,
Mushrooms, Sunny-Side Up Egg*

BEYOND BURGER VG 18
*Butter Lettuce, Tomato, Caramelized Onions,
Pickle Spear, 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*

SOUS VIDE GRILLED BONE-IN PORK CHOP 29
*Yukon Mashed Potatoes, Grilled Peaches,
Baby Carrots, Grain Mustard Cream Sauce*

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

GRILLED 12oz RIBEYE* 38
Yukon Steak Potatoes, Asparagus & Baby Carrots, Cowboy Butter

SIDES

BABY CARROTS 4
GRILLED ASPARAGUS 5
GRILLED BROCCOLINI 5

GINGER & LEMONGRASS JASMINE RICE 5
SPANISH YELLOW RICE 5
YUKON STEAK POTATOES 4

COWBOY BUTTER 2
CHANDRE’S PEPPERCORN COGNAC SAUCE 2