



**DINNER NIGHTLY**  
**6:00PM - 10:00PM**

(Menu items subject to change)

## SMALL PLATES "Starters"

<i>Organic Greens, Pickled Cipollini Onion, Cucumber Blossom, Roasted Peanuts, Mango, Verjus Sesame Vinaigrette</i>	10
<i>Baby Red Romaine, Blistered Tomatoes, Smoked Garlic Croutons, Ricotta Salata, Grilled Spring Onion Dressing</i>	10
<i>Roasted Beet Salad, Candied Cashews, Micro Tatzoi, Crispy Shallots, Chèvre Fondue</i>	12
<i>Grilled Gulf Shrimp, in Cilantro and Garlic, with Asian Peanut Slaw and Tomato-Ginger Sauce</i>	13
<i>Burrata and Sea Salt Pretzel, Kohlrabi Asian Slaw, Sweet Tomato &amp; Galangal Marmalade, Jerez Reduction</i>	12
<i>Colossal Lump Blue Crab Fritters, Sorrel Salad &amp; Laksa Sauce</i>	15
<i>Ahi Tuna Sampler, Spicy Tuna Roll, Sesame Seared, Tartare</i>	14
<i>Asian Style Frito Misto, Chickpea and Nori Dusted Florida Seafood, Sweet Chili Aioli</i>	14
<i>Kumanoto Oyster, Kurrents Crème Fraîche, Shallot Mignonette</i>	16

## MAIN ATTRACTIONS "Traditional Entrée Size"

### Chef's Specialties

<i>"Mero" (Hawaiian Sea Bass), Shiitake Mushroom Risotto Cake, Jumbo Asparagus, Lemon Butter Sauce</i>	32
<i>Ft. Lauderdale Swordfish, Ceci Flour and Pork Belly Cake, Sweet Pepper Foam, Balsamic Reduction</i>	28
<i>Niman Ranch Organic Pork Chop, Teriyaki Marinated with Baby Carrots and Roasted Potatoes</i>	26
<i>Grilled Chicken, Honey Lime Marinade, Stir Fry Vegetables, Spicy Cucumber Relish</i>	25

<i>Grilled Mahi Mahi, Wild Rice, Yuzu Vinaigrette, Lychee-Grapefruit Salsa, Baby Bok Choy</i>	26
<i>Jumbo Shrimp, Egg Fried Rice, Sweet Chili Butter Sauce</i>	29
<i>Pan Seared Red Snapper, Thai Basil, Scallions and Asian BBQ Sauce</i>	26
<i>Day Boat Scallops, Puree of Cauliflower, Fried Romanesco, Dungeness Crab Salad, Green Curry Vinaigrette</i>	31
<i>Wild King Salmon, Stir Fried Vegetables, Saffron Rice, Sesame-Soy Sauce</i>	27

(Vegetarian option is available upon request, please ask your server)

## KURRENTS CHOPS

### - Kurrents Signature Steak -

#### Prime Bone-In Filet 48

Grilled Fennel Cornmeal, Blue Foot Mushrooms, Elephant Garlic, Shanghaiese Style Black Pepper Sauce

<i>Dry Aged New York Strip, Chinese Long Beans, Pommes Anna, Caramelized Shallot Sauce</i>	46
<i>Prime Bone-In Ribeye, Cabernet-Soy Demi Glace and Caramelized Onion Marmalade</i>	45
<i>Niman Ranch Organic Lamb Chops, Cabernet-Soy Demi Glace and Caramelized Onion Marmalade</i>	38

## SIDES

<i>Sautéed Snap Peas</i>	7	<i>Baby Carrots</i>	8	<i>Roasted Fingerling Potatoes</i>	8
<i>Sautéed Wild Mushrooms</i>	7	<i>Egg Fried Rice</i>	8	<i>Lobster Macaroni and Cheese</i>	12

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

20% Gratuity will be added for parties of (8) or more