

Fun Fact

Flamingos eat for several hours a day!

Four FLAMINGOS

A Richard Blais Florida Kitchen

Follow Us

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f t i

- Hearts of Palm Caesar Salad** Cashew Dressing & Manchego | 15
- Goat Cheese Brûlée** Nasturtium, Plant City Strawberries, Pine Nut | 18
- Ice Cold Oysters & Pearls*** Ginger Beer Mignonette & Gari Pearls | 25
- Stone Crab** 3 Jumbo Claws & Coconut Curry Mustard | MP
- Florida Shrimp** Guava & Horseradish Cocktail | 23
- Avocado Crab** Black Lime & Mango | 22
- Tuna Tostada*** Passion Fruit Yolk & Avocado Tartar | 24
- Grouper Ceviche*** Tiradito Style, Lemongrass Leche, Bubu Arare, Sweet Potato | 22
- Cachapa & Caviar** 1oz Italian Osetra, Corn Fraiche, Cachapa Taiyakis | 96

Raw & Chilled

Smorgasbord Platter* | 145

(A Daily Selection of Chilled Seafood and Snacks)
add Cachapa & Caviar | 80

SNACKS

- Bread & Butter** Coconut Medianoche & Sea Salt Butter | 7
- Ham & Cheese Croquettes** Sweet Plantain, Local Cheese, Sunflower Romesco | 14
- Wild Boar Sliders** Pan de Bono, House-Made Linguica, Piri Piri, Pickled Onion | 18
- Oxtail & Foie Gras Empanada** Mango Chutney | 16
- Grilled Octopus** Mango Kimchee, Smoked Avocado, Plum Vinegar | 24
- Coconut Shrimp Toast** Sesame Chili Crisp & Green Onion | 16
- Crab Cakes** Herbed Breadcrumbs, Fennel Slaw, Datil Mayo | 38
- Pork Belly** Kumquat, Sour Orange, Fresno | 18
- Florida Clams** Sherry Butter, Castelvranos, Tangerine | 25
- Charred Broccolini** White Barbecue, Chili Oil, Togarashi | 16



Whole Fish

Crispy Skinned Fish for Two | MP
Turmeric Rubbed Fresh Florida Catch with
Banana Leaf Grits, Papaya Salad,
Cha Ca Chimi

Lobster Tank

Spiny Lobster Bisque Pineapple Lobster Salad, Datil Oil | 19
Lobster Whole | MP or **Half Split** | MP
Choose Your Preparation
-Poached with Seafood Beurre Blanc
-Grilled with Herb Compound Butter
-Crab Imperial Stuffed | H+24 | W+40

PLATES

- Florida Seafood Moqueca** Coconut Rice | 48
- Shrimp Bucatini** Canaveral Shrimp, Ouzo Cream, Tomato | 42
- Black Grouper** Creamed Yucca, Seafood Beurre Blanc, Basil & Paprika | 52
- Swordfish Prime Rib "Neptune's Cut" 16 oz.** Black Lime Seasoning, Brown Butter, Sea Salt | 68
- West Indian Chicken** Caribbean Curry, Coconut Rice, Collards | 36
- Cauliflower Roast** Jerk Glaze, Coconut Spinach, Mustard Caviar | 30
- Bacon Wrapped Filet*** Confit Potato Hash, Coconut Au Poivre, Pickled Mushroom | 56
- Wagyu Picanha*** Australian BMS-6 Coulotte, Crab Fat Butter, Rapini | 74
- Jerked Lamb*** 7oz. Sirloin, Corn Pudding, Sheep's Cheese | 52
- Crab Raviolo** Papaya Vodka Sauce, Florida Lobster, Gremolata | 56
- Ahi Tuna Steak*** Blackened Tuna, Asparagus, Yuzu Remoulade | 60

SIDES

- Coconut Steamed Rice** | 9
- Yucca Fries** | 10
- Grilled Collard Greens** | 9
- Jerk Spiced Cauliflower** | 12
- Mojo Mashed Yucca** | 12
- Cuban Style Black Beans** | 10
- Coconut Creamed Spinach** | 12
- Braised Garlic Rapini** | 12
- Crab & Crawfish Twice Baked Potato** | 16

SAUCES

- Jalapeño Chimichurri** | 4
- Seafood Beurre Blanc** | 4
- Curry Honey Mustard** | 4
- Guava BBQ** | 4
- Coconut White BBQ** | 4
- Vega's Hot Sauce** | 2

DESSERTS

- Baked Florida** | 18
Frozen Key Lime Pie, Raspberry Gelée,
Flambéed Meringue
- The Coconut** | 16
Chocolate Shell, Coconut Mousse,
Pandan Anglaise
- Chocolate Mole** | 16
Milk Chocolate Cheesecake,
Warm Mole Rojo, Sesame, Pepitas
- Pineapple and Sage Panna Cotta** | 14
Ginger Chip Sable, Tropical Fruits,
Vanilla Bean Whip

Our Team

SHELBY FARRELL
Chef de Cuisine
JOSUE PEREZ
Sous Chef
SARINA TRANT
Restaurant Manager
RACHEL BAKER
Assistant Restaurant Manager
KAT GALLARDO
Mixologist

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

18% gratuity will be added to parties of 6-12. Parties larger than 12 please contact the restaurant.
This restaurant only accepts credit cards, debit cards and, where applicable, other contactless forms of payment.
It is a cash-free environment.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please alert your server to any potential allergies.

Fun Quote

“Be a Flamingo in a Flock of Pigeons”

-Savannah Larsen

Mango del Fuego | 20

Jalapeño-Infused Maestro Doble Tequila*, Cointreau, Mango, Hibiscus Syrup*, Grapefruit Salt

Key Lime in the Coconut | 19

Absolut Vanilla Vodka, Midori, Key Lime Shrub*, Pineapple, Coconut Foam*

Rum Burner | 21

Pineapple Infused Mount Gay Rum*, Citrus, Giffard Banane de Bresil, Giffard Creme de Mure, Ginger, Grenadine, Ginger Smoke Bubble

Birds in Paradise | 23

Siesta Key Silver Rum, Coconut Water, Lime Juice, Butterfly Pea Flower Simple*, Soda, Mint

Crafted Tableside

Florida Ol' Fashioned | 22

HRGC Knob Creek, Orange Blossom Bitters, Turbinado Sugar, Orange Blossom Honey



*Item is Made or Infused In-House

Domestic | 7

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Premium/Import | 8.50

Blue Moon
Corona
Heineken
Heineken 0.0
Stella Artois

Craft | 8.50

D9: Hakuna Matata IPA
Ivanhoe Park: Park Hopp'r Pilsner
CopperTail Brewing Co: Night Swim Porter

Draft | 8.50

Squawk Session IPA
Kona Big Wave Golden Ale

Beer

BUBBLES

Ruffino, Prosecco, Tuscany, Italy 14g | 65b
Jules Loren Brut Cuvée Reserve, France 12g | 54b
Jules Loren Cuvée Rose, France 12g | 54b
Veuve Clicquot, Brut, “Yellow Label”, Champagne, France 35g | 135b

LIGHT WHITES

Dr. Konstantin Frank, Dry Reisling, Finger Lakes New York 14g | 65b
Erath Vineyards, Pinot Gris, Willamette, Oregon 14g | 65b
Santa Margherita, Pinot Grigio, Veneto, Italy 17g | 75b
Paco & Lola, Albarino, Rias Baixas, Spain 14g | 65b

CRISP & MEDIUM INTENSITY WHITES

Mylonas, Attiki Assyrtiko, Central Greece 14g | 65b
Cakebread Cellars, Sauvignon Blanc, Napa Valley, California 22g | 100b
Mer Soleil, Silver Unoaked Chardonnay, Santa Lucia, California 14g | 65b
Moser, Gruner Veltliner, Kremstal, Austria 14g | 65b

DRY & FULL BODIED WHITES

Bernier, Chardonnay, Loire Valley, France 14g | 60b
Rombauer, Chardonnay, Carneros, California 26g | 125b
Jordan, Chardonnay, Russian River Valley, California 21g | 96b

LIGHT REDS

King Estate “Inscription”, Pinot Noir, Willamette Valley, Oregon 18g | 78b

MEDIUM INTENSITY REDS

Markham, Merlot, Napa Valley, California 17g | 85b
Prisoner, Red Blend, Napa Valley, California 24g | 120b
Punto Final, Malbec, Mendoza, Argentina 17g | 72b

FULL INTENSITY REDS

Unshackled by Prisoner, Cabernet Sauvignon, Napa Valley, California 18g | 78b
Turnbull, Cabernet Sauvignon, Oakville, California 26g | 125b

DESSERT WINE

Sandeman, Tawny 10 year Port, Portugal 16g | 75b
Sandeman, Tawny 20 year Port, Portugal 26g | 130b
Blandy's, Madeira, Portugal 16g

Sparkling Wine

White Wine

Red Wine

Dessert Wine

Cocktail List

The Filthy Flamingo | 20

Siesta Key Rum, Papa's Pilar Dark Rum, Solerno Blood Orange Liqueur, Strawberry-Orgeat Syrup*, Guava, Lime Mocktail Option | 10

Pink Dragon | 19

St. Augustine Gin, St. Germain Elderflower Liqueur, Lemon Juice, Dragon Fruit Simple*, Fee Foam

Cool Runnings | 19

Cucumber-Infused Ketel One Vodka*, Mint Simple*, Watermelon Juice

Mocktail Option | 10

The Office | 21

HRGC Knob Creek, Solerno Blood Orange, Turbinado Sugar, Orange Blossom Honey, Lemon Juice