

COCKTAILS + BUBBLES

COCKTAILS

ROSEMARY BERET

Aviation Gin, torched rosemary, raspberry, lemon, aquafaba 18

KEY LIME GIMLET

St Augustine Gin, Mrs. Ginger's local Key lime jam, aquafaba, lime 17

EMPRESS LAVENDER

Empress Gin, lavender syrup, honey, St-Germain, lemon, aquafaba 20

THE ELITE

Fois gras-infused Buffalo Trace Bourbon Whiskey, walnut bitters, Demerara syrup, seasonal spices 30

DRESSED IN SMOKE

Old Forester 1920, Galliano L'Aperitivo, Mata Tinto Vermouth, orange oil, smoke 32

FLOR-DE MULE

Grey Goose Vodka, strawberry-hibiscus cordial, lime, ginger beer 18

CAN'T ELOPE MARTINI

Beluga Noble Vodka, cantaloupe juice, lime, aquafaba 22

All our cocktails are crafted with freshly squeezed juices

ZERO-PROOF COCKTAILS

CLOVER CLUB

Lyre's Pink London Spirit, raspberry syrup, lemon juice, aquafaba, white sugar syrup 17

SALTED CARAMEL S+S ESPRESSO MARTINI

Lyre's Spiced Cane Spirit, coffee spirit, illy fresh espresso, salted caramel syrup 18

PALOMA

Lyre's Agave Blanco Spirit, bottled pink grapefruit soda, lime juice, premium agave syrup, black sea salt, grapefruit wheel 16

SPRITZ

Lyre's Dry London Spirit, Lyre's Italian Orange Spirit, yuzu soda 16

BUBBLES

SCHRAMSBERG MIRABELLE ROSÉ, CALIFORNIA 25 | 120

DOMAINE CARNEROS BRUT, CALIFORNIA 19 | 90

CAPOSALDO PROSECCO, ITALY 14 | 90

TAITTINGER ROSÉ, FRANCE 42 | 225

TAITTINGER BRUT, FRANCE 36 | 140

MOËT & CHANDON IMPÉRIAL BRUT, FRANCE 160

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE 190

VEUVE CLICQUOT ROSÉ, FRANCE 215

BILLECART-SALMON VINTAGE 2006, FRANCE 380

DOM PÉRIGNON VINTAGE 2008, FRANCE 600

KRUG BRUT VINTAGE 2006, FRANCE 780

20% service charge for parties of 6 or more will be added to your check for your convenience.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

STARTERS + SALADS + CHILLED SHELLFISH

STARTERS

BONE MARROW*

pine nut purée, pickled raisin chutney, brioche
buchon 32

OCTOPUS GF

aji verde, huancaína, ceviche shallots, marble
potato crisps 30

SMOKED SCALLOP* GF, DF

hazelnut romesco, charred cauliflower, pearl
onion, castelvetro olive, marcona almond 34

A5 WAGYU CARPACCIO*

shaved wagyu, horseradish vinaigrette, caper
salsa, fried shallots, brioche 48

CEVICHE* GF, DF

cilantro salsa, aguachile,
ceviche shallots, heirloom tomato escabeche,
nori crisps,
avocado, pepitas 18

SEAFOOD BISQUE GF

old bay emulsion, crab, trout roe 20

SEARED FOIE GRAS*

seasonal preserves, almond crunch, brioche
toast 28

ARTISANAL BREAD v

chef's seasonal butter 10

SALADS

S + S WEDGE GF

egg, bacon lardons,
baby heirloom tomato, chives,
smoked bleu cheese 19

BURRATA SALAD GF, V

whipped burrata, japanese pumpkin, almond
crunch, sorghum dressing, local lettuces,
delicata squash 18

BABY LETTUCE GF, V

shaved vegetables, almond and pine nut
crumble, avocado, ricotta salata, sherry
vinaigrette 16

CAULIFLOWER CAESAR

shaved cauliflower, shaved zucchini, bagna
cauda croutons, caesar dressing, smoked roe,
shaved parmesan, little gem lettuce 18

CHILLED SEAFOOD

HALF DOZEN OYSTERS** GF, DF

tobiko mignonette 28

SHRIMP COCKTAIL GF, DF

grapefruit cocktail sauce 20

ALASKAN KING CRAB GF, DF

mustard aioli MP

SHELLFISH PLATTER** GF, DF

oysters, shrimp, king crab,
lobster 125

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
If unsure of your risk, consult a physician.*

***There is a risk associated with consuming raw oysters. 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.*

GF gluten-free DF dairy-free V vegetarian VEGAN vegan

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FROM THE GRILL + FROM THE SEA + MAINS

FROM THE GRILL + FROM THE SEA

CREEKSTONE FARMS STEAK SELECTIONS

- 10oz filet* GF, DF 70
- 16oz ribeye* GF, DF 74
- 14oz dry-aged ribeye* GF, DF 105
- 14oz dry-aged NY strip* GF, DF 115
- 32oz dry-aged tomahawk* GF, DF 235
- porterhouse* GF, DF MP
- kansas city* GF, DF MP
- 6oz A5 wagyu* GF, DF MP

FRESH CATCH

- red snapper* GF, DF 38
- verlasso salmon* GF, DF 35
- jumbo canaveral shrimp GF, DF 32

ACCOMPANIMENTS

- jumbo canaveral shrimp GF 18
- blue cheese crust GF 9
- lobster tail GF MP
- Oscar-style - crab & béarnaise GF 20

SAUCE (2 FOR 12)

- béarnaise GF
- red wine GF, DF
- chimichurri GF, DF
- creamy horseradish GF
- green peppercorn GF

MAINS

SEARED DUCK BREAST GF

- foie gras, roasted grapes, pickled raisin, duck jus, baby leek 48

JUNIPER-RUBBED VENISON GF

- currant au poivre, baby leeks, root vegetables 56

DAILY CATCH GF

- local mushrooms, pearl onions, baby sweet potato, pumpkin veloute, smoked roe 38

BRANZINO GF

- cauliflower, braised chickpeas, crispy quinoa, salsa verde 40

AGNOLOTTI V

- shallot mascarpone, pecorino cheese, hazelnuts, sherry compressed onion petals, brown butter turnips, sunchoke cream 28

SHELLFISH CARBONARA

- Calabrian pepper, Kaluga caviar, bottarga, lobster 48

CREEKSTONE FARMS SHORT RIB GF

- 72-hour braise, baby carrot, pearl onion, celery root, potato 45

SIDES

POTATO PURÉE GF 15

SMOKED GOUDA MAC & CHEESE V

- dried miso breadcrumbs 15

GLAZED CARROTS GF, VEGAN

- sorghum, rose vinegar, pistachios, pomegranate seeds 16

EMBER-BAKED CABBAGE GF, DF

- beef tallow, bacon aioli, chives 15

FRIED BRUSSELS GF, DF, V

- sesame vinaigrette, dukkah spice 15

PLAY OF SUNLIGHT FARMS

MUSHROOMS VEGAN

- dashi butter, black garlic 25

GRILLED BROCCOLINI GF, VEGAN

- olive aioli, chermoulah 16

CRAB GRITS GF

- Georgia grits, lump crab, crème fraîche, scallion, crab fat, pink peppercorn 26

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CELLAR SELECTIONS + SPIRITS

WHITE & ROSÉ

Domaine Laroche Chablis
Burgundy, France 20 | 95

Chateau Montelena Chardonnay
Napa Valley, California 30 | 140

André Vatan Les Charmes Sancerre
Loire Valley, France 20 | 95

Ermacora Coli Orientali del Friuli Pinot Grigio
Friuli-Venezia Giulia, Italy 19 | 85

Clark Estate Single Vineyard
Sauvignon Blanc
Marlborough, New Zealand 19 | 85

State of Mind Zillah
Ranch Vineyard Riesling
Washington 18 | 80

Château Miraval Rosé
Côtes de Provence, France 20 | 95

RED

Whitehall Lane Cabernet Sauvignon
Napa Valley, California 25 | 110

Caymus Cabernet Sauvignon
Napa Valley, California 45 | 230

Louis Latour Bourgogne Pinot Noir
Burgundy, France 24 | 100

Ken Wright Cellars Pinot Noir
Willamette Valley, Oregon 21 | 90

Pio Cesare Langhe Nebbiolo
Piedmont, Italy 24 | 100

Achaval-Ferrer Malbec
Mendoza, Argentina 19 | 95

Château Rahoul Rouge
Graves Bordeaux, France 23 | 100

The Prisoner Red Blend
Napa Valley, California 28 | 135

SEAR + SEA SPIRIT SELECTION

GIN

At our Sear + Sea Lobby Bar, we take great pride in presenting you with an extensive array of gin options. Our curated selection boasts an impressive collection of over 160 gin bottles sourced from various corners of the globe, making it one of the most comprehensive gin libraries you will find in Florida. Experience and expand your knowledge of gin with our esteemed Gintologist as you delve into the fascinating world of four distinct gin styles.

JCB GIN
France 55

**MONKEY 47
SCHWARZWALD DRY GIN**
Germany 28

EMPRESS 1908 ELDERFLOWER
Canada 20

MANIFEST DISTILLING GIN
Florida 20

**MALFY GIN ROSA,
PINK GRAPFRUIT**
Italy 20

SUNTORY ROKU GIN
Japan 20

Any gin as a martini +10

WHISKEY

NORTH AMERICAN
Maker's Mark 46 23
Buffalo Trace 23
Woodford Reserve 19
WhistlePig 10 Year[∞] 30
Crown Royal Reserve 22

INTERNATIONAL
The Balvenie Sherry Cask[∞] 46
Johnnie Walker Blue Label[∞] 80
Johnnie Walker Black Label 24
The Macallan 12 Year 28

[∞]Upgrade to premium rocks or neat 2oz 10

Full Worldly Wine list available upon request.

20% service charge will be added to your check for your convenience on parties of 6 or more.

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