



Starters

TRIO DIP

plantain tortilla chip mix, guacamole,
fire-roasted salsa, pico de gallo
add queso blanco

CHICKEN WINGS

herb dry rub, guava bbq, sriracha honey or buffalo, celery

TROPICAL SHRIMP CEVICHE*

cucumber leche de tigre, dragon fruit, cilantro,
cherry tomato, red onion, plantain tortilla chip mix

JUMBO SHRIMP COCKTAIL

old bay aioli, tanteo tequila, chipotle cocktail sauce

CALAMARI MIXTO

coconut shrimp, local fish, lemon aioli,
old bay garlic aioli, onion, jalapeño, micro cilantro

SPINACH ARTICHOKE DIP

creamy gruyère cheese blend, roasted lemon artichokes,
plantain tortilla chip mix

LEMONGRASS STEAMED MUSSELS

white wine, lemon, garlic, argentina chorizo,
ciabatta bread

SEAFOOD EMPANADAS

lobster, shrimp, gruyère cheese, peppers, onions,
apricot mustard, spicy chipotle aioli

Entrées

WHOLE GRILLED FRESH CATCH

lemon caper emulsion, lemongrass-scented white rice

BUTCHERS PREMIUM STEAK*

crispy french fries, chimichurri

LOCAL CATCH

lemongrass-scented white rice, broccolini,
candied orange ponzu

AL PASTOR GRILLED OCTOPUS

avocado mousse, pineapple pico de gallo,
crispy rustic potato

BRAISED SHORT RIB

mushroom peppercorn sauce, sweet plantain mash,
roasted carrots, crispy shallots

MISO-GLAZED FLORIDA SALMON*

bluehouse salmon, lemongrass-scented white rice,
broccolini, pineapple pico de gallo

SO FLO BOWL

lemongrass-scented white rice, black beans,
sweet plantain, pico de gallo, queso fresco, avocado
add bluehouse florida salmon* | shrimp
herb-marinated chicken

GUAVA BBQ JERK CHICKEN

creamy potato salad,
truffle hot honey cheddar cornbread

LOBSTER CRAB MAC & CHEESE

lemon parmesan cream sauce, cavatappi,
toasted lemon breadcrumbs

Salads

SEA LEVEL MEDITERRANEAN

cucumber, tomato, red onion, kalamata olives, pepperoncini,
feta, capers, kale romaine mix,
sherry vinaigrette, za'atar naan bread

SEAFOOD COBB

crab, shrimp, tomato, hard-boiled egg, bacon,
blue cheese, pickled onion, avocado,
kale romaine mix, blue cheese dressing

CLASSIC CAESAR

focaccia croutons, shaved parmesan cheese,
caesar dressing

ADD-ONS

bluehouse florida salmon* | shrimp
herb-marinated chicken

Tacos

CRISPY MAHI-MAHI TACOS (2)

roasted pepper avocado mousse, spicy chipotle aioli,
pico de gallo, pickled onions, micro cilantro,
flour tortilla, plantain tortilla chip mix & salsa

SHORT RIB TACOS (2)

roasted pepper avocado mousse, spicy chipotle aioli,
pickled onions, queso fresco, micro cilantro,
flour tortilla, plantain tortilla chip mix & salsa

Flatbreads

ROASTED TOMATO & MOZZARELLA

basil pesto, balsamic glaze

BRAISED SHORT RIB

chiuahua cheese blend, honey ricotta fig jam,
fresno chiles, pickled red onions, exotic mushroom mix

SIDES

truffle hot honey cheddar cornbread | sweet plantains | roasted carrots | broccolini | lemongrass-scented white rice

Handhelds

all handhelds include choice of fries, fruit or house salad

MARRIOTT BURGER*

angus beef, applewood-smoked bacon, aged cheddar

CRISPY CHICKEN SANDWICH

apricot mustard, spicy chipotle aioli, pikliz slaw

Sweets

KEY LIME PIE

brown sugar graham cracker crust, meringue

PINEAPPLE CRÈME BRÛLÉE

maui gold pineapple compote

DECADENT CHOCOLATE CAKE

decadent chocolate cake

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dark chocolate ganache, dulce de leche
add vanilla ice cream

for your convenience, sea level restaurant is now cashless – we accept room
charges and all major credit or debit cards to ensure a faster and more secure
experience. 20% gratuity will be added for parties of 6 or more for your
convenience.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

Handcrafted Cocktails

PEACH ON THE BEACH 🐢

harbor beach half shell citrus vodka*,
peach purée, orange juice, cranberry juice

*locally sourced ingredients from local florida family farms

TIPSY TURTLE 🐢

malibu rum, blue curaçao, pineapple juice,
house-crafted sweet & sour, lime juice

PICANTE MARGARITA 🐢

tanteo jalapeño tequila, combier d'orange, lime juice, agave nectar

PASSION PALOMA

código 1530 rosa tequila, kennesaw florida grapefruit juice,
passion fruit purée, lime juice, club soda

MANGO TANGO 🐢

tito's handmade vodka, mango purée, lime juice,
cranberry juice, lemon lime soda

BEACHY LYCHEE

gray whale gin, chambord, lychee essence, lime juice

GUAVA JULEP 🐢

old forester 86, guava purée, lime juice, mint

SALTY WATERMELON 🐢

ole smokey salty watermelon, cranberry juice, lemonade

🐢 AVAILABLE AS A PITCHER

Free-Spirited Cocktails

TRANQUIL TURTLE

seedlip grove 42, blue curaçao, pineapple juice, house-crafted sweet & sour

SPICED BUT BRIGHT

lyre's agave blanco, lyre's orange sec, lime juice, agave nectar

SUMMER RUNNER

seedlip notas de agave, guava purée, lime juice

Frozen Favorites

MARGARITA

código 1530 blanco tequila, combier d'orange, lime juice, agave nectar

STRAWBERRY DAIQUIRI

bacardí light rum, strawberry purée

FORT LAUDERDALE VICE

bacardí spiced rum, strawberry purée, coconut purée

KEY LIME COLADA

bacardí light rum, malibu rum, j.f. haden's key lime pie liqueur,
coconut purée, graham cracker rim

Beers

LOCAL / CRAFT

engine room, ipa, harbor beach, florida
copperpoint, lager, boynton beach, florida
no wake zone, coconut key lime blonde ale, islamorada brewery, florida keys, florida

bucket of four

DOMESTIC

miller lite | michelob ultra | coors light | blue moon belgian white

bucket of four

IMPORTED

corona extra | stella artois

bucket of four

SELTZER

high noon lime | high noon peach | surfside iced tea | surfside lemonade

bucket of four

FREE-SPICED

run wild ipa, athletic brewing, milford, connecticut [65 cal]
athletic lite, athletic brewing, milford, connecticut [25 cal]

bucket of four

Wine

BUBBLES

prosecco brut, mionetto, italy, (split 187 ml)
prosecco brut, mionetto, italy
sparkling rosé of pinot noir, jcb, no.69, france
champagne brut, perrier-jouët "grand", france

WHITE & ROSÉ

vinho verde, gazela, portugal
pinot grigio, seaglass, california
pinot grigio, santa margherita, italy
sauvignon blanc, brancott, new zealand
sancerre, patient cottat, france
riesling, château st. michelle, washington
chardonnay, seaglass, california
chardonnay, crossbarn by paul hobbs, sonoma coast
rosé, fleurs de prairie, france
rosé, château d'esclans, whispering angel, france

RED

pinot noir, meiomi, california
pinot noir, crossbarn by paul hobbs, russian river
malbec, alamos, mendoza
merlot, 14 hands, columbia valley, washington
cabernet sauvignon, h3, washington
cabernet sauvignon, decoy by duckhorn, california
red blend, the prisoner, napa valley, california

Pier Pressure

PROUD SOURCE SPRING WATER

still or sparkling

FRESHLY BREWED ICED TEA

tropical black or mango

SOFT DRINK

pepsi, diet pepsi, starry lemon lime or lemonade

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