



START YOUR DAY

DETOX

COLD PRESSED ORGANIC JUICES

SP2

Spinach, Pineapple, Coconut Water

14

P3+

Pineapple, Pear, Apple, Mint

14

D3+

Dragon Fruit, Coconut Water, Pineapple, Ginger

14

GINGER SHOT

Ginger, Agave, Lemon

8



RETOX

HANGOVER REMEDY

Stoli Hot Vodka, Homemade Bloody Mary, Bacon, Wasabi Olives

17

BELLINI

Veuve Clicquot, Peach Purée

20

MIMOSA

Veuve Clicquot, Orange Juice

20

W WAKE UP CALL

Stoli Vanil, Baileys Espresso, Frappuccino

20

RISE AND SHINE

available 9am – 12pm

ANSON MILLS OATMEAL	13	●
Almonds, Stewed Fruits, Brown Sugar		
YOGURT PARFAIT*	14	
Greek Yogurt, Fresh Berries, Homemade Granola		
SMOKED SALMON PLATE*	20	
Traditional Accoutrements		
WHATEVER, WHENEVER	29	
Two Eggs Any Style, Skillet Potatoes, Toast, Choice of Bacon, Sausage or Ham, Choice of Coffee or Tea, Choice of Juice		
THREE-EGG OMELET	18	
Spinach, Fresh Tomato, Goat Cheese, Skillet Potatoes		
THE BREAKFAST SANDWICH	20	
Scrambled Egg, Chicken Sausage, Swiss Cheese, Truffle Butter		
BUTTERMILK PANCAKES	18	
Blueberries, Maple Syrup		
BELGIAN WAFFLES	18	●
Fresh Berries, Whipped Cream, Maple Syrup		
FRESH FRUITS		
MIXED BERRIES** GF V	18	
FLORIDA GRAPEFRUIT** GF V	10	
Honey		
WATERMELON** GF V	10	
Mint Syrup		
SEASONAL & TROPICAL FRUITS** GF V	18	
FROZEN GRAPES** GF V	10	

GF Gluten-Free

V Vegan

**Items are available ALL DAY * Items are available from 9AM – 4PM

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CRAVE

lunch available 12pm – 6pm

SNACKS

GUACAMOLE 18
Pico de Gallo, Tortilla Chips

HUMMUS 18
Grilled Naan, Záatar Spice

LITTLE LETTUCE WRAPS **GF** 18
Grilled Zucchini, Grapes, Feta

FALAFEL **GF** 18
Baba Ghanoush, Mint Yogurt

COCONUT SHRIMP 20
Pikliz, Papaya

SALADS

KALE SALAD **GF** 18
Strawberry, Ricotta Salata, Marcona Almonds

HEIRLOOM TOMATO PANZANELLA 19
Basil, Mozzarella, Red Wine Vinaigrette

CAESAR SALAD 16
Country Croutons, Parmesan Cheese

SALAD ENHANCEMENTS
Grilled Fish 15 | Grilled Shrimp 9 | Grilled Chicken 7

WOOD-FIRED PIZZETTES

MARGHERITA 17
San Marzano Tomatoes, Mozzarella, Basil

OG PEPPERONI 19
Nduja, Fresno Chili

BLUE CRAB PIZZA 28
Zucchini, Jalapeño, Garlic Crema

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FRUITS OF THE SEA

OYSTERS OF THE DAY

Half-Dozen **21** | Dozen **42**

OCEAN DIVE **100**

East & West Coast Oysters, Littleneck Clams, Jumbo Shrimp Cocktail, Peruvian Ceviche, Ahi Tuna Poke | Add Stone Crabs **MP**

FLORIDA JUMBO STONE CRABS **MP**

SIBERIAN STURGEON CAVIAR **100**

Homemade Brioche, Traditional Accoutrements

TUNA POKE **22**

Asian Pear, Nori, Macadamia Nut

CORVINA CEVICHE **GF** **20**

Rocoto, Red Onion, Corn

SHRIMP COCKTAIL **19**

Spicy Cocktail Sauce

SANDWICHES

All Sandwiches Served with a Choice of Chips, Salad or Fries

CHICKEN SANDWICH **24**

Creamy Feta, Housemade Pickle

NEW ENGLAND LOBSTER ROLL **24**

Potato Roll, Celery, Tarragon

DOUBLE CHEDDAR BURGER **22**

Cheddar Cheese, Lettuce, Tomato, Onion, Secret Sauce
Add Bacon **4**

COLLINS VEGGIE BURGER **24**

Black Beans, Pepper Jack Cheese, Chipotle Aioli

W HOT DOG **18**

Kosher Beef, Potato Roll

LARGE PLATES

ROASTED CHICKEN BREAST **28**

Grilled Asparagus, Romesco

FRESH CATCH **34**

Saffron Couscous, Raisins, Marcona Almonds, Labneh

PESTO RIGATONI **22**

Gold Bar Squash, Pine Nut

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CORKCICLE®

**REDUCE PLASTIC WASTE AND
STAY COOL IN STYLE.**



\$32

12OZ STEMLESS, GLOSS WHITE.

SEE SERVER FOR DETAILS.

COCKTAILS

SPECIALTY COCKTAILS

COLLINS DELIGHT 17/96

Nolet's Gin, Fresh Strawberry, Cucumber, Lime Juice, Club Soda

WATERMELON KRUSH 17/96

Belvedere Vodka, Fresh Watermelon Juice, Mint, Simple Syrup

LYCHEE MARTINI MADNESS 25/120

Belvedere Vodka, St-Germain Liqueur, Lime Juice, Simple Syrup, Lychee Rose Water Popsicle

WET PARTY PUNCH 150

Belvedere Vodka, Watermelon Juice, Pineapple Juice, Lime Juice, Simple Syrup, Served in a Watermelon

BLUEBERRY MIST 17/96

Belvedere Citrus Vodka, Peach Liqueur, Blueberries, Lime Juice, Simple Syrup

WET MULE 17/96

Russian Standard Vodka, Organic Ginger Beer, Grapefruit Bitters, Lime Juice

SHIPWRECKED 17/96

Absolut Pears Vodka, Mint, Lime Juice, Simple Syrup

GOLDEN ROSE 17/96

Three Olives Rosé Vodka, Raspberries, Lime Juice, Agave

COCONUT SHOOTER 15

Ciroc Coconut Vodka, Pineapple Juice, Lime Juice, Coco Lopez, Served in a Coconut

SUNSET BREEZE 17/96

Captain Morgan Pineapple Rum, Strawberry, Mango Purée, Lime Juice

DEEP BLUE 17/96

Captain Morgan Spiced Rum, Blue Curaçao, Mint, Lime Juice, Simple Syrup

TASTE OF RIO 17/96

Yaguara Artisanal Cachaca, Strawberries, Passion Fruit, Lime Juice

SKINNY WET MARGARITA 17/96

Don Julio Tequila, Organic Agave Nectar, Fresh Lime Juice

HOT PARCHITA 17/96

Jalapeño-infused Don Julio Reposado, Passion Fruit, Fresh Jalapeño

TROPICAL HEAT 17/96

Volcán Blanco Tequila, Sriracha, Cointreau, Grapefruit Juice, Agave

KIWI KWENCHER 17/96

Volcán Blanco Tequila, Muddled Kiwi, Orange Juice, Lime Juice, Simple Syrup

ST. TROPEZ PISCINE 16

La Fête Rosé Served Over Ice, Strawberry Garnish

FROZEN COCKTAILS

WET FROZEN BELLINI 20/116

Belvedere Peach Nectar Vodka, Peach Purée, topped with Champagne

COCONUT DAIQUIRI 17/96

Ciroc Coconut Vodka, Coco Lopez, Fresh Strawberries

SOBE FROZEN LEMONADE 17/96

Stoli Citrus Vodka, Lemonade and your Choice of Fruit

FROSÉ 18/102

Matua Rosé, Rum

SANGRIA

ROSÉ 20/116

Belvedere Peach Vodka, Fruits, Cointreau, Matua Rosé, Peach Purée

LOLEA WHITE OR RED 65

Frizzante, Spain

DOUBLE YOUR LOLEA EXPERIENCE 120

BEER

BOTTLE

Heineken 8

Heineken Light 7

Tecate or Tecate Light 7

Amstel Light 7

BEER ON DRAFT

Dos Equis Lager 7/35

CIDER

Strongbow 10

WATER SELECTION

COCONUT WATER 15

Boost your Coconut with Ciroc Pineapple 6

FIJI 14/7

PERRIER 14/7

LA CROIX 5

Pure Cran-Raspberry

Tangerine Muré Pepino (Blackberry &

Key Lime Cucumber)

CHAMPAGNE & WINE

CHAMPAGNE AND SPARKLING

Louis Roederer, Cristal Reims, France	800
Möet & Chandon, Dom Perignon Epernay, France	525/1800
Krug, Grand Cuvée Reims, France	600
Veuve Clicquot Brut Reims, France	20/140/450
Veuve Clicquot Brut Rosé Reims, France	30/200
Ruinart Blanc de Blancs Reims, France	225
Laurent Perrier Brut Rosé Tours-Sur-Marne	375/750
Taittinger Brut Reims, France	155
Taittinger Brut Rosé Reims, France	250
Voga Prosecco Veneto, Italy	75
Bottega Venetian Gold Prosecco Veneto, Italy	150

CHAMPAGNE ON ICE

Enjoy the newest champagne on ice with your choice of the following: Orange, Cucumber, Strawberry, Raspberry, Jalapeño, Lemon or Mint.

Möet & Chandon, Ice Imperial Demi-Sec Epernay, France	200
Veuve Clicquot, Rich Doux Reims, France	225
Möet & Chandon, Ice Rosé Imperial Demi-Sec Epernay, France	250
Veuve Clicquot, Rich Rosé Doux Reims, France	275

ROSÉ

Notorious Pink Languedoc-Roussillon, France	13/55/165/375
Cape Mentelle Margaret River, Australia	14/60
La Fête du Rosé Côtes de Provence, France	15/70
M By Chateau Minuty Côtes de Provence, France	15/70/140
Château d'Esclans, Whispering Angel Provence, France	16/80/195/400
Domaine Ott, Cheateau de Selle Clair de Noirs Provence, France	135/250

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Vintages available upon request

WHITE

Sauvignon Blanc Patient Cottat 'Grand Caillou' Loire, France	14/62
Sauvignon Blanc Cloudy Bay Marlborough, New Zealand	19/80
Sauvignon Blanc Matua Marlborough, New Zealand	14/62
Fumé Blanc Ferrari-Carano Sonoma County, California	15/65
Pinot Grigio Alverdi Molise, Italy	14/60
Pinot Grigio Gabbiano Veneto, Italy	13/55
Gavi de Gavi Fontanafredda Piedmont, Italy	80
Vermentino Sella & Mosca Sardina, Italy	14/58
Chardonnay Terrazas Mendoza, Argentina	14/60
Chardonnay Chalk Hill Winery Sonoma Coast, California	16/65
Chardonnay Lyric Santa Barbara, California	16/65
Müller-Thurgau Kettmeir Trentino-Alto Adige, Italy	15/72
Albariño Raimat Catalonia, Spain	14/58
Riesling J. Lohr Monterey County, California	13/53

RED

Pinot Noir Ambo Pavia, Italy	16/62
Malbec Terrazas Mendoza, Argentina	15/55
Tempranillo Enate Aragón, Spain	15/55
Cabernet Sauvignon Benziger Sonoma County, California	72

BOTTLE SERVICE

Belvedere Vodka	300
Russian Standard Vodka	250
Three Olives Rosé Vodka	250
Don Julio Blanco Tequila	300
Volcán Blanco Tequila	275
Johnnie Walker Black Scotch	300
Captain Morgan Rum	250
Ron Zacapa 23 Rum	350
Nolet's Gin	300
Don Julio 1942 Tequila	750/1942

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BBQ

Available Friday-Sunday 12 PM-5 PM

- | | |
|---|-----------|
| GINGER & SESAME TOFU GF V | 24 |
| Crispy Sushi Rice, Cucumber, Avocado | |
| ALL-NATURAL BEEF HOT DOG | 18 |
| On a Potato Bun, Choice of Fries or Chips | |
| CHEDDAR BURGER | 22 |
| Cheddar Cheese, Lettuce, Tomato, Onion, Secret Sauce,
Sesame Bun, Choice of Fries or Chips
Add Bacon 4 | |
| MAHI TACOS GF | 24 |
| Aji Panca, Shaved Cabbage, Chipotle Aioli, Lemon Vinaigrette | |
| CHICKEN FLATBREAD | 21 |
| Naan, Labneh, Shredded Lettuce | |
| GRILLED SKIRT STEAK GF | 28 |
| Chimichurri, Roasted Local Peppers, Arugula | |
| ELOTE GF | 10 |
| Grilled Corn, Cotija, Crema, Cilantro | |
| GRILLED PINEAPPLE GF | 10 |
| Panela Syrup, Lime Cream | |

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KIDS'

PIZZETTE	14
Fresh Tomato and Mozzarella	
SPAGHETTI	11
Fresh Tomato and Basil	
CHICKEN TENDERS	14
With French Fries	
GRILLED CHEESE SANDWICH	14
With French Fries	
GRILLED CHICKEN ^{GF}	14
With Steamed Vegetables	
GRILLED MAHI ^{GF}	14
With Steamed Vegetables	

DESSERTS

HOUSEMADE ICE CREAMS	10
COOKIES N' BROWNIES	12
KEY LIME PIE	12
NEW YORK CHEESECAKE	12
CHOCOLATE MOUSSE ^{GF}	12
CHURROS	12

POPSICLES

MILK & CREAMY

OREO	6
PASSION FRUIT	6

FRESH FRUITS

STRAWBERRY N' MINT	6
LYCHEE ROSE WATER	6

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