



SHAREABLE

- FRESH PULL-APART DINNER ROLLS with Maldon sea salt 12
EDNA'S PICNIC CHICKEN SNACK 15
CRISPY BRUSSELS SPROUTS 18
TUNA CRISPY RICE 19
SMOKED TROUT DIP 17
CRISPY CALAMARI 18
VOODOO FRIED RICE 18
BAJA SHRIMP CEVICHE 19
J.T.'S BROILERS\* 23

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

STONE CRAB CLAW PLATTER

JUMBO CLAWS, SOUTH FLORIDA

\$115 per pound

THE SUSHI BAR

- NIGIRI 3PC/6PC 13/24
TEMAKI TUNA TARTARE\* 19
DELUXE SPICY TUNA ROLL 18
CRUNCHY SHRIMP ROLL 18
HAMACHI & SALMON ROLL 18
YASAI VEGETABLE ROLL 15
HAMACHI CRUDO\* 19
BAKED YUZU CRAB ROLL 24

SALADS

- CAESAR\* 15
EMERALD COAST TUNA SALAD 24
TUNA TATAKI\* 26
DUNGENESS CRAB 'WEDGE'\* 33

SEAFOOD AND MORE PROVISIONS

- A.O.B. BURGER\* 21
HOLLANDER & DE KONING MUSSELS\* 28
SHRIMP SCAMPI RISOTTO 34
TROFIE PASTA 26
MARY'S PAN ROASTED CHICKEN 31
PAN CRISP YELLOWTAIL SNAPPER 35
803 BEEF RIBS 36
DIVER SCALLOPS 52
FRESH BLUE CRAB CAKES\* 48
TODAY'S FISH SELECTION FLOWN IN DAILY 110

BUCK & RIDER ANGUS BEEF

- CENTER CUT FILET MIGNON 58
ELITE PRIME NY STRIP 64
RIBEYE STEAK 59
BONE IN RIBEYE 110

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.



MAKE IT A SURF & TURF

- 1/2 Lobster 30
Scallop\* 12 ea
Crab Cake\* 24 ea
Shrimp Scampi 5 ea

\* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.
Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.

## Handcrafted Cocktails

ALL 17

### SANT' ANDREA SPRITZ

Ford's gin, Italian amaro, house citrus-cello, sparkling wine

### GHIA SPRITZ (ZERO PROOF)

grapefruit, lemon, NA sparkling wine 12

### KYOTO SOUR

Ford's gin, plum wine, ginger, fresh citrus

### SECRET GARDEN

St. George vodka, cucumber, yuzu, Chareau

### THE DIRECT MARTINI

St. George vodka or Botanivore gin, premium vermouth served full strength, table side!

### 40-LOVE

The Botanist gin, fresh citrus, allspice dram, peach tea

### DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

### ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

### PLAYA DE PIÑA

chile-infused mezcal, pineapple, cilantro, lime

### THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

### GOLDEN HOUR

Old Forester bourbon, Amontillado sherry, honey, chamomile

### BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters, hand cut ice

### ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur, served up (try with Casamigos Reposado +5)

### ONWARD AND UPWARD (ZERO PROOF)

Pentire Seaward NA spirit, cucumber, lemon 12

## BEER SELECTIONS

### DRAFT

FATE 'FATEFUL' WEST COAST IPA, AZ 6.6%	9
PEDAL HAUS 'WHITE RABBIT' HAZY IPA, AZ 6.5%	9
GREENWOOD BREWERY'S 'LUNA' Amber, AZ 5.4%	9
WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7%	9

### CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz.	7
ATHLETIC 'UPSIDE DAWN' Golden Ale, CA 12oz., N/A	7

## WINE SELECTIONS

### SPARKLING / ROSÉ

	glass	quartino	bottle
Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
Ultraviolet Sparkling Rosé Napa Valley	13	-	46
Château Gassier Rosé Provence	15	23	52

### WHITE

Cadre 'Sea Queen' Albariño Central Coast	15	22	52
Wai Wai Sauvignon Blanc New Zealand	14	21	49
Famille Natter Sauvignon Blanc Sancerre	18	27	63
Left Coast Pinot Gris Willamette Valley	15	22	52
Tyler Chardonnay Santa Barbara County	16	24	56
Dutton-Goldfield Chardonnay Russian River Valley	18	27	63
Pride 'Mountain' Chardonnay Napa Valley	20	30	70

### RED

Upwell Pinot Noir Mendocino	15	22	52
Birichino 'Saint Georges' Pinot Noir Central Coast	18	27	63
Illahe Bon Sauvage Pinot Noir Willamette Valley	20	30	70
Marcel Malbec France	14	21	49
Trefethen 'Eschol' Red Blend Napa Valley	16	24	56
Montoya Cabernet Central Coast	15	22	52
Hook & Ladder Cabernet Sonoma County	18	27	63
Grgich Hills 'Estate' Cabernet Napa Valley	20	30	70

## Reserve Wines

For full reserve list, see our GOOD STUFF book

### SPARKLING / ROSÉ

NV Emile Paris 'Reserve' Brut Champagne	95
NV Laurent-Perrier Brut Rosé Champagne	135
NV Bollinger 'Special Cuvee' Brut Champagne	165
2015 Dom Perignon Brut Champagne	395

### WHITE

2022 Sinegal 'Estate' Sauvignon Blanc Napa Valley	85
2023 Merry Edwards Sauvignon Blanc Russian River Valley	115
2023 Domaine Garnier Chardonnay Chablis	85
2022 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast	145

### RED

2022 North Valley 'Reserve' Pinot Noir Willamette Valley	115
2022 Lonesome Rock 'Estate' Pinot Noir Oregon Coast	130
2022 Kosta Browne 'Gap's Crown' Pinot Noir Sonoma	225
2022 L'Oratoire Chateauneuf-Du-Pape France	145
2019 Ashes & Diamonds Cabernet Franc Napa Valley	135
2022 O'Shaughnessy Cabernet Napa Valley	155
2022 Darioush 'Signature' Cabernet Napa Valley	235
2017 Heitz 'Martha's Vineyard' Cabernet Napa Valley	495

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline.