



SHAREABLES

- 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

- 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
CRUNCHY TOFU ROLL 15
HAMACHI CRUDO* 19
BAKED YUZU CRAB ROLL 24

SALAD SELECTIONS

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

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 19

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

KYOTO SOUR

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

SECRET GARDEN

St. George vodka, cucumber, yuzu, Chateau

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)

ZERO PROOF

GHIA SPRITZ

grapefruit, lemon, NA sparkling wine 12

ONWARD AND UPWARD

Pentire Seaward NA spirit, cucumber, lemon 12

BEER SELECTIONS

DRAFT

GREENWOOD 'HERSTORY' American IPA, AZ 6.2%	9
WREN HOUSE 'SPELLBINDER' IPA, AZ 7%	9
PEDAL HAUS 'DAY DRINKER' Lager, AZ 3.6%	9
FATE 'HALF WAY TO HEFEN' Hefeweizen, AZ 4.8%	9

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz	8
ATHLETIC 'UPSIDE DAWN' Golden Ale, non-alcoholic, 12oz	7
GALIPETTE EXTRA BRUT (BOTTLE) Cidre, GF, France, 5.5%	9

SAKE

HONJOZO NIGORI SACRED MIST 300ml unfiltered, well-balanced, subtle sweetness, floral	33
TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml amber tint, notes of honey & caramel, earthy, crisp	46
ARIZONA SAKE "THE ORIGINAL" 370ml slightly fruity, well-balanced, sweetly dry, slight acidity	48

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

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

NV Haslinger & Fils Brut Champagne	70
NV Emile Paris 'Reserve' Brut Champagne	95
NV Laurent Perrier 'Cuvee' Brut Rosé Champagne	135
NV Bollinger 'Special Cuvee' Brut Champagne	165

WHITE

2022 Lieu Dit Sauvignon Blanc Santa Ynez Valley	65
2022 Sinegal 'Estate' Sauvignon Blanc Napa Valley	85
2022 Eyrie 'Vineyard' Estate Pinot Gris Willamette Valley	70
2022 Ramey Chardonnay Russian River Valley	70
2023 Domaine Garnier et Fils Chablis	85
2021 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145

ROSÉ

2024 Arnot Roberts Rose Mendocino	65
2023 Clos Saint Magdalene Rose Provence	85

RED

2023 EnRoute Pinot Noir Russian River Valley	100
2021 Aston 'Estate' Pinot Noir Sonoma Coast	135
2021 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills	200
2021 G.D. Vajra di 'Albe' Barolo	95
2021 Alain Graillot, Crozes-Hermitage Rhone Valley	95
2020 'Crossbarn' Cabernet Napa Valley	105
2021 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.