

WALDORF SIGNATURE MARGARITA 25
casa dragones blanco tequila, combier liqueur,
agave, himalayan salt rim

HARVEST OLD FASHIONED 24
private label buffalo trace, star anise infused local honey,
house-made apple bitters

BLACKROSE SANGRIA 17
ketel one peach botanical vodka, lillet rouge,
blackberry rose syrup, terrazas malbec

SPICY COCONUT 16
don q coconut rum, mint, lime, fresno pepper

CORAL BLOOM 17
ketel one botanical rose & grapefruit vodka, st. germain,
bouvet brüt rosé, grapefruit bitters

ROSA PALOMA 18
waldorf astoria código rosa tequila,
pink peppercorn and paprika syrup, fresh lime

NOT-SO PIÑA 17
don q coconut rum, pineapple, zico coconut water,
shaved coconut

SEACHILL 17
tito's vodka, mint, cucumber, lemon, champagne floater

REFRESHERS

STRAWBERRY SPRITZER 9

CUCUMBER MINT LEMONADE 9

BEACH CLUB SEASONAL COCKTAILS

SPARKLING WINE & CHAMPAGNE	GL	GL15
Ferghettina Brüt, Franciacorta, Italy DOC	20	
JP Chenet Brüt, France, NV	12	
Bouvet, Loire Valley, FR	15	
Veuve Cliquot Yellow Label Brüt, France, NV	34	

WHITES

Chablis, Domaine Droughin, Burgundy, FR	17	24
Chardonnay, Smoke Tree, Sonoma County, CA	15	22
Chardonnay, Newton Unfiltered, Napa Valley, CA	22	36
Albariño, Pazo Barrantes, Spain	15	22
Pinot Grigio, Terlato, Friuli Colli Orientali, Italy	17	25
Sancerre, Domaine des Grosses, Loire Valley, FR	19	26
Sauvignon Blanc, Loveblock, Marlborough, NZ	15	22
Riesling, Lucien Albrecht, Alsace	15	22
Rosé, Rock Angel, Provence, France	18	26

REDS

Blend, Caymus Conundrum, CA	14	21
Cabernet Sauvignon, Oberon, Napa Valley, CA	19	26
Cabernet Sauvignon, Stags' Leap Winery, Napa Valley, CA	26	37
Malbec, Bodega Norton, Mendoza, Argentina	13	19
Merlot, Tangley Oaks, Napa Valley, CA	14	20
Pinot Noir, Belle Glos, Central Coast, CA	24	36
Pinot Noir, Four Graces, Willamette Valley, OR	17	24

WINES BY THE GLASS

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

FLORIDA LOCALS

1926, Barrel of Monks, Belgian Wit, Boca Raton 10
Cat3, Due South, IPA, Boynton Beach 9
La Rubia, Wynwood Brewing, Blonde Ale 9
Native Lager, Native Brewing, Ft. Lauderdale 9
The Floridian, Funky Buddha, Wheat Ale, Ft. Lauderdale 9
Jai Alai, Cigar City, IPA, Tampa 9
Three Fates, Barrel of Monks, Belgian Tripel, Boca Raton 10

AMERICAN STANDARDS & CRAFT

Blue Moon, Belgian White, Colorado 9
Bud Light, Lager, Missouri 8
Budweiser, Lager, Missouri 8
Coors Light, Lager, Colorado 8
Michelob Ultra, Lager, Missouri 8
Miller Lite, Lager, Wisconsin 8
Lagunitas, IPA, California 9

IMPORTED

Amstel Light, Pale Lager, Holland 9
Corona, Pale Lager, Mexico 9
Heineken, Pale Lager, Holland 9
Kalik Lager, The Bahamas 8
Stella Artois Pilsner, Belgium 9

BEERS

RAW BAR SELECTIONS

mkt price

ALASKANKING CRAB COLD WATER OYSTERS

COLOSSAL SHRIMP CHILLED LOBSTER

STONE CRAB CLAWS
when seasonally available**OCEAN BAR
EVENING
MENU**

available after 6pm

APPLEWOOD SMOKED FISH DIP 15

smoked caviar, grilled bread

TUNA TARTARE 17

calabrian chili, oregano, taggiasca olives, fennel,
pickled lemon, saffron aioli

TRUFFLE BURRATA CHEESE 16

apple butter, celery, granny smiths, fennel

GREEN LEAF SALAD 15

roasted shallot sherry vinaigrette, mixed seasonal lettuces,
radish, green peas, cucumber, Pecorino Romano

BABY GEM CAESAR 16

house dressing, roasted garlic croutons, poached egg,
white anchovy, Parmigiano Reggiano

TWICE FRIED CHICKEN WINGS 20

dragon sauce, sesame, scallion

BACON, CARAMELIZED ONIONS,
CHEESE FLATBREAD 16

add King Crab 12

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CLASSIC BURGER 20
custom beef blend, house red pepper tomato ketchup,
vermont sharp white cheddar, Benton's Bacon,
romaine lettuce, grilled onion

BLUE CRAB BEIGNETS 21
honey key lime aioli

INSALATE Di MARE 19
octopus, Key West pink shrimp, calamari, chili-herb vinaigrette

CEDAR KEY CLAMS 18
vinho verde, grilled bread

JUMBO LUMP CRAB CAKE 22
apple tzatziki, chickpea purée, fennel salad, caviar

CRISPY CALAMARI AND
BLISTERED SHISHITO PEPPERS 13
taggiasca olives, buttermilk pink peppercorn ranch

ROASTED BEETS 14
whipped goat cheese, pistachio butter, raspberry, dill

CRISPY CAULIFLOWER 14
coconut curry, pickled grapes, cashews, local honey yogurt

HAND MADE CAVATELLI 19/37
beef ragout, ricotta cheese

EVENING BAR MENU

available after 6pm

LIQUORS

RUM

Appleton Special Gold 12 17

Botran 12 15

Gosling's Black Seal 16

Mount Gay XO 17

Ron Zacapa 23yr 20

TEQUILA

Casamigos Reposado 22

Casamigos Añejo 23

Casa Dragones Joven 86

Don Julio 1942 49

Patrón Platinum 71

Clase Azul Reposado 33

Clase Azul Añejo 133

Clase Azul Ultra 433

COGNAC

Martell Cordon Bleu 32

Courvoisier VSOP 23

Rémy Martin VSOP 23

Hennessy XO 44

Hennessy VSOP 23

Rémy Martin XO 44

Louis XIII 1oz 180

Courvoisier XO 32

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LIQUORS

RESERVE & SINGLE MALT SCOTCHES

Johnnie Walker Blue 47

Laphroaig 10yr 17

Oban 14yr 20

Balvenie 15yr 24

Glenlivet 12yr 17

Lagavulin 16yr 24

Macallan 12yr 19

Macallan 15yr 27

Macallan 18yr 39

Macallan 25yr 350

BOURBON, WHISKEY, & RYE

Michters 10yr 24

Maker's Mark Private Select 22

Maker's 46 19

Woodford Reserve 17

Basil Hayden 14 17

Blantons 24

1792 18

Gentleman Jack 16

Knob Creek 17

Bulleit 17

Bulleit Rye 17

CORDIALS

Grand Marnier Centenaire 32

Aperol 14

Campari 14

Fernet-Branca 15

Sambuca Romana 15

Sambuca Black 15

Amaro Nonnino 16

Pallini Limoncello 15

Lillet Blanc, Rosé, Rouge 14

Banfi Grappa 13

PORTS

Fonseca Bin 27 10

Taylor 10yr 21

Penfolds Great Grandfather Tawny 24

LIQUORS



We are committed to sustainability and the environment. We utilize 100% compostable products. Biodegradable straws are available upon request.

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