

VODKA

- STRAWBERRY WATERMELON CHILLER** 15
Grey Goose Vodka, Pureed Watermelon & Strawberries,
Fresh Lime Juice & Simple Syrup
- MOSCOW MULE** Mango, Peach, or Apple 12
Sobieski Vodka & Ginger Beer

SIGNATURE COCKTAILS

- COCOTINI** 14
Ciroc Coconut Vodka, Sobieski Vanilla Vodka, Coconut Cream
- LA PLAYA BREEZE** 15
Belvedere Vodka, ST. Germain Elderflower Liqueur, Fresh
Lime Juice, Cranberry Juice, Grapefruit Juice

RUM

- MANGO MOJITO** 12
Cruzan Mango Rum, Mint, Mango, Lime Juice, Simple
Syrup & Soda Water
- BALEEN RUM PUNCH** 12
Bacardi Rum, Peach Schnapps, St. Germain, Cranberry
Juice Orange Juice

GIN

- BLACKBERRY BRAMBLE** 14
Tanqueray Gin, Blackberries, Lemon Juice, Simple Syrup
Orange Bitters
- BARREL AGED NEGRONI** 14
Nolet's Gin, Noilly Pratt Sweet Vermouth, Campari

TEQUILA

- THE PALOMO** 14
Patron Reposado Tequila, Grapefruit Juice, Lime Juice,
Aperol & Soda Water
- BLOOD ORANGE JALAPEÑO MARGARITA** 14
Jalapeño-Infused Don Julio Blanco, Blood Orange Puree
Lime Juice & Grand Marinier

BOURBON & SCOTCH

- THE PENICILLIN COCKTAIL** 14
Monkey Shoulder Scotch, Lemon Juice
Ginger Syrup, Topped with Laphroaig
- BARREL AGED OLD FASHIONED** 14
Jim Beam, Luxardo Maraschino Cherry Liquor
Bitter Truth Orange Angustoras Bitters
- KENTUCKY MULE** 12
Wild Turkey Bourbon & Ginger Beer

WHITE WINES

- CHARDONNAY**
DRUMHELLER, Columbia Valley, Washington / 12
MEIOMI, California / 14
PINE RIDGE VINEYARDS, Napa, California / 18
STAGS LEAP "HANDS OF TIME", Napa Valley, California / 18
NEWTON "SKYSIDE", Sonoma, California / 21
- PINOT GRIGIO / PINOT GRIS**
BIAGIO, Pinot Grigio, Delle Venezie, Italy / 10
ERATH, Pinot Gris, Oregon / 14
- SAUVIGNON BLANC**
GERARD BERTRAND, "Perles de Sauvignon Blanc" / 11
JNSQ, California / 13
ST. SUPERY "Dollarhide Estate" / 16
CADE, Napa, California / 19
- OTHER WHITE / ROSE**
VINO, Rose, Washington / 10
CHARLES SMITH, "KUNG FU GIRL", Riesling, Washington State / 11
JNSQ, "Cru", Rose, California / 13
- SPARKLING**
CHATEAU ST. MICHELLE, "Michelle", Washington State / 11
CHANDON, Rose, California / 14
NICOLAS FEUILLATTE, Brut, Champagne, France / 19

RED WINES

- CABERNET SAUVIGNON**
DRUMHELLER, Columbia Valley / 13
NEWTON "SKYSIDE", North Coast, California / 18
ROBERT MONDAVI, Napa Valley, California / 19
FOLEY JOHNSON, "Estate" / 25
ADAPTATION, Napa Valley, / 35
- MERLOT**
TANGLEY OAKS, Napa Valley, California / 13
ROMBAUER VINEYARDS, Napa Valley, California / 16
- PINOT NOIR**
ELOUAN, Oregon / 13
BOEN, Russian River Valley / 14
MEIOMI, Sonoma, California / 16
- OTHER RED**
CHARLES SMITH, "Boom Boom" Syrah, Columbia Valley
Washington / 12
TERRAZAS, Malbec, Mendoza, Argentina / 12
BERAN, Zinfandel, Sonoma, California / 14
MURRIETA'S WELL "The Spur" / 15

B E E R

- ACE, Hard Apple Cider / 7
FORT MYERS BREWERY, "Sand Loafer", Draft / 7
FUNKY BUDDHA, "Floridian" Hefeweizen / 7
NAPLES BREWERY, "Keewadin Crusher" Draft / 7
SAM ADAMS, Seasonal Draft / 7
MOMENTUM BREWHOUSE, Instinct IPA Draft / 7

NON-ALCOHOLIC MOCKTAILS

- ORANGE STRAWBERRY REFRESHER** 10
Orange Juice, Fresh Strawberry Juice, Soda Water



elements

FOOD MENU

In western astrology it is believed that the universe is formed by the four elements: Earth, Air, Fire, Water & that each zodiac birth sign is reflective of one predominant element.

Earth ~ Practical
 Air ~ Logical
 Fire ~ Forceful
 Water ~ Emotional

EARTH

- ARTISAN GREENS GF** 13
compressed watermelon, florida orange, sheep's milk feta pickled shallot, hazelnut vinaigrette
- CAESAR GF** 13
romaine, cured yolk, anchovy gremolata, parmesan, brioche croutons
- BALEEN BURGER *** 17
ground short rib, chuck, brisket, shaved lettuce, tomato onion, dill pickle, brioche bun, habanero aioli choice of cheese

- CHARCUTERIE & CHEESE PLATE** 30
chef's selection, accompaniments

- WHIPPED FETA** 10
honeycomb, corn, toasted bread

- BAKED OYSTERS ROCKEFELLER** 15

AIR

- DUCK CONFIT RISOTTO GF** 20
wild mushrooms, english peas, golden raisins, pine nuts

- BLACKENED CHICKEN SANDWICH** 16
baja coleslaw, cherry peppers

FIRE

- TORCHED BURRATA GF** 17
local heirloom tomato, confit cherry tomatoes, honeycomb, saba, tomato crostini

- LOBSTER MAC & CHEESE** 18
smoked bacon lardons

- ROASTED VEGETABLES GF** 12
chickpea & eggplant purée

WATER

- U12 GULF SHRIMP GF** 5 EACH

- CALAMARI** 14
sesame ginger vinaigrette, lemon miso aioli, jicama, manchego

- GROUPE TACOS** 22
crispy fried grouper, avocado, baja coleslaw roasted corn relish chipotle aioli, soft shell tortilla

- MAINE LOBSTER BISQUE** 13
brandy, light cream

- TUNA TARTARE GF** 17
sweet plantain, mango, ginger-cashew gomasio yucca chips

- LOBSTER ROLL** 24
maine lobster salad, chives, grilled lemon

* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVANT TO ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING.

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