

LAPLAYA BEACH & GOLF RESORT

Elements 8 For 8 Menu

VODKA

STRAWBERRY WATERMELON CHILLER 15

grey goose vodka, pureed watermelon & strawberries, fresh lime juice, simple syrup

MOSCOW MULE 12

mango, peach, or apple, sobieski vodka, ginger beer

RUM

MANGO MOJITO 12

crusan 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

nolet's gin, noilly pratt sweet vermouth, campari

TEQUILA

THE PALOMO 14

patron reposado tequila, grapefruit juice, lime juice, aperol, soda water

BLOOD ORANGE JALAPENO MARGARITA 14

jalapeno-infused don julio blanco, blood orange puree, lime juice, grand marnier

BOURBON & SCOTCH

THE PENICILLIN COCKTAIL 14

monkey shoulder scotch, lemon juice, ginger syrup, 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, WA 12
MEIOMI, CA 14
PINE RIDGE VINEYARDS, Napa, CA 18
STAGS LEAP "HANDS OF TIME", Napa Valley, CA 18
NEWTON "SKYSIDE", Sonoma, CA 21

PINOT GRIGIO / PINOT GRIS

BIAGIO, Pinot Grigio, Delle Venezie, Italy 10
ERATH, Pinot Gris, OR 14

SAUVIGNON BLANC

GERARD BERTRAND, "Perles de Sauvignon Blanc" 11
JNSQ, CA 13
ST. SUPERY "Dollarhide Estate" 16
CADE, Napa, CA 19

OTHER WHITE / ROSE

VINO, Rose, WA 10
CHARLES SMITH, "KUNG FU GIRL" Riesling, WA 11
JNSQ, "Cru", Rose, CA 13

SPARKLING

CHATEAU ST. MICHELLE, "Michelle" WA 11
CHANDON, Rose, CA 14
NICOLAS FEUILLATTE, Brut, Champagne, France 19

RED WINES

CABERNET SAUVIGNON

DRUMHELLER, Columbia Valley, WA 13
NEWTON "SKYSIDE" North Coast, CA 18
ROBERT MONDAVI, Napa Valley, CA 19
FOLEY JOHNSON, "Estate" 25
ADAPTATION, Napa Valley 35

MERLOT

TANGLEY OAKS, Napa Valley, CA 13
ROMBAUER VINEYARDS, Napa Valley, CA 16

PINOT NOIR

ELOUAN, OR 13
BOEN, Russian River Valley 14
MEIOMI, Sonoma, CA 16

OTHER RED

CHARLES SMITH "Boom Boom" Syrah, WA 12
TERRAZAS, Malbec, Mendoza, Argentina 12
BERAN, Zinfandel, Sonoma, CA 14
MURRIETA'S WELL "The Spur" 15

BEER

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

In western astrology, it is believed that the universe is formed by the four elements: Earth, Air, Fire, Water and 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, 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 17

local heirloom tomato, confit cherry tomatoes, honeycomb, saba, tomato crostini

LOBSTER MAC & CHEESE 18

smoked bacon lardons

ROASTED VEGETABLES GF 12

chickpea & eggplant puree

WATER

U12 GULF SHRIMP GF 5 EACH

CALAMARI 14

sesame ginger vinaigrette, lemon miso aioli, jicama, manchego

GROUPER TACOS 22

crispy fried grouper, avocado, baja coleslaw, roasted corn relish, chipotle aioli, soft shell tortilla

MAIN 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 a 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 server to any food allergy concerns prior to ordering.