

WALDORF SIGNATURE MARGARITA 25

casa dragones blanco tequila, combier liquor,
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

CORAL BLOOM 17

ketel one botanical rose & grapefruit vodka, st. germain,
bouvet brût rosé, grapefruit bitters

ROSA PALOMA 18

waldorf astoria codigo rosa tequila,
pink peppercorn and paprika syrup, fresh lime

NOT-SO PIÑA 17

don q coconut rum, pineapple, zico coconut water,
shaved coconut

BOCA HEAT 16

tanteo jalapeño tequila, ginger liquor, passion fruit purée

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, Duckhorn, Napa Valley, CA	22	30
Albarino, 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, Meiomi, Central Coast, CA	15	21
Pinot Noir, Four Graces, Willamette Valley, OR	17	24
Tempranillo, Numanthia, Termes, Spain	16	22

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, Belgium Wit, Boca Raton 10
Cat3, Due South, IPA, Boynton Beach 16 oz 10
Monk in the Trunk, Inlet Brewing, Belgium Ale, Jupiter 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, Belgium Tripel, Boca Raton 10

AMERICAN STANDARDS & CRAFT

Blue Moon, Belgium 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

ALASKAN KING CRAB SELECTION OF CAVIAR
COLOSSAL SHRIMP COLD WATER OYSTERS
CHILLED LOBSTER

HOUSE-MADE SMOKED FISH DIP 13

smoked trout roe, grilled bread

TUNA TARTARE 17calabrian chili, oregano, taggiasca olives, fennel,
pickled lemon, saffron aioli**TRUFFLE BURRATA CHEESE 16**

apple butter, celery, granny smiths, fennel

GREEN LEAF SALAD 14roasted shallot sherry vinaigrette, mixed seasonal lettuces,
radish, green peas, cucumber, pecorino romano**BABY GEM CAESAR 14**house dressing, roasted garlic croutons, poached egg,
white anchovy, parmesan reggiano**CRISPY HUMMUS 13**

lemon, raisin, coriander, cucumber aioli

TWICE FRIED CHICKEN WINGS 20

dragon sauce, sesame, scallion

**BACON, CARAMELIZED ONIONS,
CHEESE FLATBREAD 18**

add king crab 12

**OCEAN BAR
EVENING
MENU**

available after 6pm

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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

LOBSTER 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

BLISTERED SHISHITO PEPPERS
& CRISPY CALAMARI 12

taggiasca olives, buttermilk pink peppercorn ranch

ROASTED BEETS 13

whipped goat cheese, pistachio butter, raspberry, dill

CRISPY CAULIFLOWER 13

coconut vadouvan sauce, pickled grapes, cashews,
local honey yogurt

BRUSSELS SPROUTS 13

roasted mushrooms, pancetta, apples, garlic aioli,
poached egg, parmesan-reggiano, pink peppercorn ranch

HOUSE CAVATELLI PASTA 19/36

beef ragout, ricotta cheese

HOUSE AGNOLOTTI PASTA 16/30

fall squash filling, mascarpone, sage, brown butter, pecans

**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 & SUCH

Grand Marnier Centenaire 30
Martell Cordon Bleu 32
Courvoisier VSOP 23
Remy Martin VSOP 23
Hennessy XO 44
Hennessy VSOP 23
Remy Martin XO 44
Louis XIII 1oz 180
Courvoisier XO 32

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

PORT

Fonseca Bin 27 10

Taylor 10yr 21



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

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