

BY THE GLASS

BUBBLY

CHAMPAGNE	25
<i>Laurent Perrier, France</i>	
BRUT	15
<i>Francois Montand, France</i>	
BRUT ROSÉ	15
<i>Francois Montand, France</i>	
PROSECCO	12
<i>Belstar, Italy</i>	

WHITE

PINOT GRIGIO	12
<i>Cielo, Italy 2017</i>	
SAVIANO	14
<i>Mylonas, Greece 2017</i>	
ALBARINO	12
<i>Licia, Spain 2015</i>	
WHITE RHONE BLEND	17
<i>Le Pigeoulet Des Brunier, France 2016</i>	
RIESLING	15
<i>Clean Slate, Mosel, Germany 2015</i>	
SAUVIGNON BLANC	15
<i>Taonga, New Zealand 2017</i>	
SANCERRE	16
<i>Domaine Doudeau-Leger, Loire, France 2017</i>	
CHARDONNAY	16
<i>Joseph Drouhin, Chablis, Burgundy, Fr 2015</i>	
CHARDONNAY	18
<i>Sonoma Cutrer, Russian River Valley, Ca 2016</i>	

ROSÉ

ROSÉ	13
<i>Bodegas Borsao, Spain 2017</i>	
GRENACHE ROSÉ	15
<i>Notorious Pink, Languedoc, France 2017</i>	

RED

PINOT NOIR	18
<i>Cloudline, Willamette Valley, Oregon, CA 2015</i>	
PINOT NOIR	16
<i>Marguerite Dupasquier, Bourgogne, Fr 2016</i>	
BORDEAUX BLEND	16
<i>Chateau Les Clauzots, Graves, Fr 2014</i>	
CABERNET SAUVIGNON	18
<i>Slingshot, Napa Valley, Ca 2016</i>	
RED BLEND	29
<i>Tuck Beckstoffer "Mad Hatter" Oakville, Ca 2016</i>	
RHONE BLEND	19
<i>Kokomo Cuvee, North Coast, Ca 2017</i>	
MALBEC	14
<i>Black Cabra, Mendoza, Argentina 2017</i>	
SUPER TUSCAN	21
<i>Tenuta Dell'ornellaia "La Volte", Italy 2015</i>	
TEMPRANILLO	15
<i>Triton De Toro, Spain 2016</i>	

ASK ABOUT OUR FULL WINE LIST

COCKTAILS

LITERARY SPECIALTIES \$16

F. SCOTCH FITZGERALD
<i>Glenlivet Founder's Reserve, Solerno Blood Orange, Honey, Soda</i>
TEQUILA MOCKING BIRD
<i>Casa Noble Crystal, Thatcher's Prickly Pear, Aperol, Grapefruit Bitters, Pinch of Himalayan Sea Salt</i>
HEMINGWAY DAIQUIRI:
LA FLORADITA BAR-EARNEST HEMINGWAY
<i>Mount Gay Black Barrel, Luxardo Maraschino, Grapefruit Juice, Lime</i>
GIMLET: THE LONG GOODBYE-RAYMOND CHANDLER
<i>Ford's Gin, Homemade Lime Agave, Lavender Bitters</i>
MINT JULEP: WILLIAM FAULKNER'S FAVORITE
<i>Highest American Prairie Bourbon, Chocolate Bitters, Mint</i>

SIGNATURE \$16

LAVENDER MULE
<i>Grey Goose Vodka, Ginger Beer, Lemon, Lavender Bitters</i>
CHERRY MANHATTAN
<i>Eagle Rare Bourbon, Sweet Vermouth, Cherry Bitters</i>
BANANA SHAKEN COLADA
<i>Bacardi Rum, Coconut, Honey, Creme De Banana</i>
BLOOD ORANGE MAI TAI
<i>Bacardi Rum, Orange Liqueur, Blood Orange, Lime</i>
GREEN APPLE MOJITO
<i>Bacardi Rum, Mint, Green Apple, Lime, Soda</i>
CUCUMBER COLLINS
<i>Aviation Gin, Cucumber, Basil, Lemon</i>
MIAMI MARGARITA
<i>Jimador Tequila, Kiwi, Jalapeno, Orange Bitters, Agave Syrup</i>
OLD PASSION
<i>Old Forester Bourbon, Chinola Passionfruit Liqueur, Amaro, Agave, Lemon</i>

BEER

BUDWEISER, MISSOURI	7
STELLA ARTOIS, BELGIUM	7
MICHELOB ULTRA, MISSOURI	7
AMSTEL LIGHT, HOLLAND	7
CIGAR CITY, JAU ALAI, IPA, TAMPA, FL	7
ABITA AMBER, LOUISIANA	8
OSCAR MAMA'S LITTLE YELLA PILS, COLORADO	7
WYNWOOD BREWING, LA RUBIA, BLONDE ALE, MIAMI	7
CORONA, MEXICO	7
FUNKY BUDDHA, FLORIDIAN HEFEWEIZEN, FL	7
FOUNDERS BREWING, BREAKFAST STOUT, MICHIGAN	8

BEVERAGES

AQUA PANNA 1L	8.75
PELLEGRINO 1L	8.75
LEMONADE	6
ICED TEA	5
SODAS	4.25
<i>Coke, Diet Coke, Sprite, Ginger Ale, Tonic</i>	
JUICES	6
<i>Orange, Cranberry, Pineapple, Grapefruit, Apple</i>	

RAW BAR

SEAFOOD PLATTER*	69
<i>half Maine lobster, 3 east & 3 west oysters, 3 middleneck clams, seafood ceviche</i>	
OYSTERS*	21
<i>east and west, ½ doz</i>	
TIGER SHRIMP COCKTAIL*	24
<i>gin cocktail sauce, lemon</i>	
SEAFOOD CEVICHE "LECHE DE TIGRE"*	19
<i>octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil</i>	

STARTERS & TO SHARE

SOY-WASABI AHI TUNA TARTARE*	19
<i>smashed sweet peas, avocado, crispy shallots</i>	
PRIME STEAK TARTARE*	21
<i>whole grain mustard, caper berries, truffles</i>	
THE BETSY CRABCAKE	22
<i>smoked piquillo-paprika, market greens</i>	
SHORT RIB BAO BUN	16
<i>pickled jalapeno, chimichurri, watercress</i>	
HAMACHI YUZU KOSHO*	22
<i>thai chili, lime zest, chili powder, cilantro</i>	
JAPANESE TUNA TAQUITOS*	13
<i>mint-yuzu guacamole, sushi rice</i>	
CRISPY CALAMARI & ZUCCHINI	16
<i>jalapeño remoulade</i>	

SUSHI ROLLS

SPICY TUNA*	15
<i>avocado, sriracha, puffed rice, shallots</i>	
YELLOWTAIL & JALAPEÑO*	16
<i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i>	
SPICY-CRISPY ROCK SHRIMP*	17
<i>avocado, cucumber, sesame, grapefruit</i>	
KING SALMON*	16
<i>fresh & smoked salmon, avocado, cucumber, daikon sprouts</i>	
AHI TUNA & SALMON POKE*	15
<i>pickled ginger, asparagus, wasabi tobiko, hijiki</i>	
COCONUT-MACADAMIA SHRIMP*	17
<i>yuzu ginger-kewpi, avocado, cilantro</i>	
SOBE VEGGIE	14
<i>yam, cucumber, avocado, yuzu, hoisin, shiso</i>	
CRUNCHY CURRIED LUMP CRAB*	18
<i>mango, cilantro</i>	
NIGIRI & SASHIMI 2 PIECES PER ORDER	
*AHI TUNA	11
*SPICY TUNA	8
*YELLOWTAIL	9
*KING SALMON	9
*TERIYAKI EEL	9

SALADS

CHOPPED VEGETABLE SALAD	17
<i>baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	
KALE CAESAR	15
<i>radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton</i>	
WATERMELON & HEIRLOOM TOMATO	15
<i>feta, mint, serrano peppers, pomegranate vinaigrette</i>	
LEMON POACHED LOBSTER SALAD	32
<i>crispy kale, mache, asparagus, grapefruit oil</i>	
BURRATA	16
<i>spicy arugula, romesco, grilled bread</i>	
ADD	
<i>grilled chicken 6 / shrimp 12 / hanger steak* 14 / seared tuna* 12 / *smoked salmon 9</i>	

STEAKS FROM THE GRILL*

Our steaks are hand-selected U.S.D.A prime or certified black angus

FILET MIGNON, 8OZ	45
FILET MIGNON, 12OZ	54
NEW YORK STRIP PRIME, 16OZ	51
KANSAS CITY BONE-IN STRIP, 22OZ	61
RIB EYE BONE IN, 22OZ	61
DELMONICO STEAK, 14OZ	50
PORTERHOUSE, 36OZ	119
WAGYU SKIRT STEAK, 10OZ	58
HANGER STEAK PRIME 12OZ	32

SAUCES

steak sauce • green onion-ranch shallot • red wine • st. pete's blue café de paris bearnaise • BBQ • jalapeño chimichurri 7 peppercorn-armagnac

ENTRÉES

CHARRED BONE-IN SHORT RIBS	45
<i>jalapeño chimichurri, grated horseradish</i>	
ROASTED FREE RANGE CHICKEN	29
<i>charred broccoli rabe, preserved lemon</i>	
GRILLED LOCAL SNAPPER	37
<i>smashed fresh peas, lime-shitake ginger vinaigrette</i>	
WILD SCOTTISH SALMON*	35
<i>summer bean salad, cerignola olive, confit lemon aioli</i>	
LOCAL PAN ROASTED COBIA	34
<i>cara cara orange, cerignola olive, grilled radicchio, toasted almonds</i>	
DOVER SOLE	71
<i>grenobloise, grilled lemon</i>	

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL	12	STEAMED CHINESE GARLIC EGGPLANT	12
FRENCH BEANS, GARLIC - CHILI	12	LOCAL HEIRLOOM TOMATO SALAD	11
POTATO GRATIN "SOUBISE"	11	BRUSSELS SPROUTS	12
HAND CUT PARMESAN & TRUFFLE FRIES	12	GREEN WILTED SPINACH	12
HEN OF THE WOODS MUSHROOMS	14	BAKED POTATO	12

Gluten Free, Vegan, Vegetarian and Dairy Free Options Available | A 20% service charge will be added to all checks.

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have 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.