

expect no more,
this is happiness



LT STEAK AND SEAFOOD POOL MENU



#thebetsyhotel

gluten-free, vegan, vegetarian and dairy-free options available

a 20% service charge will be added to all checks

SUSHI

ROLLS

KING SALMON*	16
<i>fresh & smoked salmon, avocado, cucumber, daikon sprouts</i>	
SPICY TUNA*	15
<i>avocado, sriracha, puffed rice, shallots</i>	
YELLOWTAIL & JALAPEÑO*	17
<i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i>	
SPICY CRISPY ROCK SHRIMP*	14
<i>avocado, cucumber, sesame grapefruit</i>	
COCONUT MACADAMIA SHRIMP ROLL	18
<i>yuzu ginger mayo, avocado, cilantro</i>	

NIGIRI & SASHIMI

2 Pieces Per Order

AHI TUNA*	8
SPICY TUNA*	9
YELLOWTAIL*	9
KING SALMON*	9

SALADS

CHOPPED VEGETABLE	25
<i>baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	
KALE CAESAR	15
<i>tuscan kale, fennel, radicchio</i>	

ADD grilled chicken 6 / salmon 9 / shrimp 12 / seared tuna 12

ENTREÉS

BOUCHER BURGER	19
<i>cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries</i>	
THE BETSY CUBAN SANDWICH	22
<i>ham & pork OR roasted chicken, swiss cheese, pickles, jalapeño, mayonaise, yellow mustard. Served with fries</i>	
CRISPY BLACK GROUPER TACOS	17
<i>chili aioli, cabbage slaw, spicy lime salsa</i>	
CHICKEN SANDWICH	20
<i>avocado, pesto, arugula, tomato. Served with fries</i>	
FALAFEL SANDWICH	15
<i>cucumber, harissa, mint, garlic, tzatziki sauce</i>	

STARTERS

AVOCADO TOAST	17
<i>radish, pickled onion, red fresnos, micro greens, filone</i>	
CRISPY CALAMARI & ZUCCHINI	22
<i>smashed sweet peas, avocado, crispy shallots</i>	
TUNA TOSTADA	19
<i>seared yellowfin tuna, avocado, wasabi crème fraiche, shiso, cilantro, lime</i>	
TIGER SHRIMP COCKTAIL*	24
<i>gin cocktail sauce, lemon</i>	
LT SEAFOOD CEVICHE	22
<i>crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chips</i>	
HAND-CUT PARMESAN TRUFFLE FRIES	12

FROM THE ALLEY

PIZZA

SAN MARZANO	15
<i>tomato, mozzarella, olive oil, Sicilian oregano</i>	
SOPPRESSATA PICCANTE	16
<i>tomato, caciocavallo, parmigiano, oregano</i>	
THE BOUCHER	17
<i>speck, mozzarella, toma, robiola, caraway</i>	
QUATTRO FORMAGGI E SHISHITO	17
<i>fontina, robiola, taleggio, mozzarella, shishito</i>	
SHRIMP SCAMPI	18
<i>rock shrimp, pecorino pesto, arugula</i>	
POMODORO	14
<i>cherry tomatoes, mozzarella, pecorino</i>	

DESSERTS BY CHEF GABY

GELATO OR SORBET

ask for flavors of the day

ONE SCOOP	6
TWO SCOOPS	10
THREE SCOOPS	13
COOKIES	3
FRUIT SALAD	8
TROPICAL SUNDAE	18
<i>coconut lime, mango passionfruit, raspberry sorbet, tropical fruit, coconut meringue</i>	

* 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.

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LT STEAK AND SEAFOOD BEVERAGE



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BY THE GLASS

SPARKLING GLASS / BOTTLE

BRUT ROSÉ 15 / 65
Francois Montand, France

PROSECCO 12 / 65
Le Coulture, Italy

WHITE

PINOT GRIGIO 12 / 47
Cielo, Italy

CHARDONNAY 18 / 70
Sonoma Cutrer, Russian River Valley, CA

ALBARINO 12 / 48
Licia, Spain

COCKTAILS 16 / EA

APEROL SPRITZ
aperol, sparkling wine

BLOOD ORANGE MAI TAI
rum, orange liqueur, blood orange, lime

MIAMI MARGARITA
tequila, kiwi, jalapeno, orange bitters, agave syrup

CUCUMBER COLLINS
gin, cucumber, basil, lemon

FROZEN 16 / EA

FROZÉ

PIÑA COLADA
rum, coconut, pineapple

POOL SMOOTHIE 8

COLD PRESSED JUICE 10 / EA

K8
kale, spinach, chard, celery, bok choy, parsley, apple, lime

D3+
dragonfruit, pineapple, coconut, ginger

A3+
apple, carrot, lemon, ginger

ROSÉ GLASS / BOTTLE

FONT FREYE, LA GORDONNE 15 / 55
Cotes de Provance, France

RED

PINOT NOIR 16 / 66
Benton Lane, Willamette Valley, OR

CABERNET SAUVIGNON 18 / 50
Slingshot, Napa Valley, CA

MALBEC 12 / 50
Altocedro, Mendoza, Argentina

BEER 7 / EA

DRAFT

BETSY ROSA

LA RUBIA

LOCALS ONLY LAGER

CAN & BOTTLE

CORONA

CIGAR CITY, JAI ALAI

STELLA ARTOIS

BUD LIGHT

NON ALCOHOLIC 7 / EA

STILL, CAN, 16oz

SPARKLING, CAN, 16oz

SODA

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