



# beachcraft

## RAW BAR

- OYSTERS 18/36
- STONE CRABS 45
- MIDDLENECK CLAMS 12/24
- KEY WEST SHRIMP 22
- MAINE LOBSTER 16/32
- SEAFOOD TOWER 90/140

## SNACKS

- FOCACCIA & RAISIN BUTTER 8
- VEAL & RICOTTA MEATBALLS 16
- CHICKEN LIVER MOUSSE 13
- CHARCUTERIE SELECTION 19
- MARINATED OLIVES 8

## FIRST

- YELLOWFIN TUNA TARTARE WITH TONNATO, OLIVE, FENNEL, CRISPY RICE 25
- KAMPACHI TIRADITO WITH PINEAPPLE, YUZU, MINT & CHILI OIL 18
- ORGANIC BEETS WITH ORANGE, YOGURT, POPPY SEEDS & CHAMPAGNE VINAIGRETTE 16
- FARRO SALAD WITH ORGANIC VEGETABLES, GRAPES, RAISINS & HERB VINAIGRETTE 16
- KABOCHA SQUASH & ARUGULA SALAD WITH PEAR, PUMPKIN SEED & RICOTTA SALATA 15
- SEARED PORK BELLY WITH SPICED ALMONDS, APPLE & BOURBON DEMI 16
- OCTOPUS WITH AVOCADO, BLACK CHILI, JICAMA, CELERY & CILANTRO 27

## MIDDLE

- ROASTED MUSHROOM FLATBREAD WITH BLACK TRUFFLE BÉCHAMEL, PECORINO & HERBS 24
- GREEN GODDESS FLATBREAD WITH GOAT CHEESE, CHARRED SCALLION, SPINACH PESTO 19
- SPICY ITALIAN SAUSAGE FLATBREAD WITH CHARRED ONION, FRESNO CHILI & OREGANO 22
- SHORT RIB FLATBREAD WITH CORN, POBLANO PEPPERS, MANCHEGO & CHIPOTLE SAUCE 23
- BUCATINI WITH SEA URCHIN, BLUE CRAB, GREEN ONION & JALAPEÑO 28
- GNOCCHI WITH FLORIDA CLAMS, NUESKE BACON, CRÈME FRESH & CRISPY LEEKS 24
- SPAGHETTI WITH LOCAL HEIRLOOM TOMATOES, BOTTARGA & PARSLEY 21
- POLENTA AGNOLOTTI WITH SHORT RIBS, BLACK KALE & CIPOLLINI ONION 26

## MAIN

- GOLDEN TILEFISH WITH ARTICHOKE, TOMATO, BASIL & ZUCCHINI SOFRITO 38
- BLACK GROUPER WITH PARSNIP, BRUSSEL, TRUFFLE & MUSHROOM JUS 37
- BLACK SEA BASS WITH HEIRLOOM GREENS, BABY CARROTS & CAVIAR 35
- QUEEN SNAPPER WITH TOMATILLO, PEPPERONATA & CHARRED PEARL ONIONS 35
- BABY CHICKEN WITH ROASTED LEEKS, PEANUT POTATOES, LEMON & ROSEMARY 35
- WAGYU STEAK WITH HAZELNUT POTATO, BLACK TRUFFLE & SMOKED BONE MARROW 48
- BERKSHIRE PORK CHOP WITH POLENTA, BROCCOLI RABE & HOUSE MADE APPLESAUCE 40
- DUCK BREAST WITH CARROT FOIE PUREE, SWISS CHARD, BEETS & CHERRY JUS 39
- RACK OF LAMB WITH SMOKED YOGURT, EGGPLANT, TOMATOES & CUCUMBER GREMOLATA 44

## GRILLED

- 50-DAY AGED RIBEYE FOR TWO 125
- DRY AGED NY STRIP 65
- WHOLE YELLOW TAIL SNAPPER 50
- BLACK GROUPER 44
- KEY WEST SHRIMP 32

## SIDES

- LAMB FAT POTATOES 9
- ROASTED BROCCOLI RABE 9
- CORN, PARMESAN & GARLIC AIOLI 9
- ROASTED MUSHROOMS 12

WE'RE THANKFUL TO OUR FRIENDS  
BELOW FOR THEIR SHARED  
COMMITMENT TO THE PRISTINE  
INGREDIENTS SHOWCASED ON OUR MENU.

- LITTLE RIVER COOPERATIVE
- PALMETTO CREEK FARMS
- ZAK THE BAKER
- PT FISH

*Tom Colicchio*

25.800°

SOUTH BEACH, MIAMI

-80.127°

DINNER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS  
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

- **FROM RUSSIA WITH SPICE 15**  
BELUGA VODKA, LIME, JALAPENO, GINGER BEER, CHOCOLATE CHILI BITTERS
- **WHISKEY TANGO ROOT BEER 16**  
HIGH WEST DOUBLE RYE, FERNET BRANCA, BIRCH ROOT, BOYLAN ROOT BEER
- **NO CONFESSIONS NEEDED 16**  
ST. AUGUSTINE GIN, ALEXANDER GRAPPA, LEMON, LAVENDER, MEYER LEMON & SAGE BITTERS
- **KISS MY BURRO 16**  
DON JULIO BLANCO TEQUILA, BASIL, LEMON, HONEY-BLOOD ORANGE SHRUB SYRUP
- **BOURBON IN THE SAND 16**  
BULLEIT BOURBON, CHERRY HEERING, ORANGE, HIBISCUS-DANDELION ROOT SYRUP
- **WHERE THERE'S SMOKE, THERE'S FIRE 15**  
NUESTRA SOLEDAD MATALAN MEZCAL LIME, RAW SUGAR, SERRANO SPICE, BLOOD ORANGE

ON DRAFT

- **NAILED WITH A SMOKING GUN 15**  
BLENDED DEWARS SCOTCH, FRESH LEMON AND LIME, ROSE WATER
- **SEXUAL CHOCOLATE 15**  
AGED BRUGAL RUM, DEL PROFESSOR SWEET VERMOUTH, DARK COCOA, WHISKEY BARREL AGED BITTERS

SPARKLING

- **ANDREOLA DIRUPO, PROSECCO, NV 14/53**
- **DOMAINE CARNEROS, BRUT, 2010 17/65**
- **PERRIER-JOUET, GRAND BRUT, NV 29/99**
- **LALLIER ROSE, GRAND CRU, NV 37/145**

WHITE

- **RIESLING 16/61**  
AUGUST KESSELER, TROCKEN JUNGE, 2013
- **PINOT GRIS 14/53**  
KING ESTATE, SIGNATURE 2015
- **SAUVIGNON BLANC 15/57**  
SOUTHERN RIGHT, 2015 \*\*
- **SANCERRE 17/65**  
DANIEL CROCHET, 2015
- **CHARDONNAY 13/49**  
DE WETSHOF LIMESTONE HILL, 2016
- **CHARDONNAY (ON TAP) 11**  
NXNW, 2014
- **POUILLY-FUISSE 25/97**  
DOMAINE CORNIN, 2015
- **CHARDONNAY 19/73**  
TALLEY, 2014
- **VIIGNIER 19/73**  
STAGS' LEAP, 2012

\*\*\$1 FOR EVERY BOTTLE IS DONATED IN SUPPORT OF WHALE PRESERVATION.

ROSE

- **NxNW, 2014 (ON TAP) 11**
- **JEAN-LUC COLOMBO, 2015 12/45**
- **BERTANI, BERTAROSE, 2014 15/57**

RED

- **PINOT NOIR 15/57**  
ETUDE, LYRIC, 2014
- **PINOT NOIR 19/73**  
CARNEROS HILLS, 2013
- **SANGIOVESE/CANAILOLO 19/73**  
CASTELLARE, CHIANTI CLASSICO, 2015
- **TEMPRANILLO 14/53**  
LA BUENA VID, 2013
- **NERO D'AVOLA 17/68**  
MAZZEI, ZISOLA, 2013
- **MALBEC 15/57**  
LA POSTA, PAULUCCI, 2015
- **GRENACHE/SYRAH 14/53**  
DOMAINE DU SEMINAIRE, COTES DU RHONE, 2015
- **CABERNET SAUVIGNON 16/61**  
HERITANCE, 2012
- **CABERNET SAUVIGNON, 23/89**  
DONNA OLIMPIA, BOLGHERI, 2013

WINES BY THE GLASS

ON TAP

- **BARREL OF MONKS WHITE WIZARD WHEAT 10**
- **ROGUE DEAD GUY MAIBOCK 10**
- **FUNKY BUDDHA HOP GUN IPA 9**
- **DUE SOUTH, 1 HOTEL PALE ALE 8**
- **WYNWOOD BREWING LA RUBIA 9**
- **OSKAR BLUES MAMA'S YELLA PILS PILSNER 8**

BOTTLED

- **GREEN'S GLUTEN FREE ORGANIC AMBER ALE (500ML) 15**
- **RODENBACH CLASSIC (750ML) 23**
- **DER CHANCELLOR PILSENER 8**
- **FLORIDA NATIVE LAGER 8**
- **NARRAGANSETT LAGER 8**
- **BOULEVARD BOURBON BARREL AGED QUAD (750ML) 39**
- **BITBURGER NA 7**

BEER