

SIGNATURE COCKTAILS

14

Merman Mule

Absolut Elyx + Fresh Lime + Ginger Beer

Siren's Soda

Malibu Rum + Absolut Lime + Coconut Water + Splash of Soda

The Elyx Martini

Absolut Elyx + Dry Vermouth

Mermaid Mojito

Bacardi Superior Rum + Fresh Mint + Lime + Fresh Cane Sugar + Splash of Soda

Zombie

Bacardi Gold Rum + Bacardi Black Rum + Plantation Overproof Rum 138
Fresh Lime + Fresh Grapefruit + Falernum + Grenadine + Angostura Bitters

Havana Club Hemingway

Havana Club Blanco Classico Rum + Grapefruit Juice + Lime + Maraschino

Mai Tai

Cruzan White Rum + Cruzan Black Rum + Orange Curacao + Orgeat
Fresh Lime + Drizzle of Grenadine + Edible Orchid

Painkiller

Malibu Rum + Fresh Pineapple Juice + Coconut Cream
Fresh Orange Juice + Fresh Grated Nutmeg

A1A

Casa Noble Blanco Tequila + Fresh Mint + Passion Fruit + Orange Curacao
Lime Juice + Peychaud's Bitters

Mermaid Blue Hawaiian

Atlántico Plata Rum + Malibu Coconut Rum + Blue Curacao
Fresh Pineapple + Lime Juice + Coconut Crème

I'll Have Another

Teeling Whiskey + Aperol + Peach Purée + Lemon Juice

Cocktail Program by Mixologist Carla Rivera

BAR MENU

TO SHARE

IBERICO BOARD

Acorn Fed Ham + Iberico Loin + Tomato Sourdough
Marinated Olives

31

CHEESE PLATTER

Selection of Three Cheeses:
Bonne Bouche + Manchego + Camembert
Gorgonzola Dolce + Murcia al Vino + Petit Basque
Valdeon + St. Albans

SERVED WITH

Bilberry Honey + Quince Paste + Marcona Almonds

22

TAPAS

BUTTERMILK FRIED OYSTERS

Kimchee + Tamarind Sauce + Flying Fish Roe

23

DUCK WING LOLLIPOPS

Crispy Duck Wings + Mango + Orange Chutney

12

SALADS

BELGIAN ENDIVE

Radicchio + Treviso + Arugula + Pear
Brie Cheese Tempura Passion Fruit Emulsion

14

STRACCIATELLA

Heirloom Tomatoes + Baby Beets + Roasted Pine Nuts
Mustard Pickle + Basil

14

WATERCRESS

Pomelo + Fennel + Jicama + Mint + Cured Duck Breast
Limoncello Agrumato

12

ICEBERG LETTUCE

Gorgonzola Dolce + Crispy Prosciutto + Kumato Tomatoes
Frisée Lettuce

14

HEIRLOOM TOMATO

Arugula, Pistachio + White Balsamic + Bulgarian Feta Cheese

12

ADDITIONAL TOPPINGS

Grilled Chicken Breast **6**

Tuna Steak 4oz **8**

Fish of the Day **MP**

BURGERS & MORE

B OCEAN BURGER

8oz Beef Burger (Chef's Blend) + Sesame Brioche Bun
Lettuce + Tomato + Red Onion
Crispy Potatoes + Applewood Smoked Bacon

SELECTION OF CHEESE:

White Cheddar + Provolone + American + Gorgonzola

17

Add:

Seared Foie Gras 8 . Organic Fried Egg 3 . Seasonal Truffle (MP)

KOBE BEEF SLIDERS

Brioche Bun + White Cheddar Cheese + Crispy Potatoes
Shallots Confit

16

LOBSTER SALAD SLIDERS

Maine Lobster Salad + Brioche Bun + House-Made
Potato Chips

18

B OCEAN CRAB CAKE SANDWICH

Maryland Crab Cake + Sesame Brioche Bun + Lettuce
Tomato + Red Onion + Cilantro Tartar Sauce

18

10oz FILET MIGNON

36

18oz BONE-IN RIBEYE

64