



APERITIVOS 9

Ortolana	\$20.00
garlic base, ricotta & pecorino cheeses, green and yellow squash, baby lettuces, tomatoes, evoo	
Diavola	\$22.00
tomato base, soppressata, mozzarella, Calabrian chilis	
Artichoke Flatbread	\$22.00
artichoke cream, grilled artichokes, sundried tomato, prosciutto, kalamata olive, red sweet onion, fresh mozzarella, baby tomato, fresh basil, evoo	
Margherita	\$20.00
homemade tomato sauce, fresh mozzarella, fresh basil	
Honey Za'atar Wings	\$20.00
crisp wings, zatar honey glaze, fresh lemon dip	
Crisp Oyster Mushroom & Zucchini Fries	\$19.00
served with herbed mayo	
Ricotta Bites	\$19.00
basil aioli, marinara	
Spiced White Bean Dip	\$19.00
blistered baby tomato, roasted garlic, evoo drizzle, naan bread	
Chilled Tomato Gazpacho	\$11.00
seasoned charred shrimp, fresh vine tomatoes, chopped local vegetables, served chilled	

ENSALATA 3

Santorini Feta	\$20.00
romaine lettuce, tomatoes, kalamata olives, bell peppers, red onions, cucumbers, feta, fresh oregano	
Grilled Halloumi Cheese Caprese	\$20.00
vine tomato, fresh basil, grilled halloumi cheese, evoo, balsamic glaze, toasted pine nut	
Caesar Classico	\$19.00
hearts of romaine, cherry tomatoes, caesar dressing, house-made croutons	

FRUTTI DI MARE 7

East Coast Oysters*	\$5.00
served with apple mignonette, lemon, cocktail sauce	
Tuna Poke*	\$27.00
cubed sashimi-grade tuna, avocado, soy	
Shrimp Cocktail	\$20.00
house-made cocktail sauce, mustard aioli	
Crudo Trio*	\$27.00
tuna, salmon, hamachi	
Hot Smoked Salmon*	\$22.00
chilled, house smoked scottish salmon, salmon carpaccio, whipped horseradish, salmon caviar	
Florida Ceviche	\$26.00
mussel, clam, squid, citrus broth, house-made plantain chips	
Grand Tower*	\$230.00
Maine lobster, dozen oysters, dozen cocktail shrimp, Alaskan king crab legs, fresh seasonal crab, crab dip bites, firecracker shrimp and tempura lollipop lobster, served on crushed ice with house-made cocktail sauce and mustard aioli	

CICCHETTI 6

Festa San Lawrenz	AVAILABLE OPTIONS
trio of paprika hummus, fava bean dip with shaved Manchego, and baba ghanoush, accompanied by pickled vegetables, lahvosh and pita bread	\$41.00 Select One: \$16.00
Lollipop Lamb Chops	\$27.00
chimmichuri, young greens, baby tomato	
Crisp Calamari	\$24.00
spicy vine tomato sauce	
BBQ Charred Octopus	\$24.00
bbq grilled octopus, young greens, house pickled onions, fingerling potato	
Scampi Lobster Tail	\$31.00
cold water lobster tail, garlic, butter, ribbons of marinated zucchini, baby greens, shaved prosciutto	
Mussels & Clams*	\$26.00
steamed in garlic, white wine, and butter broth, cherry tomatoes, parsley, garlic bread	

PARA LAS MANOS 5

The Ben Burger	\$25.00
Wagyu beef, aged cheddar, Dewey's pioneer sauce, bacon-pepper jam, crispy potato straws	
Open Fire Grilled Lamb Burger	\$28.00
house tzatziki, sundried tomato aioli, young spinach, brioche bun	

Falafel Burger	\$24.00
chick pea burger, hummus, bibb lettuce, vine tomato, sweet red onion, toasted brioche bun	
Ground Wild Salmon Burger	\$27.00
fresh herbs, lemon aioli, bibb lettuce, vine tomato	
Positano Fish Sandwich	\$26.00
heirloom tomato tapenade, arugula, caesar spread	

ENTRADA 9

Chicken Milanese	\$29.00
shaved brussel sprouts, young tomato, asparagus, pickled sweet peppers, sliced radish, arugula, shaved truffle cheese, shallot-lemon vinaigrette	
Bucatini with Local Black Grouper	\$39.00
fresh lemon juice, white wine, olive oil	
Seared Swordfish*	\$35.00
arugula, celery leaves, fingerling potatoes, cherry tomatoes, hemp seeds, grilled lemon vinaigrette	
Local Catch Livornese	\$36.00
crushed tomato, olives, capers, white wine, garlic, soft polenta, micro salad	
Scottish Salmon	\$37.00
pan seared, shaved fennel, Florida citrus, celery and parsley leaves, citrus dressing, black olive dust	
Lamb Pappardelle	\$31.00
lamb, tomato, onion and garlic ragout, pecorino romano	
Grilled Herb Marinated Skirt Steak	\$43.00
herbed-lemon-feta baby potato, bbq crisp brussels sprouts	
Pan Roasted Prawns	\$45.00
lemon – garlic prawns, crostini	
Paella Stew	\$53.00
lobster, chicken, chorizo, fresh peas, shrimp, mussels, octopus, mahi-mahi, fresh tomato-saffron-basil butter broth	

BREAKFAST 6

Pioneer Breakfast	\$17.00
2 Eggs your way, breakfast potatoes, toast, sausage or bacon	
Build Your Own Omelet	\$21.00
Choice of American or Cheddar cheese, tomato, onions, peppers, bacon, sausage — served with breakfast potatoes and toast	
Truffle Scramble Egg Croissant	\$17.00
Fresh herbs, Nueske bacon, lettuce, tomato	

Granola Parfait	\$12.00
Vanilla yogurt with mixed berries	
Pancakes Short Stack	\$13.00
Choice of plain, blueberry, chocolate chip or banana	
Smoked Salmon Platter	AVAILABLE OPTIONS
Includes capers, red onions, tomato, cream cheese, fresh grated horseradish with toasted plain, sesame or everything bagel	\$17.00
	Add Avocado: \$3.00

SIDES 5

Spinach & Tomato Stuffed Portobello Mushroom	\$9.00
Breakfast Potatoes	\$7.00
Sausage Links	\$9.00
Bacon	\$9.00
Extra Toast	\$7.00

BEVERAGES 6

Pot of Coffee	\$17.00
Latte/Cappuccino	\$6.00
Bloody Mary	\$14.00
Mimosa	\$13.00
Fresh Squeezed Orange Juice	\$8.00
Florida Grapefruit Juice	\$7.00

ON TAP 6

Funky Buddah Hop Gun
Rotating Local Craft
Michelob Ultra
Stella Artois
Corona Extra
Shock Top

COCKTAILS 12

Rosemary Mule	\$17.00
Wheatley Vodka, rosemary syrup, cranberry, lime topped with ginger beer	
The Ben Old Fashion	\$19.00
Whistle Pig Piggyback Rye, Demerara, bitters	
Ibiza Sangria	\$17.00
Dashwood Sauvignon Blanc, Malibu Coconut Rum, seasonal fruit and citrus	
Saint Tropez Martini	\$20.00
Ketel One Cucumber Mint Botanical, St. Germain, lemon	
Pisolino	\$18.00
Volcan Blanco Tequilla, watermelon, jalapeños, agave	
Rosa Martini	\$17.00
Drumshanbo Gunpowder Gin, St. Germaine, lavender rose syrup, lemon	
Fumo Mule	\$17.00
Del Maguey Vida Mezcal, Tipplers orange liqueur, lime, mango and ginger beer	
Il Lido Spritz	\$17.00
Grey Goose vodka, blackberries, soda, lemon, basil	
Blossom Punch	\$18.00
Ketel One Peach & Orange Blossom, pineapple, simple, topped with rosé	
Coco Cooler	\$18.00
Union Mezcal, coconut, lime and pineapple	
Cinnamon Smoked	\$17.00
Woodinville Rye, espresso simple, smoked cinnamon bitters. Please allow more time for the preparation of these cocktails	
For the Sweet Tooth	\$20.00
Tito's Handmade Vodka, S'mores Baileys, chocolate simple. Please allow more time for the preparation of these cocktails	

MOCKTAILS 3

Hold the Goose	\$8.00
muddled blackberry, lemon, simple & basil	
A Little Fizz	\$8.00
lemon, lavender rose simple, and basil topped with hibiscus ginger beer	
Mango Cooldown	\$8.00
mango, lime juice, agave, tajin rim	

SPUMANTE 7

Louis Perdrier, Brut, Champagne	AVAILABLE OPTIONS
	\$12.00
	\$50.00

Ruffino, Prosecco, Veneto, Italy	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Chandon 'By the Bay' Blanc de Blancs, Carneros, CA	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Veve Clicquot 'Yellow Label' Brut, Champagne, France	AVAILABLE OPTIONS
	\$30.00
	\$135.00
Molo 8, Lambrusco, Lombardy, Italy	AVAILABLE OPTIONS
	\$11.00
	\$46.00
Alta Vista, Brut Rosé, Mendoza, Argentina	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Veve Clicquot, Brut Rosé, Champagne, France	AVAILABLE OPTIONS
	\$35.00
	\$140.00

BIANCI 11

The Seeker, Pinot Grigio, Veneto, Napa Valley, CA	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Santa Margherita, Pinot Grigio, Trentino	AVAILABLE OPTIONS
	\$19.00
	\$68.00
Unshackled by Prisoner Wine Company, Sauvignon Blanc, Napa Valley, CA	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Dashwood, Sauvignon Blanc, Marlborough, NZ	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Sauvion, Sancerre, Loire Valley, France	AVAILABLE OPTIONS
	\$26.00
	\$110.00
Bodega Garzon, Albarino, Uruguay	AVAILABLE OPTIONS
	\$15.00
	\$58.00

Sea Sun by Caymus, Chardonnay, CA AVAILABLE OPTIONS
\$13.00
\$50.00

Moillard, Bourgogne Chard, France AVAILABLE OPTIONS
\$17.00
\$64.00

Duckhorn, Chard, Napa Valley, CA AVAILABLE OPTIONS
\$23.00
\$80.00

Cloud Chaser, Rosé, Provence, France AVAILABLE OPTIONS
\$18.00
\$62.00

Aqua di Venus, Rosé, Tuscany, Italy AVAILABLE OPTIONS
\$14.00
\$52.00

ROSSO 8

Sea Sun by Caymus, Pinot Noir, CA AVAILABLE OPTIONS
\$14.00
\$52.00

Roco "Gravel Road" Pinot, Willamette Valley, OR AVAILABLE OPTIONS
\$17.00
\$64.00

Bonanza by Caymus, Cabernet Sauvignon, CA AVAILABLE OPTIONS
\$13.00
\$50.00

Treana Cab Sauv. Paso Robles, CA AVAILABLE OPTIONS
\$16.00
\$60.00

1881 Cabernet, Napa Valley, CA AVAILABLE OPTIONS
\$20.00
\$78.00

Sella Antica, Red Blend, Tuscany AVAILABLE OPTIONS
\$14.00
\$52.00

Terrazs Reserve, Malbec, Mendoza, Argentina AVAILABLE OPTIONS
\$14.00
\$52.00

\$15.00

\$65.00

BY BOTTLE MENU 17

Far Niente Chardonnay, Napa Valley	\$150.00
Lucien Albrecht, Riesling, Alsace, France	\$70.00
Chateau d'Esclans Rosé, Cotes de Provence	\$115.00
Whispering Angel Rosé, Cotes de Provence	\$200.00
Goldeneye, Pinot Noir, Anderson Valley, CA	\$110.00
Cotes du Rhone, Louis Bernard, Rhone	\$60.00
Col d'Orcia, Brunello di Montalcino, Tuscany, Italy	\$200.00
Fontanafreeda, Barolo, Piedmont, Italy	\$170.00
Mollydooker Shiraz, South Australia	\$110.00
Prisoner, Red Blend, Napa Valley, CA	\$140.00
Quintessa, Red Blend, Napa Valley, CA	\$450.00
Chateau de Pez, Saint-Estephe	\$150.00
Duckhorn Merlot, Napa Valley	\$170.00
Duckhorn Cabernet Sauvignon, Napa Valley, CA	\$220.00
Silver Oak Cabernet Sauvignon, Alexander Valley	\$175.00
Far Niente Cabernet Sauvignon, Napa Valley, CA	\$250.00
Caymus Cabernet Sauvignon, Napa Valley, CA	\$225.00

VODKA 6

Tito's Handmade	\$250.00
Tito's Handmade 1.75	\$400.00
Grey Goose	\$325.00
Ketel One	\$300.00
Ketel One 1.75	\$550.00
Belvedere	\$400.00

TEQUILA 14

Don Julio Blanco	\$375.00
Don Julio Reposado	\$425.00
Don Julio Anejo	\$500.00
Don Julio 1942	\$900.00
Casamigos Blanco	\$475.00
Casamigos Blanco 1.75	\$800.00
Casamigos Reposado	\$525.00
Casamigos Reposado 1.75	\$900.00
Casamigos Anejo	\$600.00
Volcan Blanco	\$350.00
Volcan Reposado	\$400.00
Volcan Cristalino	\$600.00
Casa Noble Reposado	\$350.00
Clase Azul	\$900.00

RUM 6

Brugal 1888	\$350.00
Bacardi	\$200.00
Bacardi 8	\$350.00
Captain Morgan	\$225.00
Ron Zacapa 23	\$350.00
Ron Zacapa Edicion Negra Dark	\$625.00

WHISKEY / BOURBON / RYE 11

Angels Envy	\$400.00
Angels Envy Rye	\$600.00
Buffalo Trace	\$300.00
Blantons	\$500.00
Bulleit Bourbon	\$275.00
Bulleit Rye	\$300.00

Crown Royal	\$350.00
Johnnie Walker Black	\$400.00
Johnnie Walker Blue	\$1,000.00
Knob Creek	\$400.00
Whistle Pig 12 Yr.	\$700.00

GIN ⁴

Bombay Sapphire	\$275.00
Drumshanbo Gunpowder	\$350.00
Hendricks	\$450.00
Monkey 47	\$600.00

THE PALM BEACH PRIVILEGE ²

Perrier Jouet 'Belle Epoque' Brut Rosé

Don Julio Anejo 1942

BRUNCH ON THE DECK! ⁴

Aperol

Ruffino Prosecco

Aqua di Venus Rosé

Grey Goose (1l)

GO BIG OR GO HOME! ²

1.75 Titos

1.5 Whispering Angel Rosé

SEASIDE SPRITZ ²

15 Assorted High Noon Cans, ABV

Casamigos Blanco (1l)

BENJAMIN AT SEA ⁷

King Crab

Lobster Tails

Salmon Sliders

Shrimp Cocktail

Jumbo Lump Crab

Tempura Prawn

Oysters with Osetra Caviar with Gold Leaf And Sushi

VINO SPUMANTE 9

Moet & Chandon Imperial Brut **\$125.00**

Veuve Clicquot 'Yellow Label' Brut, France **AVAILABLE OPTIONS**
\$135.00
1.5l: \$350.00

Perrier Jouet, Grand Brut, France **\$150.00**

Dom Perignon, France **\$600.00**

Veuve Clicquot Brut Rosé, France **\$140.00**

Perrier Jouet 'Belle Epoque' Brut Rosé, France **\$800.00**

Pommery Brut Royal **\$200.00**

Taittinger **\$300.00**

Veuve Clicquot **\$1,000.00**
