



COCKTAILS

SEASIDE FIZZ MARTINI 18
Ketel one vodka, elderflower
liqueur, chardonnay, egg white,
lemon juice, agave

BASIL SMASH 17
Ketel one vodka, elderflower
liqueur, lemon juice, simple syrup,
fresh basil

954 MARGARITA 18
Cazadores reposado tequila,
spicy blueberry agave, lime

BEACHSIDE MIMOSA 17
Prosecco, freshly squeezed oj,
pineapple-ginger shrub

STRAWBERRY SANGRIA 17
Dry rosé, lillet rosé, hibiscus syrup,
lemon juice, aperol

MIMOSA-RITA 18
Cimarrón tequila, lime juice, agave,
orange juice, prosecco

GRAPEFRUIT
ROSEMARY SPRITZ 17
Ford's gin, grapefruit juice, pineapple
juice, rosemary, prosecco,
grapefruit bitters

RAW BAR & SEAFOOD COCKTAILS

- yellowfin tuna tartare\* 21
lemon aioli, cowboy chip
king crab 49
spicy mayonnaise
jumbo shrimp 22
spicy cocktail sauce
east & west coast oysters\* 24
six east or west coast, mignonette
& cocktail sauce
chilled 1.5 lb maine lobster
half 26 | whole 50

SEAFOOD SAMPLER

king crab, maine lobster, chilled shrimp, yellowfin tuna tartare, oysters
FOR TWO\* 125 FOR FOUR\* 195

MIDDAY

- bacon cheeseburger\* 26
white cheddar, churchill sauce
steak frites\* 38
5 oz prime skirt steak, fries,
au poivre

\*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, 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. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. 11.04.23