

## Dessert

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**PEARL DIVER**

## SIDES

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**Parmesan Pomme Frites**

## Meat

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**Roasted**

18  
€

## Starters

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**Brazilian Cheesy Bread**

9  
€

## Cocktails

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**Moscow Mule**

9



**Negroni**



**Singapore Sling**



**Tequila Sunrise**



**El Diablo**



**Mai Tai**



**Pina Colada**

## California

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**Silver Oak, Alexander Valley, California 2017**

34  
€

## Alkoholische Cocktails

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**Long Island Iced Tea**



**Cosmopolitan**

## Coffee

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**Espresso Martini**

## Small Plates

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**Gazpacho Amarillo**

9  
€



**Tuna Scallop Ceviche Tostaditos**

16  
€



**Jupiter Farms Salad**

14  
€



**Petit Laliqie Lettuce**

9  
€



**Shrimp Calamari 'Frito Mixto '**

15  
€

## Large Plates

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**Seared Yellowfin Ahi Tuna Avocado Salad**

28  
€



**Guava Soy-Grilled Faroe Island Salmon**

29  
€



**Murray 's Free-Range 'Jerk ' Chicken**

24  
€



**Butcher 's Cut Steak Frites 'Au Poivre '**



**'Baja '-Style Local Fish Tacos (3)**

21  
€



**Wood-Grilled Bacon Cheddar Burger**

17  
€

## Bubbles

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**Raventos I Blanc, Blanc de Blancs, Conca del Riu Anoia, Penedes, Spain NV**

12  
€



**Charles Le Bel, Inspiration 1818 Brut, Mareuil-sur-Aÿ, Champagne, France NV**

18  
€



**Aubry 'Premier Cru ' Brut, Jouy-lès-Reims, Champagne, France NV**

85  
€

## Signature Cocktails

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**Dirty Martini**

## Sparkling

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**Schramsberg, Mirabelle, Brut Rosé, North Coast, California NV**

63  
€

## Pinot Noir

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**Schug, Sonoma Coast, California 2020**

12  
€



**Maritana Vineyards, Le Russe, Russian River Valley, California 2018**

16  
€



**Sandi, Santa Rita Hills, Santa Barbara, California 2019**

68  
€



**Gary Farrell, Russian River Valley, California 2019**

76  
€



**Brewer Clifton, Santa Rita Hills, Santa Barbara, California 2020**

83  
€



**Patz Hall, Sonoma Coast, California 2017**

100  
€

## Merlot

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**Milbrandt Vineyards, Columbia Valley, Washington 2019**

11  
€



**Rutherford Hill, Napa Valley, California 2019**

67  
€

## Sauvignon Blanc

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**Cakebread Cellars, Napa Valley, California 2020**

76  
€



**Wither Hills, Marlborough, New Zealand 2021**

10  
€



**Rombauer Vineyards, Napa Valley, California 2021**

51  
€



**Domaine André Vatan, Sancerre 'Les Charmes ' Loire Valley, France 2020**

18  
€

## Chardonnay

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**Twenty Rows, Napa Valley, California 2020**

13  
€



**Au Bon Climat, Santa Maria Valley, California 2020**

49  
€



**Melville, Estate, Santa Rita Hills, California 2017**

57  
€



**Domaine Guy Robin, Vaillons 'Premier Cru ' Chablis, Burgundy, France 2019**

81  
€



**Chateau Montelena, Napa Valley, California 2019**

108  
€



**Far Niente, Napa Valley, California 2020**

28  
€



**Grgich Hills Estate, Napa Valley, California 2018**

85  
€

## House Cocktails

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**Manhattan (The Wright Way)**

## Cabernet Sauvignon

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**Spring Street Winery, Paso Robles, California 2019**

12  
€



**Obsidian Ridge Vineyard, Red Hills Lake County, California 2019**

46  
€



**Centered, Napa Valley, California 2019**

15  
€



**Vinum Cellars, Typesetter, Napa Valley, California 2018**

65  
€

## Shareables

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**Blistered Shishitos**

10  
€

## Premiums

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**Handmade Burrata**

19  
€

## Side?

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**Brussels Sprouts\***

13  
€

## Bottles and Cans

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**Bud Light, Lager, Anheuser-Busch, St. Louis, MO**

5  
€

## On Tap

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**The Crisp Pilz, Pilsner, Sixpoint Brewery, Brooklyn, NY**

6  
€



**Der Chancellor, Kolsch, Tequesta Brewing Co., Tequesta, FL**

5  
€



**Fresh IPA, Civil Society Brewing Co., Jupiter, FL**

7  
€



**Jai Alai IPA, Cigar City Brewing, Tampa, FL**

6  
€



**Boom Sauce, Double IPA, Lord Hobo Brewing Co., Woburn, MA**

7  
€



**Narragansett, Lager, Narragansett Beer, Providence, RI**

5  
€



**The Wizard Wit, Witbier, Barrel of Monks Brewing, Boca Raton, FL**

6  
€



**La Rubia, Blonde Ale, Wynwood Brewing Co., Miami, FL**

6  
€



**B. Rabbit, Espresso Cream Stout, Copperpoint Brewing Co., Boynton Beach, FL**

7  
€



**Stella Artois, Pilsner, Anheuser-Busch, St. Louis, MO**

6  
€



**Miller Lite, Lager, Miller Brewing Co., Milwaukee, WI**

5  
€



**Michelob Ultra, Lager, Anheuser-Busch, St. Louis, MO**

5  
€



**Pacifico Clara, Pilsner, Pacifico, Mazatlan, MX**

6  
€

## Clams

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**Raw**

18  
€

## BEEF ENTREES

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**Petit Filet Mignon (6 oz.)**

36  
€

## Craft Cocktails

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**Gold Rush**

## Old Fashioned

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**Rum Old Fashioned**

## Soft Cocktails

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**Orange Jewel**



**Hibiscus Julep**



**Blueberry Yuzu Palmer**

## Daily Lunch Specials

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**Maine Lobster Roll**

33  
€

## Red Blends

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**Hedges Family Estate CMS Columbia Valley, Washington 2019**

12  
€



**Brancaia, Tre 'Super Tuscan ' Tuscany, Italy 2019**

14  
€



**Powell Son, Riverside, Grenache-Shiraz-Mataro, Barossa Valley, Australia 2018**

44  
€



**Chappellet, Mountain Cuvée, Napa Valley, California 2020**

60  
€



**Darioush, Duel, Napa Valley, California 2018**

85  
€



**Pahlmeyer, Jayson, Napa Valley, California 2018**

28  
€



**Shafer Vineyards TD-9 Napa Valley, California 2019**

110  
€

## Market Vegetables

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**Chitwood-Grilled Asparagus**



**'Pad Thai ' Roasted Heirloom Baby Carrots\***



**Puffed Red Quinoa Salad**

## New World Chardonnay

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**Annabella, Napa Valley, California 2019**

11  
€

## Our Martinis

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## Appletini

### Other Red Varietals

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**Powers, Syrah, Columbia Valley, Washington 2018**

11  
€



**Two Hands, Angels' Share, Shiraz, McLaren Vale, Australia 2020**

52  
€



**Tikal, Amorio, Malbec, Mendoza, Argentina 2018**

62  
€



**Ridge, Zinfandel, Paso Robles, California 2019**

67  
€



**Alvaro Palacios, Les Terrasses, Priorat, Spain 2018**

90  
€



**Domaine de Marcoux, Châteauneuf-du-Pape, Rhône Valley, France 2019**

111  
€

### House-Smoked Baby Back Ribs

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**House-Smoked Baby Back Ribs**

14  
€

## Champagne & Sparkling Cocktails

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**Old Cuban**

## Snacks, Bites, Starters

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**Citrus-Poached Shrimp Cocktail**

16  
€

## That's Hot

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**Caribbean Mussels**

18  
€

## Pastry Chef's Bakery

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**Chef's Daily Selection**

## Eclectic Whites & Blends

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**Do Ferreiro, Albariño, Rias Baixas, Spain 2020**

49  
€

## Rosé & Other White Varietals

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**Gotham Project, Sabine, Rosé, Côtes de Provence, France 2021**

10  
€



**Terlato Vineyards, Pinot Grigio, Colli Orientali Del Friuli, Italy 2021**

11  
€



**Hermann J. Wiemer, Semi-Dry, Riesling, Finger Lakes, New York 2020**

12  
€



**Château Miraval, Rosé, Côtes de Provence, France 2020**

44  
€



**Ameztoi, Getariako Txakolina, Hondarrabi, Getaria, Spain 2021**

12  
€

## Uncategorized

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**Hasselback Potato**



**Cable Car**



**Blueberry Cobbler**