

## WOOD-ROASTED SHELLFISH

all grilled shellfish served with miso butter, grilled lemon, and breadcrumbs

- ATLANTIC OYSTERS** 12 / 24
- GULF SHRIMP** 12 / 24
- ALASKAN KING CRAB** 28
- WHOLE MAINE LOBSTER** 48
- SHELLFISH PLATTER** oysters, shrimp, lobster, crab 85

## STARTERS

- AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter 6
- WOOD-FIRED CRABCAKE** orange-jalapeno hollandaise, cucumber salad 23
- WAGYU SHAKING BEEF** bibb lettuce, black pepper, nuoc cham 16
- THAI COCONUT & CRAB SOUP** english peas, soft tofu, peanuts, cornbread 6
- GRILLED AVOCADO** quinoa, black bean, green goddess 13
- HEARTS OF PALM** crisp cabbage, tinkerbell peppers, lime, toasted peanuts 14
- HERBED CHICKEN CAESAR** gem lettuce, sweet onion crema, truffled pecorino 15
- SMOKED BURRATA** heriloom beets, blood orange, marcona almonds, calabrian chillies 14

## EGGS N' BREKKY

- JAMAICAN CHICKEN & WAFFLES** crispy waffle, mango chutney, smoked scotch bonnet pepper 22
- ASPARAGUS + POACHED EGG SALAD** warm bacon vinaigrette, sieved egg, kumquat mostarda 17
- THE L.I.E. (LONG-ISLAND EGG SANDWICH)** poppyseed kaiser roll, fried egg, shaved ham & cheese with fries 16
- DUTCH PANCAKE** buttermilk, candied pecans, whipped ricotta, warm maple syrup 15
- FRENCH OMELETTE** choice of smoky pork belly bacon, mushrooms or both with hash browns and salad 21
- CREME BRULEE FRENCH TOAST** whipped cream, confit berries, maple syrup 19

## SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and style finished with its own signature international sauce

select from

**AMERICAN BARBECUE | GOLDEN GARLIC SWEET + SOUR | SESAME-GOCHUJANG**

ST. LOUIS STYLE

MEXICAN STYLE

KOREAN STYLE

- HALF RACK** 18
- WHOLE RACK** 34
- COMBO RACK** 45

## SHAREWICHES

all our sandwiches are served with small green salad and your choice of barbecued sweet potatoes or chips. \$3 garlic fries

- CURED SALMON PITA** red onion labneh, cucumber, shaved fennel 14
- PULLED PORK SLIDERS** smoked pork shoulder, house barbecue sauce, crispy onions 12
- GRILLED FISHWICHES** lemon-caper aioli, avocado, campari tomato, red onion 15
- CHERRY-BOMB BURGER** pickled cherry peppers, grilled onions, fontina fonduta 17

## BARBECUE FROM THE MEAT LOCKER WITH EGGS ON US

all steaks are served with 2 eggs, crispy hash browns & grilled onions

- 8oz CENTER-CUT FILET MIGNON** 46
- 10oz PRIME SKIRT STEAK** 38
- 16oz PRIME RIB EYE** 56

add on: **KING CRAB BEARNAISE** 16

## BARBECUE FROM AROUND THE WORLD

- CHARCOAL-GRILLED SINALOAN CHICKEN** achiote, chillies, sweet potatoes, avocado 27
- ASIAN CEDAR-SMOKED SALMON** sweet + sour eggplant, snap peas, citrus + mint 35
- GRECIAN GRILLED BRANZINO** lemon potatoes, garlic greens, caper-olive vinaigrette 32
- HAWAIIAN-STYLE SNAPPER** mushroom fried rice, chicories, fermented black bean vinaigrette 29

## SIDEKICKS

- RIB TIP MAC + CHEESE** 14
- CRISPY HASH BROWNS** 7
- GARLIC-ROSEMARY FRIES** 6
- BRUSSELS SPROUTS** 13
- APPLEWOOD SMOKED BACON** 8
- MUSHROOM FRIED RICE** 9

chef/proprietors MICHAEL MINA + AYESHA CURRY  
executive chef JEFFREY HILEMAN

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*



## BRUNCH COCKTAILS

**BOTTOMLESS** 25  
ROSE, MIMOSAS & BLOODY MARYS

**TROPICAL BELLINIS** 15  
guava, peach, passionfruit

**ESPRESSO MARTINI V. IS** 14  
tito's vodka, bailey's, frangelico, espresso

**IRISH BREAKFAST** 14  
jameson, galliano ristretto, creme, espresso

**AFFOGATO** 9  
shot of espresso, vanilla soft serve

## BOOZIE & BOUGHIE COCKTAILS

**SMOKE SIGNALS** 25  
ask your server for details

**COLD-SMOKED OLD FASHIONED** 14  
buffalo trace bourbon, orange blossom-cinnamon syrup, corazon bitters

**ISSA GIN & TONIC** 12  
beefeater gin, grapefruit, elderflower, sage, tonic

**WYNWOOD HIPSTER** 12  
pisco, yellow chartreuse, lime, egg whites, cbd

**LOW & SLOW** 12  
keel low octane vodka, lemon-ginger kombucha, ginger beer, blueberries

**LILIKOI MAI TAI** 12  
light & dark rum, lilikoi, pineapple, lime

**GINA JAMAICA** 12  
absolut elyx vodka, barsol pisco, cucumber, basil, grapefruit

**YAKUZA 3.0** 14  
japanese whiskey, chamomile tea, benedictine

**SHAPE SHIFTER** 12  
espolon tequila, passion fruit, pineapple, honey, ancho chile

## COCKTAILS FOR DOS

**POMPEII'S LAVA** 24  
mezcal, campari, punt e mes

**PRESS YOUR LUCK** 24  
bourbon, blood orange, lime & grapefruit juice

## PUNCH BOWLS

serves 4-5 | 55

**THE KAMPONG**  
cava, myers rum, pomegranate, thai basil, lemon

**EN FUEGO**  
charred serrano tequila, guava, lime juice, agave

**HALEIWA BOWL**  
havana club rum, pineapple, sage falernum, mint, lemon juice

**SOUTHERN PRIDE**  
bulleit bourbon, spiced tea, peach, lemon, honey

**HOUSEMADE SANGRIA**  
red or white wine with spring fruit

## DRAFT BEER

14 oz - 8 | 20oz - 10

**YUENGLING**  
yuengling | tampa | golden pilsner | 4.7%

**BOUSA**  
bousa | miami | american wheat ale | 6.2%

**PROOF LAGER**  
proof brewing | tallahassee | munich style lager | 5.5%

**SINGLE IN THE SUN**  
barrel of monks brewing | boca raton | belgian single ale | 4.5%

**LA RUBIA**  
wynwood brewing | miami | blonde ale | 5.0%

**HOP GUN**  
funky buddha brewery | oakland park | ipa | 7.0%

## ZERO PROOF

**GARDEN OF EDEN** 6  
grapefruit, cucumber, basil

**VOICE OF REASON** 6  
pineapple juice, lemon juice, honey, passionfruit

## ICED TEA OFFERINGS

ST TROPEZ GREEN TEA 6

ASSAM BLACK 6

SWEET TEA 5

THAI TEA 6