

LUNCH

RAW BAR

GF OYSTERS east and west, ½ doz	19
TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon	24
GF SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil	19

SUSHI ROLLS & SASHIMI

*SPICY TUNA ROLL yuzu guacamole, sriracha, puffed rice	15
GF YELLOWTAIL & JALAPENO grated ginger, avocado, soy glaze	16
SPICY-CRISPY ROCK SHRIMP chili-lime mayo, cucumber, sesame	17
GF KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts	16
GF AHI TUNA & SALMON POKE pickled ginger, asparagus, wasabi tobiko, hijiki	15
COCONUT-MACADAMIA SHRIMP yuzu ginger-kewpi	17
SOBE VEGGIE yam, cucumber, avocado, yuzu, hoisin, shiso	14
CRUNCHY CURRIED LUMP CRAB mango, cilantro	18
GF NIGIRI & SASHIMI - 2 pieces per order ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8 king salmon 9, teriyaki eel 9	
RAW SPECIALTIES	
WAGYU BEEF TATAKI crispy rice, soy, grated daikon, truffle aioli	19
GF HAMACHI YUZU KOSHO thai chili, lime zest, chili powder, cilantro	18

TO SHARE

SHORT RIB BAO BUN pickled jalapeno, chimichurri, watercress	16
CRISPY MUSHROOM BAO BUN hen of the woods, truffle aioli	14
CRISPY CALAMARI & ZUCCHINI jalapeno remoulade	16

STARTERS

GF SOY-WASABI AHI TUNA TARTARE smashed sweet peas, crispy shallots	19
GF CHARRED PORTUGUESE OCTOPUS cumin, cannellini bean salad, jicama, chipotle aioli	18
THE BETSY CRABCAKE smoked piquillo-paprika, market greens	16

SALADS

GF CHOPPED VEGETABLE SALAD baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing	17
GF KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton	15
BURRATA spicy arugula, romesco, grilled bread	16
LEMON POACHED LOBSTER SALAD avocado, crispy kale, mache, asparagus, grapefruit	32
GF HEARTS OF PALM SALAD avocado, lime jalapeno dressing	16
GF WATERMELON & HEIRLOOM TOMATO feta, serrano peppers, mint, pomegranate	15
ADD grilled chicken 6 / shrimp 12 / hanger steak 14 / seared tuna 10 / smoked salmon 9	

ENTRÉES

CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa	15
CUBAN MOLLETES english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain	17
BOUCHER BURGER cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce	19
ROASTED FREE RANGE CHICKEN SALAD baby kale & shaved vegetables, lemon-oregano dressing	19
GF BLACK GARLIC HANGER STEAK SALAD watercress, avocado, cucumbers, rye brisure	19
GF TONNATO STYLE TUNA SALAD cannellini beans, fennel, arugula, radicchio, cured black olive	21
AVOCADO & GREEN PEA TOAST seven grain bread, feta, sprouts, lemon zest add grilled shrimp 12	12
GF WILD SCOTTISH SALMON summer bean salad, cerignola olive, confit lemon aioli	35
GRILLED LOCAL SNAPPER sweet pea guacamole, lime-shiitake ginger vinaigrette	37
GF LOTS OF GRAINS BOWL flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette	16
BETSY CUBAN SANDWICH swiss cheese, ham, pork, home made pickle, spicy mustard	16

STEAKS FROM THE GRILL

Our Steaks are hand selected U.S.D.A prime or certified black angus	
GF FILET MIGNON 10 OZ	50
GF NEW YORK STRIP *prime 16 OZ	50
GF KANSAS CITY BONE IN STRIP 22 OZ	61
GF WAGYU SKIRT STEAK 10 OZ	55
GF HANGER STEAK *prime 12 OZ	34

SAUCES

STEAK SAUCE • JALAPEÑO CHIMICHURRI • 7 PEPPERCORN-ARMAGNAC	
--	--

MARKET SIDES

GF GRILLED ASPARAGUS, LEMON OIL	12
GF CUMIN ROASTED CARROTS, LIME, CRÈME FRAICHE	12
FRENCH BEANS, GARLIC-CHILI	12
GF LOCAL HEIRLOOM TOMATO SALAD	12
GF HAND CUT PARMESAN FRIES TRUFFLE AIOLI	12



GF = Gluten Free or Gluten Free Option Available
A 20% service charge will be added to all checks

* Consuming raw or undercooked meats, eggs or fish may increase your risk of Foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or 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.

WINE BY THE GLASS

BUBBLY

PROSECCO, CIELO, ITALY

BRUT, FRANCOIS MONTAND, FRANCE

BRUT ROSE, FRANCOIS MONTAND, FRANCE

CHAMPAGNE, LAURENT PERRIER, FRANCE

WHITE

PINOT GRIGIO, CIELO, ITALY 2015

PINOT GRIGIO, SANTA MARGARITA, ITALY 2016

ALBARINO, LICIA, SPAIN 2015

GEWURZTRAMINER, VILLA WOLF, GERMANY 2015

RIESLING, CLEAN SLATE, MOSEL, GERMANY 2015

SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE 2016

SANCERRE, DOMAINE DOUDEAU-LEGER, LOIRE, FRANCE 2015

CHARDONNAY, VILLA PEPEIRE, FRANCE 2014

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA 2015

CHARDONNAY, ROMBAUER, CARNEROS, CA 2015

ROSE

ROSE, BODEGAS BORSAO, SPAIN 2015

GRAPEFRUIT ROSE, ROSETENEL, ST TROPEZ, FRANCE

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2016

GRENACHE/MOURVEDRE/CINSAULT ROSE, CH.VAL D'ARENCE, BANDOL, FRANCE 2015

RED

PINOT NOIR, H.OSTINI, HITCHING POST, CENTRAL COAST, CA 2015

PINOT NOIR, COW BELL, WILLAMETTE, OR 2015

PINOT NOIR, MARGUERITE DUPASQUIER, BOURGOGNE, FR 2015

CABERNET SAUVIGNON, SHOOTING STAR, LAKE COUNTY, CA 2014

CABERNET SAUVIGNON, SLINGSHOT, NAPA VALLEY, CA 2014

RED BLEND, ROBERT SINSEY "POV", NAPA VALLEY, CA 2012

MALBEC/SYRAH/CAB FRANC, THE LOST COLONY, SONOMA, CA 2014

MALBEC, SANTA JULIA, MENDOZA, ARGENTINA 2015

SUPER TUSCAN, TENUTA DELL'ORNELLAIA "LA VOLTE", ITALY 2014

GRENACHE, BROTTTE, COTE DU RHONE, ESPRIT BARVILLE, FR 2014

LITERARY HOUSE COCKTAILS \$16

TO BE OR NOT TO BE

12 BRUICHLADDICH SCOTTISH BARLEY, LEMON, ORGEAT,

15 COCONUT AND AQUAFABA

F.SCOTCH FITZGARALD

15 GLENLIVET FOUNDER'S RESERVE, SOLERNO BLOOD ORANGE,

25 HONEY AND SODA

A TALE OF TWO CITIES

12 REMY MARTIN 1738, FOS MASTIHA, LEMON, MANGO AND

18 SAGE

TEQUILA MOCKING BIRD

12 CASA NOBLE CRYSTAL, THATCHER'S PRICKLEY PEAR, APEROL,

15 GRAPEFRUIT BITTERS AND A PINCH OF HIMALAYAN SEA SALT

DON QUIXOTE

15 GRAN DUQUE D'ALBA, AVION COFFEE, COCONUT WATER, FIG

16 AND ANGOSTURA BITTERS

15

CONTEMPORARY CLASSICS COCKTAILS \$16

CHERRY MANHATTAN

25 BOURBON, SWEET VERMOUTH AND CHERRY BITTERS

SPRITZ

13 APEROL, SWEET VERMOUTH, SPARKLING WINE AND CHOICE

12 OF PASSIONFRUIT OR LYCHEE

HAND SHAKEN B OR B COLADA

15 RUM, COCONUT, HONEY AND CHOICE OF GIFARDS CREME

24 DE BANANA OR BIGALETT CHINA CHINA (BITTER)

BLOOD ORANGE MAI TAI

17 RUM, ORANGE LIQUER, BLOOD ORANGE AND LIME

GREEN APPLE MOJITO

18 RUM, MINT, GREEN APPLE, LIME AND SODA

16

WHITE PEACH COSMOPOLITAN

15 GIN, ORANGE LIQUEUR, WHITE PEACH, CRANBERRY JUICE

18 AND LIME

CUCUMBER COLLINS

29 GIN, CUCUMBER, BASIL, LEMON

MIAMI MARGARITA

14 TEQUILA, KIWI, JALAPENO, ORANGE BITTERS, AGAVE SYRUP

21

14

LITERARY CLASSICS COCKTAILS \$16

HEMINGWAY DAIQUIRI: LA FLORADITA BAR-EARNEST HEMINGWAY

MOUNT GAY BLACK BARREL, LUXARDO MARASCHINO, GRAPE-FRUIT JUICE AND LIME

GIMLET: THE LONG GOODBYE-RAYMOND CHANDLER

FORD'S GIN, HOMEMADE LIME AGAVE, LAVENDER BITTERS

MINT JULEP: WILLIAM FAULKNER'S PERSONAL FAVORITE

HIGHWEST AMERICAN PRAIRIE BOURBON, CHOCOLATE BITTERS AND MINT

SPECIALTY SANGRIAS \$16

RED SANGRIA

RED WINE, ORANGE JUICE, REMY MARTIN VSOP, SOLERNO BLOOD ORANGE AND FRESH FRUIT

ROSE SANGRIA

ROSE WINE, GRAPEFRUIT, GRA'IT GRAPPA, COINTREAU AND FRESH FRUIT

WHITE SANGRIA

WHITE WINE, APPLE JUICE, ST GEORGE PEAR BRANDY, FOS MASTIHA, PASSION FRUIT AND FRESH FRUIT

BEER

BUDWEISSER, MISSOURI 7

STELLA ARTOIS, BELGIUM 7

SAMUEL ADAMS LIGHT, MASSACHUSETTS 7

HACKER-PSCHORR WEISSE, GERMANY 7

BUTTE CREEK ORGANIC IPA, CALIFORNIA 8

ABITA AMBER, LOUISIANA 8

OSCAR MAMA'S LITTLE YELLA PILS, COLORADO 7

WYNWOOD LA RUBIA BLONDE ALE, MIAMI, FL 7

CORONA 7

PINKUS ORGANIC PILSNER (PINT), GERMANY 9

SAMUEL SMITH IMPERIAL STOUT, ENGLAND 9

FRESH PRESS JUICE

GREEN LOVER 13

apple, cucumber, kale, spinach, celery, lemon WATERMELON KISS 13

watermelon, pineapple, lemon, mint AFTER PARTY 13

green apple, carrot, cucumber, beet, lemon, ginger

FRESH COCONUT WATER IN A COCONUT 14