
HAPPY HOUR

Monday through Friday 4:30 - 7:30 pm

Happy Hour Wines 5.

Featuring Canyon Road Vineyards

Pinot Noir • Cabernet Sauvignon • Chardonnay • Pinot Grigio

Florida • Domestic Beers 3.

Spirits We Proudly Serve • *Half Off*

Dewar's Scotch • Bombay Gin • Bacardi Rum
Tito's Vodka • Four Roses Bourbon • el Jimador Tequila

Hand Crafted Cocktails • *Half Off*

Lychee Martini

*grey goose la poire, lychees,
fresh lemon juice, rosemary*

Mykonos Mist

*roots mastiha, boodles gin,
fresh grapefruit, lemon, thyme sprig*

St. Germain Cocktail

*glass / carafe
st. germain, champagne, soda, lemon*

Mint Passion

*effen vodka, passion fruit, mint,
habanero-chipotle syrup*

Mule Kick

*four roses bourbon, domaine canton,
grapefruit juice, fresh mint*

5th & Las Olas

*brugal dry rum, fresh basil leaves,
lime juice, fee brothers orange bitters*

Zane's Tequila Julep

*chamomile infused milagro tequila,
fresh ginger syrup, fee brothers bitters*

Liam's Raspberry Mule

*new amsterdam vodka, ginger syrup,
ginger beer, fresh raspberry, mint*

Pineapple Collins

*the botanist gin, fresh pineapples,
lemon juice, simple, soda*

Side Car

*remy eau-de-vie, cointreau, lemon juice
small barrel aged 60 days*

SMALL BITES

Iced Cold Water Bluepointe Oysters • 1.49 ea (min 3)
red cocktail, champagne mignonette, fresh horseradish

Crisp, Thin French Tartes • *Perfect to Share*

- Buttery House Smoked Salmon Tarte 11.50
- Wild Mushrooms & Gruyere Cheese Tarte 10.50

LBSG Tater Tots 5.95

truffle blue cheese cream

Smoke Salmon Boxed Sushi "Osaka Style" 10.95

sushi rice, white dashi, wasabi dijon ice cream

Signature • Cold Water Baby Lobster Tail ¼ lb 16.95

*thinly crisped, flash fried, drawn butter,
Greek honey-mustard aioli*

Lobster & Crab Beignets 10.95

spicy remoulade

Thai Chili Rhode Island Calamari 7.50

red peppers, scallions, roasted peanuts

Ceviche of Pristine Seafood 7.95

pickled pineapple, fresh citrus, mango, cilantro, corriander

Steak Tartare "Parisienne" 8.95

watercress, toast points

Herb Seared Ahi Tuna 9.75

banyuls marinated mushrooms, e.v. olive oil

Combo • Colossal Lump Crab & Jumbo Shrimp 12.

pink brandy mayo, red cocktail sauce, fresh horseradish

Colossal Lump Crab Cake "Maryland" Style 14.

lemon-mustard emulsion

Artisanal Cheese Selection 16.95

*Chef Pfeiffer's 3 favorite cheeses of the moment
with traditional accompaniments*