



MICHELIN
2025

If you have any concerns regarding food allergies, please alert your server prior to ordering.

COCKTAILS



ROSEMARY BERET

Tanqueray Gin, torched rosemary, raspberry, lemon juice 19

EMPRESS LAVENDER

Empress Gin, lavender syrup, honey, St-Germain, lemon 20

THE ELITE FASHION ^N

Apple, cinnamon, and pecan-infused High West Bourbon finished with a foie gras fat wash, rich demerara syrup, black walnut bitters 30

LOST MY RIND

Casa Noble Tequila, cold-pressed watermelon juice, yuzu & lime soda 19



BEE'groni

Lemon balm-infused Botanist Gin, Oliver Camelot Mead honey wine, Italicus liqueur, lemon fog 20

ENCHANTING BLOSSOM

Grey Goose Vodka, stardust hibiscus syrup, lemon juice, hibiscus flower 20

DRESSED IN SMOKE

Basil Hayden Kentucky Straight Bourbon, Galliano L'Aperitivo, Mata Tinto Vermouth, orange oil, smoke 32

TALES OF THE CARIBBEAN

Myers's Rum, Planteray Pineapple Rum, pineapple, lime juice, banana syrup, Mexican chocolate bitters 19

CAN'T ELOPE MARTINI

Absolut Elyx Vodka, cantaloupe juice, lime 22

All our cocktails are crafted with freshly squeezed juices

ZERO-PROOF COCKTAILS

CLOVER CLUB

Lyre's Pink London Spirit, raspberry syrup, lemon juice, simple syrup 17

PALOMA

Lyre's Agave Blanco Spirit, Fever-Tree pink grapefruit soda, lime juice, premium agave syrup, black sea salt, grapefruit wheel 16



grown in the JW Marriott Garden ^N contains nuts

An automatic 20% service charge will be added for parties of 6 or more, but can be adjusted at your discretion.

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COCKTAILS + ZERO-PROOF COCKTAILS

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BUBBLES

CHAMPAGNE & CAVIAR*
Taittinger Brut Cart Experience 99
10 grams of Passmore Caviar and two glasses of Taittinger Brut

SCHRAMSBERG MIRABELLE ROSÉ, CALIFORNIA	25		120
DOMAINE CARNEROS BRUT, CALIFORNIA	19		90
CAPOSALDO PROSECCO, ITALY	19		90
TAITTINGER ROSÉ, FRANCE	42		225
TAITTINGER BRUT, FRANCE	38		140
MOËT & CHANDON IMPÉRIAL BRUT, FRANCE			160
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE			190
VEUVE CLICQUOT ROSÉ, FRANCE			215
BILLECART-SALMON VINTAGE 2006, FRANCE			380
DOM PÉRIGNON VINTAGE 2008, FRANCE			600
KRUG BRUT VINTAGE 2006, FRANCE			780

WHITE & ROSÉ

-  Turbiana, Allegrini Lugana
“Oasi Mantellina”, Lombardy, Italy 16 | 80
-  Riesling, State of Mind “Zillah Ranch Vineyard”,
Columbia Valley, Washington 18 | 85
-  White Blend, Semillon, Ricardo Santos,
Perdriel, Argentina 19 | 90
-  Sauvignon Blanc, André Vatan
“Les Charmes” Sancerre,
Loire Valley, France 23 | 110
-  Sauvignon Blanc, Saint Clair Family Estate,
Marlborough, New Zealand 21 | 95
- Chardonnay, Mount Veeder Winery,
Napa Valley 21 | 95
-  Chardonnay, Domaine Jean-Marc Boillot,
Burgundy, France 25 | 120
-  Chardonnay, Barra,
Mendocino, California 19 | 90
-  Rosé Blend, The Language of Yes
“Les Fruits Rouges”,
Central Coast, California 17 | 85

RED

-  Pinot Noir, Louis Latour,
Burgundy, France 24 | 115
-  Pinot Noir, Ken Wright Cellars,
Willamette Valley, Oregon 21 | 100
-  Nebbiolo, Pio Cesare,
Piedmont, Italy 24 | 115
-  Malbec, Achaval-Ferrer,
Mendoza, Argentina 19 | 90
- Cabernet Sauvignon, B Wise “Trios”,
Napa Valley, California 24 | 115
-  Cabernet Sauvignon, Caymus Vineyards,
Napa Valley, California 45 | 230
-  Red Blend, Château Rahoul,
Bordeaux, France 23 | 110
-  Red Blend, The Prisoner,
Napa Valley, California 28 | 135

 Organic Wine

 Sustainable Wine

Full Worldly Wine list available upon request.

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BUBBLES + CELLAR SELECTION

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SEAR + SEA SPIRIT SELECTION

GIN

At our Sear + Sea Lobby Bar, we take great pride in presenting you with an extensive array of gin options. Our curated selection boasts an impressive collection of over 160 gin bottles sourced from various corners of the globe, making it one of the most comprehensive gin libraries you will find in Florida. Experience and expand your knowledge of gin with our esteemed Gintologist as you delve into the fascinating world of four distinct gin styles.

JCB GIN*	MANIFEST DISTILLING GIN
France 55	Florida 20
MONKEY 47 SCHWARZWALD DRY GIN	MALFY GIN ROSA, PINK GRAPEFRUIT
Germany 28	Italy 20
EMPRESS 1908 ELDERFLOWER GIN	SUNTORY ROKU GIN
Canada 20	Japan 20
Any gin as a martini +10	

TEQUILA

CASAMIGOS BLANCO 18	DON JULIO 1942* 52	PATRÓN AÑEJO* 32
CASAMIGOS REPOSADO 19	DON JULIO BLANCO 16	PATRÓN SILVER 16
CLASE AZUL REPOSADO* 46	DON JULIO REPOSADO 17	

RUM

APPLETON ESTATE SIGNATURE BLEND 20	BACARDÍ AÑEJO CUATRO 4YR 18	PLANTATION PINEAPPLE 19
	BACARDÍ SUPERIOR WHITE 14	

VODKA

ABSOLUT ELYX 22	GREY GOOSE 18	TITO'S HANDMADE 16
BELVEDERE 18		

NORTH AMERICAN WHISKEY

ANGEL'S ENVY* 22	HIGH WEST 17	WHISTLEPIG 15YR* 75
BASIL HAYDEN 8YR 24	MAKER'S MARK 19	CROWN ROYAL RESERVE 22
BUFFALO TRACE 23	MAKER'S MARK 46 23	CROWN ROYAL XO 25
BULLEIT 19	OLD FORESTER 1920 22	WOODFORD RESERVE 19
FOUR ROSES 23	RUSSELL'S 10YR 16	WOODFORD RESERVE RYE 21
GENTLEMAN JACK 24	WHISTLEPIG 10YR* 30	
KNOB CREEK 9YR 23	WHISTLEPIG 12YR* 45	

INTERNATIONAL WHISKY

THE BALVENIE DOUBLEWOOD 28	GLENMORANGIE 10YR 20	JOHNNIE WALKER BLUE LABEL* 80
THE BALVENIE CARIBBEAN CASK* 30	GLENMORANGIE 18YR* 38	LAPHROAIG 10YR 25
THE BALVENIE SHERRY CASK* 46	OBAN 14YR* 35	THE MACALLAN 12YR 28
THE GLENLIVET 12YR 25	HIGHLAND PARK 12YR 25	THE MACALLAN RARE CASK 110
THE GLENLIVET 14YR* 35	HIGHLAND PARK FULL VOLUME* 42	MONKEY SHOULDER 14
GLENFIDDICH 12YR 25	JOHNNIE WALKER BLACK LABEL 24	TALISKER 10YR 24
GLENFIDDICH 18YR* 40		

rocks & neat 2oz 6.00 | *premium rocks & neat 2oz 10.00

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SEAR + SEA SPIRIT SELECTION

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VEGETARIAN MENU

APPETIZERS

HEIRLOOM BURRATA D, N, V
heirloom cherry tomato, woodfire-grilled honey peaches,
red mustard frills, white gazpacho, pistachio oil 20

THE SUNSHINE WEDGE G, D, E, V
baby iceberg, seasonal citrus, whey crumble,
XO Beemster Gouda, creamy kumquat dressing 19

ENTRÉES

CHUNK STEAK 6oz VEGAN
plant-based steak alternative cooked on our woodfire grill,
served with smoked onion soubise & asparagus 34

HOUSEMADE POTATO GNOCCHI G, D, E, V
roasted eggplant cream, koji butter-tossed gnocchi chanterelle mushroom,
sunchoke chips, aleppo crunch 30

SIDES

OLIVE OIL POMMES PURÉE D, V
1923 cold-pressed extra virgin olive oil 15

TRUFFLE MAC & CHEESE G, D, V
Dubliner aged cheddar, applewood-smoked cheddar,
scallion, parmesan panagrattato 15

GRILLED ASPARAGUS G, D, V
salted egg emulsion, crispy shallots 16

BRUSSELS SPROUTS N, SE V
sesame vinaigrette, dukkah spice 15

ELOTE CREAMED CORN D, V
cotija cheese, tajín 14

 grown in the JW Marriott Garden

G contains gluten **D** contains dairy **N** contains nuts **E** contains eggs **F** contains fish
SF contains shellfish **SB** contains soybean **SE** contains sesame **V** vegetarian **VEGAN** vegan

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.

**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.

VEGETARIAN MENU

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CHILLED SEAFOOD

HALF DOZEN OYSTERS** F, SF
tobiko mignonette 28

SHRIMP COCKTAIL F, SF
grapefruit cocktail sauce 20

ALASKAN KING CRAB SF, E
mustard aioli 90

ANTONIUS CAVIAR* G, D, E, F
5 star siberian caviar, crème fraîche, chives,
cage-free egg, blini 10g 70 | 30g 175

SHELLFISH PLATTER** E, F, SF
oysters, shrimp, king crab,
lobster 130

STARTERS

YELLOWFIN TUNA & WATERMELON* G, F SB
tuna crudo, mojito compressed
watermelon, avocado, chipotle miso
aioli, tapioca crisp, tobiko 26

OCTOPUS F, SF, SB
cilantro & mint chutney, koji aji panca,
tomatillo pico de gallo, crispy yuca 30

PAN-SEARED SCALLOPS* G, N, SF, SB
brown butter emulsion,
jicama, pine nut gremolata,
yuzu kosho, kumquats 40

ARTISANAL BREAD G, D, V
housemade ciabatta, chef’s seasonal butter 10

MAINE LOBSTER BISQUE G, D, SF
lobster claw, brioche, cream of celeriac,
fennel, dill 17

GOLDEN SICHUAN TARTARE* G, E, F, SE
beef tenderloin, sev, roasted beet,
green sichuan peppercorn,
Chinese-inspired tartar sauce,
teardrop peppers and hackleback caviar 34
upgrade hackleback caviar to
Siberian caviar* 30

SALADS

THE SUNSHINE WEDGE G, D, E, V
baby iceberg, seasonal citrus, whey crumble,
XO Beemster Gouda, creamy kumquat dressing 19

CAESAR SALAD* G, D, E, F
bagna cauda croutons, baby romaine,
cherry tomato, shaved parmigiano 16

HEIRLOOM BURRATA D, N, V
heirloom cherry tomato,
wood-fired grilled honey peaches,
red mustard frills,
white gazpacho pistachio oil 20

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CHILLED SEAFOOD + STARTERS + SALADS

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FROM THE GRILL + FROM THE SEA

CREEKSTONE FARMS STEAK SELECTIONS

- 8oz filet* 68
- 12oz New York strip* 62
- 16oz ribeye* 78
- A5 Miyazaki Wagyu* 32 per 1oz

IN-HOUSE DRY-AGED STEAK

- 14oz dry-aged ribeye* 105
- 48oz dry-aged tomahawk* 352
- dry-aged porterhouse* 6.5 per 1oz
- dry-aged t-bone* 5 per 1oz

all steaks served with our signature koji mole sauce, cacao nibs

OUR SIGNATURE SAUCE

Our signature sauce combines the umami depth of fermented koji with the smoky essence of Mexican-style poblano mole. The rich, earthy flavors meld with the charred notes from the grill, creating a tantalizing harmony of savory goodness. A true culinary journey that transcends the ordinary.

8oz LOCALLY CAUGHT GROUPER* G, D, F, SF, SB

Gochujang beurre monte, sugar snap peas, white bean ragu, PEI Mussels 44

GRILL + SEA* D, F, SF

6oz filet mignon, Maine lobster tail, kohlrabi purée, tallow charred cabbage, red wine jus, Antonius caviar 112

WOODFIRE-GRILLED BRANZINO F

pil pil sauce, chive oil, charred lemon, tossed greens 40

SAUCE 7 ea.

2 for 12

béarnaise D, E, V

red wine

chimichurri V

creamy horseradish D, E, V

green peppercorn D

ACCOMPANIMENTS

jumbo shrimp SF 19

Oscar-Style | crab & béarnaise D, E, SF 20

Raclette cheese D, V 15

MAINS

PAN-SEARED "GUNPOWDER" LAMB LOIN* D

coconut masala sauce, Goan-style gunpowder crust, fried okra, sautéed carrot, spiced yogurt, mint 48

TRUFFLE & FOIE HERITAGE CHICKEN G, D

La Belle Farms chicken breast stuffed with foie gras butter, black truffle, potato rosti, comté, morels, collard greens, cipollini onions, mustard jus 47

BBQ MONKFISH G, D, F, SF, SB

shio ponzu marinated monkfish, eel sauce, XO emulsion, pickled daikon, sea beans, tempura bits, nasturtium 38

HOUSEMADE POTATO GNOCCHI G, D, E, V

roasted eggplant cream, koji butter, sunchoke chips, aleppo crunch 30

SIDES

OLIVE OIL POMME PURÉE D, V

1923 cold-pressed extra virgin olive oil 15

TRUFFLE MAC & CHEESE G, D, V

Dubliner aged cheddar, applewood-smoked cheddar, parmesan pangrattato, scallions 15

GRILLED ASPARAGUS G, D, E

salted egg emulsion, bacon bits, crispy shallots 16

BRUSSELS SPROUTS N, SE, V

sesame vinaigrette, dukkah spice 15

PLAY OF SUNLIGHT FARMS MUSHROOMS D, F

black garlic, dashi 25

ELOTE CREAMED CORN D, V

Cotija cheese, Tajín, crème fraîche 14



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FROM THE GRILL + FROM THE SEA + MAINS + SIDES