

LUNCH

RAW BAR

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| *OYSTERS east and west, ½ doz | 21 |
| *TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon | 24 |
| *SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil | 19 |

SUSHI ROLLS

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| *SPICY TUNA ROLL avocado, sriracha, puffed rice, shallots | 15 |
| *YELLOWTAIL & JALAPENO yuzu guacamole, jalapeno, soy glaze, shiso leaf | 16 |
| SPICY-CRISPY ROCK SHRIMP avocado, cucumber, sesame, grapefruit | 17 |
| *KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts | 16 |
| *AHI TUNA & SALMON POKE pickled ginger, asparagus, wasabi tobiko, hijiki | 15 |
| *COCONUT-MACADAMIA SHRIMP yuzu ginger-kewpi, avocado, cilantro | 17 |
| SOBE VEGGIE yam, cucumber, avocado, yuzu, hoisin, shiso | 14 |
| *CRUNCHY CURRIED LUMP CRAB mango, cilantro | 18 |

NIGIRI & SASHIMI

2 pieces per order
*ahi tuna 11, *spicy tuna 8, *yellowtail 9,
*king salmon 9, *teriyaki eel 9

Chief Culinary Partner, Laurent Tourondel
Executive Chef, Danny Ganem
Chef de Cuisine, Jose Castillo

STARTERS AND TO SHARE

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| *SOY-WASABI AHI TUNA TARTARE smashed sweet peas, crispy shallots | 19 |
| THE BETSY CRABCAKE smoked piquillo-paprika, market greens | 22 |
| SHORT RIB BAO BUN pickled jalapeno, chimichurri, watercress | 16 |
| CRISPY CALAMARI & ZUCCHINI jalapeno remoulade | 16 |
| *HAMACHI YUZU KOSHO thai chili, lime zest, chili powder, cilantro | 22 |

SALADS

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



ENTRÉES

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| CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa | 17 |
| *CUBAN MOLLETES english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain | 16 |
| *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 |
| AVOCADO & GREEN PEA TOAST seven grain bread, feta, sprouts, lemon zest add grilled shrimp 12 | 15 |
| GRILLED LOCAL SNAPPER smashed fresh peas, lime-shiitake ginger vinaigrette | 37 |
| LOTS OF GRAINS BOWL flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette | 16 |
| BETSY CUBAN SANDWICH ham & pork or roasted chicken, Swiss cheese, home made pickle and jalapeno, yellow mustard | 17 |
| WAGYU PASTRAMI SANDWICH gruyere cheese, arugula, brown mustard sauce, rye bread | 18 |
| CRISPY CHICKEN SANDWICH togarashi, kewpie mayo, coleslaw, brioche bun, smoked paprika fries | 17 |

STEAKS FROM THE GRILL

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| Our Steaks are hand selected U.S.D.A prime or certified black angus | |
| *FILET MIGNON 8 OZ | 45 |
| *FILET MIGNON 12 OZ | 54 |
| *NEW YORK STRIP *prime 16 OZ | 51 |
| *KANSAS CITY BONE IN STRIP 22 OZ | 61 |
| *WAGYU SKIRT STEAK 10 OZ | 58 |
| *HANGER STEAK *prime 12 OZ | 32 |

SAUCES

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

MARKET SIDES

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| GRILLED ASPARAGUS, LEMON OIL | 12 |
| FRENCH BEANS, GARLIC-CHILI | 12 |
| LOCAL HEIRLOOM TOMATO SALAD | 11 |
| HAND CUT PARMESAN TRUFFLE FRIES | 12 |

DESSERTS

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| MILK CHOCOLATE PEANUT BUTTER CROQUANT roasted plantain ice cream | 11 |
| TRES LECHES Cuban San Lino rum-raisin ice cream, chili-confit pineapple | 12 |
| COCONUT MERINGUE PANNA COTTA key lime sorbet sauce | 12 |
| SORBET & ICE CREAM raspberry,banana-passion fruit, coconut-lime gianduja, rum-raisin | 7 |

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, BELSTAR, ITALY

BRUT, FRANCOIS MONTAND, FRANCE

BRUT ROSE, FRANCOIS MONTAND, FRANCE

CHAMPAGNE, LAURENT PERRIER, FRANCE

WHITE

PINOT GRIGIO, CIELO, ITALY 2017

SAVATIANO, MYLONAS, GREECE 2017

ALBARINO, LICIA, SPAIN 2015

GEWURZTRAMINER, VILLA WOLF, GERMANY 2015

RIESLING, CLEAN SLATE, MOSEL, GERMANY 2015

SAUVIGNON BLANC, TAONGA, NEW ZEALAND 2017

SANCERRE, DOMAINE DOUDEAU-LEGER, LOIRE, FRANCE 2017

CHARDONNAY, JOSEPH DROUHIN, CHABLIS, BURGUNDY, FRANCE 2015

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA 2016

ROSE

ROSE, BODEGAS BORSAO, SPAIN 2017

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2017

RED

PINOT NOIR, ELIZABETH ROSE, YOUNTVILLE, NAPA VALLEY, CA 2015

PINOT NOIR, MARGUERITE DUPASQUIER, BOURGOGNE, FR 2016

BORDEAUX BLEND, CHATEAU LES CLAUZOTS, GRAVES, FR 2014

CABERNET SAUVIGNON, SLINGSHOT, NAPA VALLEY, CA 2016

RED BLEND, TUCK BECKSTOFFER "MAD HATTER" OAKVILLE, CA 2016

RHONE BLEND, KOKOMO CUVÉE, NORTH COAST, CA 2017

MALBEC, BLACK CABRA, MENDOZA, ARGENTINA 2017

SUPER TUSCAN, TENUTA DELL'ORNELLAIA "LA VOLTE", ITALY 2015

LITERARY HOUSE COCKTAILS \$16

F. SCOTCH FITZGARALD

12 GLENLIVET FOUNDER'S RESERVE, SOLERNO BLOOD ORANGE, HONEY
15 AND SODA

A TALE OF TWO CITIES

15 REMY MARTIN 1738, FOS MASTIHA, LEMON, MANGO AND SAGE
25

TEQUILA MOCKING BIRD

12 CASA NOBLE CRYSTAL, THATCHER'S PRICKLEY PEAR, APEROL,
GRAPEFRUIT BITTERS AND A PINCH OF HIMALAYAN SEA SALT

HEMINGWAY DAIQUIRI: LA FLORADITA BAR-EARNEST HEMINGWAY

14 MOUNT GAY BLACK BARREL, LUXARDO MARASCHINO, GRAPEFRUIT
12 JUICE AND LIME

GIMLET: THE LONG GOODBYE-RAYMOND CHANDLER

15 FORD'S GIN, HOMEMADE LIME AGAVE, LAVENDER BITTERS

MINT JULEP: WILLIAM FAULKNER'S PERSONAL FAVORITE

16 HIGHEST AMERICAN PRAIRIE BOURBON, CHOCOLATE BITTERS AND
16 MINT

LTSS SPECIALTY COCKTAILS \$16

LAVENDER MULE

13 GREY GOOSE VODKA, GINGER BEER, LEMON AND LAVENDER
15 BITTERS

CHERRY MANHATTAN

EAGLE RARE BOURBON, SWEET VERMOUTH AND CHERRY BITTERS

BANANA SHAKEN COLADA

18 BACARDI RUM, COCONUT, HONEY AND CREME DE BANANA

BLOOD ORANGE MAI TAI

16 BACARDI RUM, ORANGE LIQUER, BLOOD ORANGE AND LIME

GREEN APPLE MOJITO

18 BACARDI RUM, MINT, GREEN APPLE, LIME AND SODA

CUCUMBER COLLINS

29 AVIATION GIN, CUCUMBER, BASIL, LEMON

MIAMI MARGARITA

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

BEER

BUDWEISSER, MISSOURI

7

STELLA ARTOIS, BELGIUM

7

MICHELOB ULTRA, MISSOURI

7

AMSTEL LIGHT, HOLLAND

7

GOOSE ISLAND, IPA, ILLINOIS

7

ABITA AMBER, LOUISIANA

8

OSCAR MAMA'S LITTLE YELLA PILS, COLORADO

7

WYNWOOD LA RUBIA BLONDE ALE, MIAMI, FL

7

CORONA, MEXICO

7

FUNKY BUDDHA, FLORIDIAN HEFEWEIZEN, FL

7

FRESH PRESS JUICE

GREEN LIFE

13

pineapple, cucumber, kale, apple, celery, lemon, mint

PASSION PUNCH

13

passionfruit, pineapple, apple, cucumber, mango, strawberry

GLOW

13

apple, carrot, lemon, ginger