

# LUNCH

## RAW BAR

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

## SUSHI ROLLS

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

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

## SALADS

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

## ENTRÉES

- CRISPY BLACK GROUPER TACOS 17  
chili aioli, cabbage slaw, spicy-lime salsa
- \*CUBAN MOLLETES 16  
english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain
- \*BOUCHER BURGER 19  
cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce
- ROASTED FREE RANGE CHICKEN SALAD 19  
baby kale & shaved vegetables, lemon-oregano dressing
- AVOCADO & GREEN PEA TOAST 15  
seven grain bread, feta, sprouts, lemon zest add grilled shrimp 12
- GRILLED LOCAL SNAPPER 37  
sweet pea guacamole, lime-shiitake ginger vinaigrette
- LOTS OF GRAINS BOWL 16  
flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette
- BETSY CUBAN SANDWICH 17  
ham & pork or roasted chicken, Swiss cheese, home made pickle and jalapeno, yellow mustard
- WAGYU PASTRAMI SANDWICH 18  
gruyere cheese, arugula, brown mustard sauce, rye bread

## STEAKS FROM THE GRILL

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

## SAUCES

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

## MARKET SIDES

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

## DESSERTS

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



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 2017

PINOT GRIGIO, SANTA MARGARITA, ITALY 2017

ALBARINO, LICIA, SPAIN 2015

GEWURZTRAMINER, VILLA WOLF, GERMANY 2015

RIESLING, CLEAN SLATE, MOSEL, GERMANY 2015

SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE 2017

SANCERRE, DOMAINE DOUDEAU-LEGER, LOIRE, FRANCE 2017

CHARDONNAY, JOSEPH DROUHIN, CHABLIS, BURGUNDY, FRANCE 2015

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA 2016

CHARDONNAY, ROMBAUER, CARNEROS, CA 2016

### ROSE

ROSE, BODEGAS BORSAO, SPAIN 2017

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2017

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

### RED

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

PINOT NOIR, MARGUERITE DUPASQUIER, BOURGOGNE, FR 2016

CABERNET SAUVIGNON, SHOOTING STAR, LAKE COUNTY, CA 2014

CABERNET SAUVIGNON, SLINGSHOT, NAPA VALLEY, CA 2016

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

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

MALBEC, SANTA JULIA, MENDOZA, ARGENTINA 2016

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

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

## LITERARY HOUSE COCKTAILS \$16

### F. SCOTCH FITZGARALD

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

15

### 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

18

### HEMINGWAY DAIQUIRI: LA FLORADITA BAR-EARNEST HEMINGWAY

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

15

### GIMLET: THE LONG GOODBYE-RAYMOND CHANDLER

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

13

### MINT JULEP: WILLIAM FAULKNER'S PERSONAL FAVORITE

16 HIGHEST AMERICAN PRAIRIE BOURBON, CHOCOLATE BITTERS AND MINT

16

18

## LTSS SPECIALTY COCKTAILS \$16

### CHERRY MANHATTAN

13 BOURBON, SWEET VERMOUTH AND CHERRY BITTERS

15

### BANANA SHAKEN COLADA

24 RUM, COCONUT, HONEY AND CREME DE BANANA

24

### BLOOD ORANGE MAI TAI

18 RUM, ORANGE LIQUER, BLOOD ORANGE AND LIME

18

### GREEN APPLE MOJITO

16 RUM, MINT, GREEN APPLE, LIME AND SODA

15

### CUCUMBER COLLINS

18 GIN, CUCUMBER, BASIL, LEMON

18

### MIAMI MARGARITA

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

19

14

21

14

## BEER

BUDWEISSER, MISSOURI

7

STELLA ARTOIS, BELGIUM

7

MICHELOB ULTRA, MISSOURI

7

HACKER-PSCHORR WEISSE, GERMANY

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

## 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