

BAR 1521

CONCOCTIONS 15

BUBBLY BLU

Stoli blueberry vodka / lime juice
Simple syrup / topped with champagne

FLORAL LIBATION

hendrick's gin/yuzu juice/scharffenberger brut
lavender sugar rim/orchid ice

VANILLA ELIXIR

vanilla bean soaked bourbon/triple sec
simple syrup/dehydrated orange

blu MULE'S SERUM

basil infused tito's handmade vodka
blueberries/ginger beer

ROASTED REMEDY

oceanian vanilla bean infused vodka/
frangelico dark crème de cacao
fresh brewed espresso/espresso beans
*decaf available

PHARMACY FROTH

vanilla bean soaked bourbon/
bailey's /crème de cacao/cream
whipped cream/cookie crumbles

COPPER blu CURE

absolut elyx vodka/ olive juice
blu cheese stuffed olives

DAILY HAPPY HOUR 4pm-6pm

DRAFT BEER 6

key west sunset ale/daytona dirty blonde ale
high stepper ipa/michelob ultra
reef donkey apa/yuengling lager

SELECT COCKTAILS 7

pinnacle vodka/cruzan light rum/camarena tequila
bombay dry gin/jim beam bourbon/seagrams 7

WINES BY THE GLASS 8

pinot grigio/chardonnay/pinot noir/cabernet sauvignon

SELECT SUSHI ROLLS 10

Available from 5pm-6pm

shrimp tempura roll/eel & cucumber roll/salmon roll

BAR 1521

FOR THE BOAT

FRIED GREEN TOMATOES 14

pimento cheese/sweet red pepper jam
prosciutto

EDAMAME IN MOTION 10

shallots/garlic/Hawaiian sea salt
dancing bonito flakes

CRISP POINTE JUDITH CALAMARI 15

green tomato chow chow/mustard seed aioli

DRUNKEN MUSSELS 14

steamed pei mussels/pork belly
american pale ale/ kale/baguette
grated parmesan

CRACKED PEPPER SEARED AHI TUNA* 16

wakame salad/pickled ginger
spicy mayo/tempura crunch

RAISING THE BAR

BLT SLIDERS 13

crispy pork belly/fried green tomato
bibb lettuce tomato jam
french fries

DAY BOAT TACOS 17

beer battered grouper/pickled slaw
cilantro crema/charred pineapple

1521 BURGER* 17

toasted brioche/garlic aioli/french fries

Choice of:

caramelized onions/foraged mushrooms
matured cheddar/smokey blu cheese

Please inform your server of any dietary restrictions so we may do our best to accommodate your needs.

*Raw & undercooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax & gratuity. Parties of 6 or more will have 18% gratuity added to the total.

BAR 1521

SUSHI

Available Nightly from 5pm-11pm

OFF THE HOOK

WAKAME SALAD

7

seasoned seaweed | sesame seeds | red pepper

SPICY WAKAME SALAD

8

seaweed | sesame seeds | soy sauce | sesame oil | chili paste
cayenne pepper

MISO SOUP

5

tofu | scallion | seaweed

TIDE ROLLS IN

SPICY HAMACHI*

17

Inside: hamachi | cream cheese | cucumber | sriracha
outside: sesame seeds | scallions | citrus pepper seasoning

CALIFORNIA ROLL*

15

100% blu crab | cucumber | avocado | tobiko | sesame seeds

SPICY TUNA ROLL*

17

big eye tuna | kimchi sauce | spicy sesame oil | cucumber |
green onion | sesame seeds

MEXICAN ROLL

16

shrimp tempura | cucumber | avocado | pickled jalapeno | spicy
mayo

SHRIMP TEMPURA ROLL

16

shrimp tempura | gourd | sesame seeds | green onions

SWEET POTATO ROLL

10

tempura sweet potato | cream cheese | cashew nuts | sesame
seeds

PHILLY ROLL*

13

salmon | cream cheese | cucumber | sesame seeds

BONNET CREEK ROLL*

14

inside: eel | avocado

outside: tobiko | sesame seeds | eel sauce

CRUNCHY TUNA ROLL*

17

inside: tuna | avocado | cucumber

outside: tempura crunch | sesame seeds | spicy mayo | eel sauce

BAGEL ROLL*

13

smoked salmon | cream cheese | cucumber | sesame seeds

RAJUN CAJUN ROLL

15

crawfish real meat | spicy aioli | lemon juice | blend of Cajun
seasonings and Japanese yuzu pepper seasoning | sesame seeds
tempura crunch | eel sauce

SPICY SALMON ROLL*

14

salmon | cucumber | sriracha | yuzu pepper seasoning | sesame
seeds

GRAND SHRIMP ROLL

16

tempura shrimp | cucumber | avocado | cream cheese

DYNAMITE ROLL*

17

tuna | yellowtail | salmon | wasabi-aioli | sesame seeds

Please inform your server of any dietary restrictions so we may do our best to accommodate your needs.

*Raw & undercooked food may be hazardous to your health.

BAR 1521

SAKE

Junmai Gekkeikan USA	6
Junmai Ty-ku Silver Japan	9
Junmai Ginjo Ty-Ku Black Japan	13
Junmai Ginjo Drunken Whale Suigei Kouiku Japan	16
Junmai Daiginjo Tengumai 50 Japan	18
Junmai Sparkling Zipang 250ml Japan	20
Organic Nigori Momokawa Oregon	13

SPARKLING WINE

Prosecco LaMarca Trevisio, Italy	9
Brut Scharffenberger California	13
Moscato D'Asti Ruffino Piedmont, Italy	10

WHITE WINE

Rosé Gerard Bertrand Cote Des Roses France	9
Pinot Grigio Banfi "Le Rime" Veneto, Italy	8
Riesling 50 Degree Rheingau, Germany	9
Sauvignon Blanc Joel Gott California	9
Sauvignon Blanc Honig Napa Valley	13.5
Sauvignon Blanc Nobile "Icon" New Zealand	13
White Blend Candeia Blanco Monterrei, Spain	14
Chardonnay Cline Estate California	9
Chardonnay Kendall-Jackson California	10
Chardonnay Sonoma-Cutrer Russian River, Sonoma	15
Chardonnay Cakebread Cellars Napa Valley	23

RED WINE

Pinot Noir Parker Station California	10
Pinot Noir Cherry Tart California	11
Pinot Noir Meiomi Santa Barbara-Monterey-Sonoma, California	13
Pinot Noir Lange Willamette Valley, Oregon	16
Malbec Alamos Mendoza, Argentina	10
Red Blend Troublemaker Paso Robles, California	11
Red Blend The Prisoner Napa Valley	18
Cabernet Sauvignon Kendall-Jackson California	12
Cabernet Sauvignon Franciscan Napa Valley	15
Cabernet Sauvignon William Hill Napa Valley	10
Cabernet Sauvignon Stag's Leap Wine Cellars "Artemis" Napa Valley	23

BOTTLED BEER

ON TAP

Michelob Ultra
Yuengling Lager
Key West Sunset Ale
Reef Donkey APA
High Stepper IPA
Daytona Dirty Blonde Ale

Budweiser | Bud Light
Coors Light | Miller Lite
Angry Orchard | Blue Moon
Sierra Nevada | Dos Equis
Guinness | Heineken
Stella Artois | Corona Extra
Sam Adams Boston Lager
Kirin Ichiban | Sapporo

CRAFT BEER

Orange Blossom | Pilsner
Jai Alai | IPA
You're My Boy Blue | Blueberry Wheat
Hawaiian Lion | Coconut Coffee Porter
Duke's Cold Nose | Brown Ale