



SEA & SPICE

ROOFTOP CLUB



KITCHEN & COCKTAILS
FRESH, COASTAL, HONEST &
HANDCRAFTED COCKTAILS

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*



BIENVENUE À LA MER

Sea & Spice is more than a venue, it's an escape. From the moment you step through our doors, you're transported to the French Riviera, where timeless sophistication meets the vibrant energy of a seaside gathering. Every detail is thoughtfully curated to capture the charm and allure of coastal living, from the freshest seafood displayed on our cold bar to expertly crafted cocktails served with yacht-style precision. As the day unfolds, the atmosphere evolves seamlessly, with music that flows from relaxed daytime elegance into an evening of celebration.





KITCHEN

TARTARE

Add Caviar 10gr. - \$28

SALMON ————— 24

Loch Duart salmon, tartar mix, tamari cream, avocado, chive, dill · butter crackers.

BEEF ————— 26

Hand-cut tenderloin, tartar mix, egg yolk, Worcestershire, olive oil, microgreens · butter crackers.

TUNA ————— 28

Yellowfin, chipotle mayo, chive, tartar mix, Calabrian · house seaweed crisp.

CARPACCIO

SALMON ————— 18

Pressed Loch Duart salmon, sour cream, dill, shaved truffle, chive, lemon · butter crackers.

BEEF ————— 30

Tenderloin, carpaccio vinaigrette, parmesan, truffle, fried caper, toasted garlic, microgreens.

TUNA ————— 24

Pressed yellowfin, house ponzu, chive, toasted garlic, avocado, seaweed · butter crackers.

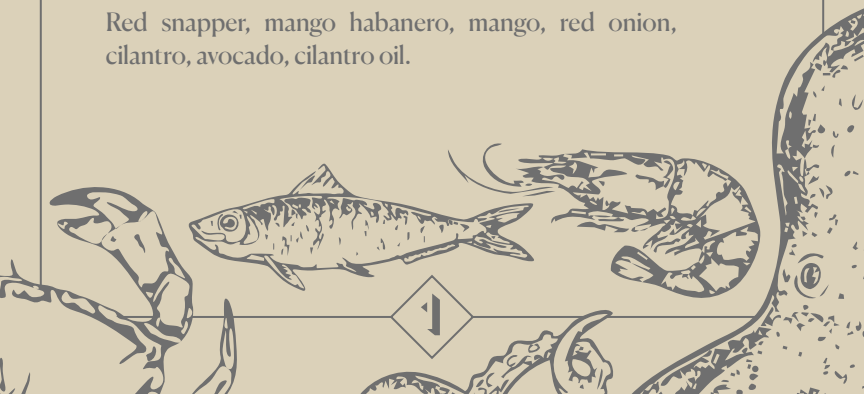
CEVICHES

LECHE DE TIGRE CEVICHE ————— 25

Red snapper, house tiger's milk, red onion, cilantro, toasted macadamia, avocado, cilantro oil.

CEVICHE DE MANGO ————— 24

Red snapper, mango habanero, mango, red onion, cilantro, avocado, cilantro oil.





KITCHEN

SIGNATURE FAVORITE

SEA & SPICE POKÉ BOWL - 24

Sushi rice, salmon, seaweed salad, nori, mango, avocado, cucumber, edamame, chipotle mayo.

Substitute salmon for Yellowfin tuna + \$3

CAESAR SALAD ————— 16

Romaine, house Caesar, Parmesan, house crouton.

Add shrimp, tuna, or salmon. - +\$MKT

ROLLS

LOBSTER ROLL — MAINE ————— 36

Chilled lobster, mayo, chive, cilantro, toasted brioche · Torres olive oil chips.

LOBSTER ROLL — BOSTON ————— 36

Warm butter-poached lobster, creamy house dressing, fresh herbs, lemon, toasted brioche · Torres olive oil chips.

CRAB ROLL ————— 32

Jumbo lump crab, butter, white onion, avocado, chipotle mayo, toasted brioche · Torres olive oil chips.

TACOS

3 tacos per order

STEAK ————— 18

Bistec, white onion, cilantro, Calabrian.

CRAB ————— 24

Jumbo lump crab, butter, white onion, cilantro, tamari.

SHRIMP ————— 16

Texas bay shrimp, serrano, tomato, onion, cilantro, lime.



KITCHEN

BURGERS

KOBE BURGER ————— 26

Kobe patty, Swiss, tamari cream, crispy onion, arugula, pickle. Torres olive oil chips.

SALMON BURGER ————— 24

Salmon patty, Swiss, tamari cream, crispy onion, arugula. Torres olive oil chips.

SPREADS

TUNA CHIPOTLE GINGER - 10

Tuna, cream cheese, chipotle, ginger.
Butter crackers.

SHRIMP CELERY - 12

Shrimp, celery, cream, cucumber, cilantro.
Butter crackers.

CRAB ARTICHOKE - 16

Lump crab, artichoke, garlic, cilantro.
Toasted garlic chips · Butter crackers.

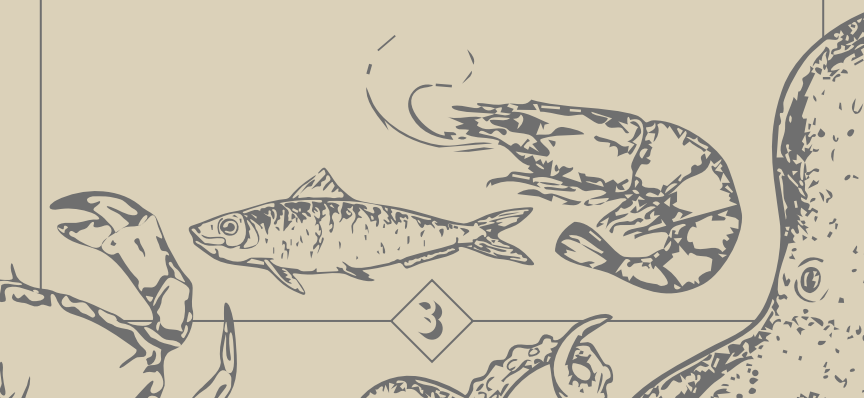
CHEESE & CRACKERS - 17

Olive and Herb Goat Cheese, Délice de Bourgogne cheese, Mimolette, house chutney · Butter crackers.

DESSERT

SEASONAL GELATO ————— 12

Two scoops — your choice of mango and raspberry.





MIXOLOGY

SIGNATURE COLLECTION

SILK ROAD ————— 19

Brugal 1888 clarified, wild strawberry, vanilla bean, a touch of cream cheese.

MEDITERRANEAN MIST ————— 16

Gin Mare, honey, elderflower, Campari foam.

RIVIERA ROYALE ————— 15

1800 Coconut, blood orange, topped with cr  mant.

RED SKY ————— 15

Akul Gusto Batch mezcal, guava, guajillo — smoke, sweet, a soft heat.

SUNSET RESERVE ————— 19

Clarified Woodford Reserve, passion fruit, cacao.

MIDNIGHT IN MYKONOS ————— 18

Akul Gusto Batch mezcal, Nixta corn liqueur, dragon fruit.

VIOLET SKY ————— 18

Gin No. 3, cr  me de violette, Luxardo, elderflower.

KIDNEY WOOD OLD FASHIONED — 16

Woodford Reserve, kidney wood syrup, serrano jelly.

COASTAL PEACH SPRITZ ————— 14

Reyka, peach, honey, citrus, elderflower, cr  mant.

TABLESIDE MARTINI SERVICE

The Sea & Spice ritual. Prepared at your table. Bone-dry, dirty, or with a twist.

THE SEA & SPICE MARTINI

\$24 - Tito's or Hendrick's / \$28 - Belvedere,
Grey Goose or Gin No. 3 / \$32 - Monkey 47

OLIVE SELECTION

Classic · Blue Cheese · Jalape  o

\$24 / 28 / 32



MIXOLOGY

MARTINI

Add a caviar bump to any martini — 9

BERRY & BASIL MARTINI ————— 18

Gin No. 3, house raspberry, basil.

TIFFANY MARTINI ————— 19

Belvedere, blue curaçao, bright citrus.

MEXICAN MARTINI ————— 14

Jose Cuervo Tradicional Blanco, orange, lime, olive brine · salt rim.

LYCHEE MARTINI ————— 18

Tito's, sake, lychee, lemon.

MODERN CLASSICS

FRENCH 75 ————— 14

Hendrick's, lemon, crémant.

HUGO SPRITZ ————— 14

St-Germain, crémant, soda, fresh mint.

SEASPICE MARGARITA ————— 15

Milagro Silver, lime, agave, house salt rim.

SEASPICE MOJITO ————— 13

Bacardi, mint, lime, soda.

APEROL SPRITZ ————— 15

Aperol, crémant, soda, orange.

BERRY DAIQUIRI ————— 13

Bacardi, berries, lime.





MIXOLOGY

CLUB FREEZERS

DECKSIDE COOLER ————— 13

Tito's, cucumber, lime, Tajín.

MANGO CHILL ————— 13

Mango and chamoy. Your choice of well tequila, rum, or vodka.

FROZEN CAFÉ ————— 14

Frozen espresso martini. Reyka, espresso, Carolans Irish cream.

COCO CLOUD ————— 13

Bacardi, coconut, sea salt, lime · frozen.

PICK ME UPS

SAKE MATCHA ————— 16

Sake, piloncillo, citrus, matcha liqueur.

HIBISCUS MATE ————— 16

Volada vodka, hibiscus, citrus, Club-Mate.

THE NIGHT TIDE ————— 15

Reyka, espresso, sea salt.

CARAJILLO ————— 14

Licor 43, espresso.

ZERO PROOF

COASTAL MIST ZERO ————— 13

Seedlip Garden 108, elderflower, cucumber, tonic.

PAMPLEMOUSSE TONIC ————— 9

Fresh grapefruit, tonic, burnt rosemary.

MATE MULE ————— 9

Yerba mate, ginger beer, honey, lime .

CARAJILLO ZERO ————— 9

Cold espresso, vanilla, orange bitters, orange oil.

CITRON PRESSÉ ————— 8

Lemon squeezed to order. Syrup and cold water.





GOLDEN HOUR

Tuesday – Friday · 4–7PM

WHERE THE ROOFTOP SLOWS DOWN
AND THE EVENING BEGINS.

RAW BAR

OYSTERS - HALF PRICE

Rotating selection.

BITES

JUMBO SHRIMP COCKTAIL - 12

5 count · extra horseradish, house cocktail sauce.

CAESAR SALAD - 11

Add shrimp, tuna, or salmon +\$MKT.

DRINKS BAR AREA ONLY

CHAMPAGNE MOMENT - 10

Chandon Brut Mini 187ml — your own bottle.

MARTINIS - 10

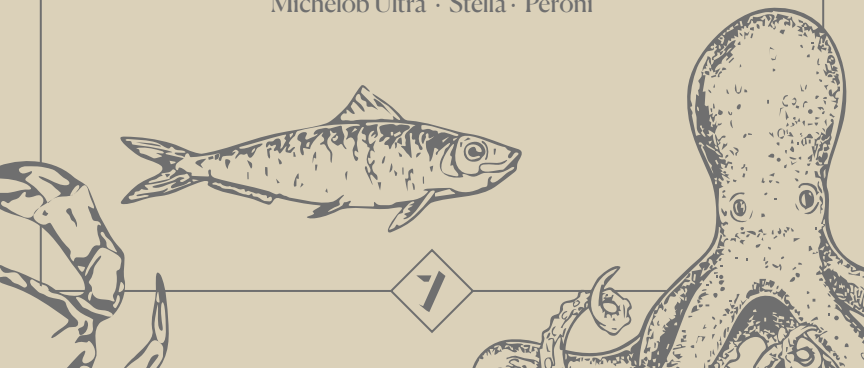
Berry & Basil · Lychee · Mexican · Dirty

HOUSE WINE BY THE GLASS - 6

Sparkling · White · Rosé

DRAFT BEER - 6

Michelob Ultra · Stella · Peroni



BOOK YOUR EVENT

ASK ABOUT OUR TASTINGS & PRIVATE EXPERIENCES

Host your next celebration above the city.
From intimate gatherings to full rooftop
buyouts, let us turn your event into an
evening no one will forget.

Cocktail Station

Personalized Menus

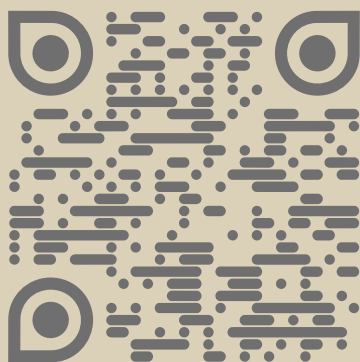
Catering Service

Rooftop Buyouts

Bottle & Caviar Service

Live Music Service

RSVP NOW!



FOR INFORMATION, CONTACT US AT:
GUSTOGROUPUSA.COM
EVENTS@GUSTOGROUPUSA.COM

SEA & SPICE

ROOFTOP CLUB



WINE & BEVERAGE

WORLD WINES, SAKE, AND MORE



CHAMPAGNE

There's a reason Champagne has marked life's best moments for centuries. True Champagne comes from one place and one place only, the Champagne region of northern France, where chalky soils and a cool climate give the wine its signature elegance, fine bubbles, and bright, mineral finish. Everything else in the world is sparkling wine.

At Sea & Spice, Champagne isn't just a pour, it's a little piece of France in your glass. Golden hour, the skyline, a chilled bottle arriving at your table: this is the moment the evening turns into something you remember. Whether you're marking an occasion or simply deciding the night deserves one, our Champagne selection brings that magic straight to your table.

Welcome to the French Riviera.





CHAMPAGNE

SELECTION

G / B

Moët & Chandon Impérial Brut -- / 34
Épernay, France · 187ml.

Moët & Chandon Impérial Brut Rosé -- / 34
Épernay, France · 187ml.

Moët & Chandon Impérial Brut 750ml -- / 134
Épernay, France · 750ml.

Moët & Chandon Impérial Brut Mag. -- / 298
Épernay, France · 1.5L

Ruinart Blanc de Blancs -- / 198
Reims, France.

Dom Pérignon -- / 678
Épernay, France.

Laurent-Perrier Brut La Cuvée -- / 84
Champagne, France.

Laurent-Perrier Brut La Cuvée (Half) -- / 46
Champagne, France.

Taittinger Brut La Française -- / 128
Champagne, France.

Taittinger Prestige Rosé -- / 179
Champagne, France.

Louis Roederer Cristal 2016 -- / 790
Reims, France.

G = GLASS / B = BOTTLE

JOIN THE SEA & SPICE CLUB
MEMBERSHIPS
SUBSCRIBE NOW





WORLD WINES

SPARKLING

G / B

Duc De Chagny Brut Blanc de Blancs	6 / 28
<i>Burgundy, France</i>	
Gratien & Meyer Crémant	10 / 38
<i>Bourgogne, France.</i>	
Albrecht Brut Rosé Crémant	10 / 38
<i>Alsace, France.</i>	
Mar de Frades Sparkling Albariño	-- / 48
<i>Rías Baixas, Spain.</i>	
Chandon Brut Mini	-- / 16
<i>Mendoza, Argentina · 187ml</i>	
Chandon Brut Rosé Mini	-- / 16
<i>Mendoza, Argentina · 187ml</i>	

WHITES

J&H Selbach Dry Riesling	9 / 28
<i>Mosel, Germany.</i>	
Mia Donna Pinot Grigio	8 / 24
<i>Veneto, Italy.</i>	
Domaine Bernard Reverdy et Fils Sancerre ..	-- / 72
<i>Loire Valley, France.</i>	
Caprichosa Verdejo	11 / 36
<i>Rueda, Spain.</i>	
Domaine de la Potardière Muscadet	8 / 26
<i>Loire Valley, France.</i>	
La Cala Vermentino di Sardegna	-- / 32
<i>Sardinia, Italy.</i>	
Borgo Conventi Sauvignon Blanc	12 / 44
<i>Friuli-Venezia, Italy.</i>	
Mar de Frades Albariño	-- / 42
<i>Rías Baixas, Spain.</i>	
Contacto Vinho Verde	-- / 38
<i>Vinho Verde, Portugal.</i>	
Louis Jadot Côte d'Or Meursault	-- / 186
<i>Burgundy, France.</i>	
Domaine Vocoret Chardonnay	-- / 78
<i>Chablis, France.</i>	
Alois Lageder Misto Mare	-- / 38
<i>Alto Adige, Italy.</i>	

G = GLASS / B = BOTTLE





WORLD WINES

ROSÉ

G / B

Agenais Christophe Avi Rosé 8 / 26
Agenais IGP, France.

Château Minuty Prestige -- / 52
Provence, France.

Domaine Ott Château Romassan Bandol -- / 98
Provence, France.

REDS

Frapello Frappato Nerello Mascalese 10 / 30
Sicily, Italy.

Comtesse Marion Cabernet Sauvignon 9 / 28
Languedoc-Roussillon, France.

La Madone Gamay -- / 46
Loire, France.

Los Haroldos Malbec 8 / 26
Mendoza, Argentina.

Vidal-Fleury Côtes du Rhône Grenache -- / 36
Côtes du Rhône, France.

Frédéric Magnien Pinot Noir -- / 62
Bourgogne, France.

Caymus Cabernet Sauvignon -- / 148
Napa Valley, California.

G = GLASS / B = BOTTLE





OTHERS

ZERO-PROOF SPARKLING

Oddbird Blanc de Blancs 38
Languedoc-Roussillon, France.

ZERO-PROOF WHITES

Serena Mode 0.0 Sauvignon Blanc 28
Central Valley, Chile.

ZERO-PROOF ROSÉ

Serena Mode 0.0 Cinsault Rosé 28
Central Valley, Chile.

PORTS

Taylor Fladgate Tawny Port 10 Year 12
Vila Nova de Gaia, Portugal · 3oz pour.

Taylor Fladgate Tawny Port 20 Year 18
Vila Nova de Gaia, Portugal · 3oz pour.

SAKE

JOTO One Cup “Graffiti Cup” Futsushu 12
Yamagata, Japan · 200ml.

*Shichi Hon Yari “The Seven
Spearsman” Junmai* 36
Shiga, Japan · 300ml.

Maboroshi “Nakao's Secret” Junmai Ginjo ... 38
Hiroshima, Japan · 300ml.

JOTO “72 Clocks” Daiginjo 44
Hiroshima, Japan · 300ml.

Watari Bune “Liquid Gold” Junmai Daiginjo . 158
Ibaraki, Japan · 720ml.





OTHERS

DRAFT / KEG • 16OZ POUR

<i>Southerleigh Gold Export</i>	9
<i>Modelo Especial</i>	9
<i>Michelob Ultra</i>	8
<i>Stella Artois</i>	9
<i>Peroni</i>	9
<i>Sierra Nevada Hazy Little Thing</i>	10

BEER - BOTTLE / CAN

<i>Stella Artois Liberté (0.0)</i>	8
<i>Non-alcoholic.</i>	
<i>Dos Equis</i>	8
<i>Moretti</i>	8
<i>Budweiser</i>	7
<i>Corona Extra</i>	8



ESCAPE THE ORDINARY

