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.

Tables of 6 or more will include a 20% gratuity with your service.

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 (10g) - $28

SALMON — 24

Loch Duart salmon, tartare mix, tamari cream, avocado, chive, dill · Butter crackers.

BEEF — 26

Hand-cut tenderloin, tartare mix, egg yolk, truffle, Worcestershire, olive oil, microgreens · Flatbread crackers.

TUNA — 28

Yellowfin, chipotle mayo, chive, tartare mix, Calabrian peppers, house seaweed crisp · Butter crackers.

CARPACCIO

SALMON — 18

Pressed Loch Duart salmon, crème fraîche, dill, truffle, chive, lemon · Butter crackers.

BEEF — 30

Tenderloin, carpaccio vinaigrette, Parmesan, truffle, fried caper, toasted garlic, microgreens · Flatbread crackers.

TUNA — 24

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

CEVICHES

Swap protein for tuna +$6

LECHE DE TIGRE CEVICHE — 25

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

CEVICHE DE MANGO — 24

Red snapper, mango habanero, mango, red onion, cilantro, avocado, cilantro oil · Plantain chips.



KITCHEN

SIGNATURE FAVORITE

SEA & SPICE POKÉ BOWL - 18

Sushi rice, ponzu, seaweed salad, nori, mango, avocado, cucumber, edamame, crispy onion, chipotle mayo.

Choose your protein: Shrimp $5 · Salmon $6
Tuna $9 · Crab $12 · Lobster $20

FRENCH DELICACY

FOIE GRAS — 34

Truffled duck foie gras, fig balsamic, Maldon salt · Toasted brioche.

TACOS

STEAK — 18

An order of three corn tortilla tacos with bistec, white onion, cilantro, and Calabrian peppers.

CRAB — 24

An order of three corn tortilla tacos with jumbo lump crab, butter, white onion, cilantro, and tamari sauce.

SHRIMP — 16

An order of three corn tortilla tacos with Texas bay shrimp, serrano, tomato, onion, cilantro, lime, and chipotle mayo.

ROLLS

LOBSTER ROLL — MAINE — 36

Chilled lobster, mayo, chive, cilantro, toasted brioche · Your choice of Torres olive oil or truffle chips.

LOBSTER ROLL — BOSTON — 36

Warm butter-poached lobster, fresh herbs, lemon, toasted brioche · Your choice of Torres olive oil or truffle chips.

CRAB ROLL — 32

Jumbo lump crab, butter, white onion, avocado, chipotle mayo, toasted brioche · Your choice of Torres olive oil or truffle chips.

KITCHEN

BURGERS

Add truffle for $3 extra

KOBE BURGER — 26
Kobe patty, Swiss, tamari cream, crispy onion, arugula, pickle · Your choice of Torres olive oil or truffle chips.

SALMON BURGER — 24
Salmon patty, Swiss, tamari cream, crispy onion, arugula · Your choice of Torres olive oil or truffle chips.

SIGNATURE STARTERS

LOBSTER BISQUE — 16
Lobster, tomato, onion, crème fraîche, sherry · Toasted brioche.

CHEESE & CRACKERS — 17
Olive and herb goat cheese, Délice de Bourgogne cheese, Mimolette, house chutney · Flatbread crackers.

BEET CARPACCIO — 14
Roasted beet, crème fraîche, mango, pistachio, dill, cilantro oil.

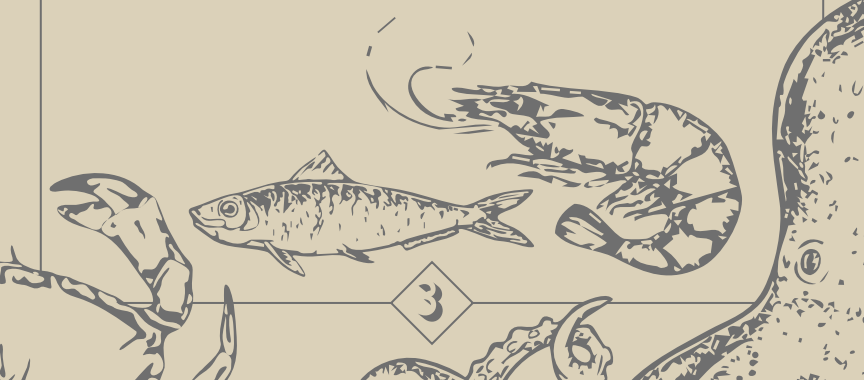
HUMMUS — 12
Whipped chickpea, cilantro oil, crisp garlic and onion, seaweed powder · Butter crackers.

CAESAR SALAD — 16
Romaine, house Caesar, Parmesan, house croutons.
Add shrimp, tuna, or salmon + MKT.

CAPRESE SALAD — 16
Tomato and fresh mozzarella, fig balsamic, basil, toasted macadamia, olive oil.

DESSERT

SEASONAL GELATO — 12
Two scoops — your choice of mango or raspberry.



MIXOLOGY

SIGNATURE COLLECTION

Add a caviar bump or caviar-stuffed olives (+MKT)

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 crémant.

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, crème 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, crémant.

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 · Jalapeño

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.

SEA & SPICE MARGARITA — 15
Milagro Silver, lime, agave, house salt rim.

SEA & SPICE 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 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.

MATE MULE — 9
Yerba mate, ginger beer, honey, lime.

CARAJILLO ZERO — 9
Cold espresso, vanilla, orange bitters, orange oil.

FROZEN CITRON PRESSÉ — 8
Lemon squeezed to order. Syrup and cold water.

GOLDEN HOUR

Tuesday – Friday · 4–7PM

$4 OFF SIGNATURE COLLECTION DRINKS
GOLDEN HOUR ALL DAY WEDNESDAY

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.

HUMMUS - 10

Whipped chickpea, cilantro oil, crisp garlic and onion, seaweed powder · Butter crackers.

DRINKS
BAR AREA ONLY

SPARKLING 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

INQUIRE 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 to you.

Welcome to the French Riviera.
No passport required!



CHAMPAGNE

SELECTION	G / B
Moët & Chandon Impérial Brut *Épernay, France · 187ml.*	-- / 34
Moët & Chandon Impérial Brut Rosé *Épernay, France · 187ml.*	-- / 34
Moët & Chandon Impérial Brut *Épernay, France · 750ml.*	-- / 134
Moët & Chandon Impérial Brut Mag *Épernay, France · 1.5L.*	-- / 298
Ruinart Blanc de Blancs *Reims, France.*	-- / 198
Dom Pérignon *Épernay, France.*	-- / 678
Laurent-Perrier Brut La Cuvée *Champagne, France.*	-- / 84
Laurent-Perrier Brut La Cuvée (Half) *Champagne, France.*	-- / 46
Taittinger Brut La Française *Champagne, France.*	-- / 128
Taittinger Prestige Rosé *Champagne, France.*	-- / 179
Louis Roederer Cristal 2016 *Reims, France.*	-- / 790

G = GLASS / B = BOTTLE

JOIN THE SEA&SPICE CLUB

MEMBERSHIPS

SUBSCRIBE NOW

WORLD WINES

SPARKLING

	G / B
Duc de Chagny Brut Blanc de Blancs *Burgundy, France.*	6 / 28
Gratien & Meyer Crémant *Loire Valley, France.*	10 / 38
Albrecht Brut Rosé Crémant *Alsace, France.*	10 / 38
Mar de Frades Sparkling Albariño *Rías Baixas, Spain.*	-- / 48
Chandon Brut Mini *Mendoza, Argentina · 187ml.*	-- / 16
Chandon Brut Rosé Mini *Mendoza, Argentina · 187ml.*	-- / 16

WHITES

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

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WORLD WINES

ROSÉ

	G / B
Agenais Christophe Avi Rosé *Agenais IGP, France.*	8 / 26
Château Minuty Prestige *Provence, France.*	-- / 52
Domaine Ott Château Romassan Bandol *Provence, France.*	-- / 98

REDS

Frapello Frappato Nerello Mascalese *Sicily, Italy.*	10 / 30
Comtesse Marion Cabernet Sauvignon *Languedoc-Roussillon, France.*	9 / 28
La Madone Gamay *Loire, France.*	-- / 46
Los Haroldos Malbec *Mendoza, Argentina.*	8 / 26
Vidal-Fleury Côtes du Rhône Grenache *Côtes du Rhône, France.*	-- / 36
Frédéric Magnien Pinot Noir *Burgundy, France.*	-- / 62
Caymus Cabernet Sauvignon *Napa Valley, California.*	-- / 148

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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 Spearsmen" 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 · 16 OZ POUR

Southerleigh Gold Export 9

Modelo Especial 9

Michelob Ultra 8

Stella Artois 9

Peroni 9

Sierra Nevada Hazy Little Thing 10

BEER - BOTTLE / CAN

Stella Artois Liberté (0.0) 8
Non-alcoholic.

Dos Equis 8

Moretti 8

Budweiser 7

Corona Extra 8



ESCAPE THE ORDINARY


SEA & SPICE ROOFTOP CLUB
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