

SUNDROP

daily dinner

SHAREABLES

THE FANCY SNACK* • \$MKT

only caviar, french onion dip, house chips

COASTAL SPREADS • \$24

house fish dip, bacon-onion pimento cheese dip,
fire-grilled breads, pickled vegetables

TUNA CRUDO* • \$22

blood orange, avocado, tomato, extra virgin olive oil,
cracked coriander, sea salt

BEEF CARPACCIO* • \$28

parmesan, blood orange, extra virgin olive oil,
capers, crostini

FRIED GREEN TOMATOES • \$22

blue crab salad, pickled onions, citrus aioli

TURF & TIDE • \$24

36-hour crispy pork belly, citrus-charred shrimp, beets,
coconut curry

OYSTERS* • 1/2 DOZEN \$MKT DOZEN \$MKT

day boat oysters, cocktail, citrus mignonette

GULF CATCH* • \$MKT

crab claws, gulf shrimp, oysters,
smoked fish dip

GREENS

STRAWBERRY & CITRUS • \$17

tomato, cucumber, radish, orange vinaigrette

BEETS & BURRATA • \$18

pistachios, pesto vinaigrette

LITTLE GEM* • \$16

parmesan, torn sourdough croutons, confit garlic & anchovy dressing

SUNSHINE CHOP • \$18

bacon, avocado, corn, beans, tomato, goat cheese, herb dressing

LARGE PLATES

FLORIDA YARD BIRD \$36

crispy half chicken, cornbread purée, tomato chow chow,
roast chicken jus

FISH & CHIPS 'SPICE BAG' • \$34

grouper, spiced fries, peppers, onions, fennel-dill tartar, malt vinegar

DAYBOAT SCALLOPS • \$48

sweet pea, parsnip, calabrian chile

PORK SCHNITZEL • \$38

citrus fennel salad, manchego, confit lemon vinaigrette

SEA BASS • \$48

coconut rice, cubanelle pepper, blood orange tobiko butter sauce

CENTER-CUT FILET MIGNON* • \$58

braised mustard greens, bone marrow butter,
blue crab croquettes, pimento

BONE-IN-RIBEYE* • \$65

charred datil pepper-onion butter, green tomato relish, rosemary fries

CAULIFLOWER STEAK • \$26

zucchini, quinoa, parsnip purée, lemon coconut drizzle

BEACH HOUSE SMASH BURGER* • \$23

house burger blend, american cheese, charred onions, pickles,
luce sauce, brioche, russet fries

SIDES

HERBED QUINOA • \$8

BUTTER-WHIPPED POTATOES • \$8

HERB-ROASTED MUSHROOMS • \$8

TRUFFLED PARMESAN FRIES • \$11

ROASTED VEGETABLES • \$8

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 20% automatic gratuity applies to parties of six (6) or more. This gratuity is distributed to the service staff.

DRINKS

Wine



SPARKLING

MIONETTO • \$11/\$55
prosecco • italy

VEUVE CLICQUOT • \$150
brut champagne • france

VEUVE CLICQUOT •
\$18/\$130
rosé champagne • france

JEIO • \$65
prosecco • italy

PERRIER-JOUËT • \$215
grand brut champagne • france

DOM PÉRIGNON • \$495
brut champagne • france

WHITE

MOUTON CADET • \$13/\$50
sauvignon blanc • france

BORGHI AD EST • \$12/\$50
pinot grigio • italy

LA PERLINA • \$14/\$55
moscato • france

BEZEL • \$14/\$60
chardonnay
san luis obispo, ca

DROP OF
SUNSHINE • \$16/\$65
chardonnay • central coast, ca

MOHUA • \$55
sauvignon blanc • new zealand

THE SEEKER • \$50
riesling • germany

SEQUOIA GROVE • \$100
chardonnay • napa valley, ca

CAKEBREAD • \$100
chardonnay • napa valley, ca

ROSÉ

MOUTON CADET • \$12/\$55
france

SAN SIMEON • \$12/\$58
paso robles, ca

DROP OF
SUNSHINE • \$16/\$100
central coast, ca

RED

MOUTON CADET • \$14/\$60
bordeaux • france

SMITH & HOOK • \$60
blend • central coast, ca

BEZEL • \$18/\$65
cabernet sauvignon
paso robles, ca

DROP OF
SUNSHINE • \$16/\$65
blend • central coast, ca

KEN WRIGHT • \$18/\$65
pinot noir • willamette valley, or

RED SCHOONER
VOYAGE 12 • \$80
malbec • argentina

CLOS DU VAL • \$90
cabernet sauvignon
napa valley, ca

SEQUOIA GROVE • \$145
cabernet sauvignon
napa valley, ca

AUSTIN HOPE • \$25/\$130
cabernet sauvignon
paso robles

ORIN SWIFT
MACHETE • \$150
syrah • lodi, ca

HEITZ • \$195
cabernet sauvignon
napa valley, ca

CAYMUS • \$225
cabernet sauvignon
napa valley, ca

Beer



DRAFT

GREEN BENCH • \$8
sunshine city ipa • 6.8%

CIGAR CITY • \$8
jai alai ipa • 7.5%

3 DAUGHTERS • \$8
the luce blonde ale • 5%

FLORIDA AVENUE • \$8
orange wheat • 5.4%

BOTTLES & CANS

CORONA EXTRA • \$8
lager • 4.5%

MODELO ESPECIAL • \$8
lager • 7.5%

STELLA ARTOIS • \$8
lager • 5%

ATHLETIC • \$7
upside dawn na golden ale • 5%

MICHELOB ULTRA • \$7
lager • 4.2%

MILLER LITE • \$7
pilsner • 4.2%

NARRAGANSETT • \$7
lager • 5%

YUENGLING • \$7
lager • 4.5%

Cocktails



AFTERSUN SPRITZ • \$17
chateau aloe liqueur, mionetto
prosecco, fever-tree club soda

THE SUITE LIFE • \$21
aspen vodka, passion fruit purée,
vanilla syrup, lime,
mionetto prosecco

PINK FLAMINGO • \$17
tito's vodka, cointreau,
cold-pressed cranberry,
cold-pressed lime, coconut

GOLDEN HOUR • \$18
flecha azul blanco tequila,
cointreau, mango, lime,
habanero bitters

FLUFFY MAI TAI • \$18
don q reserva 7yr rum, cointreau,
orgeat, cold-pressed lime,
guava myers's rum cold foam

YACHT CLUB • \$19
appleton reserve rum,
demerara syrup, ms. better's
banana bergamot bitters

FROZEN

UBE COLADA • \$16
don q coconut rum,
pineapple juice,
cream of coconut,
orange bitters, ube syrup

APEROL SPRITZ • \$15
aperol, rosé wine

SPIRIT-FREE

WATERLOO COOLER • \$13
lyre's london spirit,
lyre's italian spritz,
watermelon,
cold-pressed lime

ESPRESSO MARTINI • \$13
lyre's coffee liqueur alternative,
lyre's white rum alternative,
espresso, vanilla