

# 345 menu

## appetizer

MOZZARELLA + PROSCIUTTO SALAD  
melon, bocconcini, olive tapenade  
heirloom cherry tomatoes

### CEVICHE

fresh catch, mango, papaya, plantain puree, yucca chips

### PORK BELLY

crispy rinds, french beans, squash puree  
spiced orange glaze

## farm + reef

### SNAPPER + LOBSTER

cauliflower puree, fingerling potatoes, green peas  
pickled mustard seeds

### FREE RANGE CHICKEN

pan seared, sweet corn puree, baby carrots  
chestnuts, sage butter

### BEEF TENDERLOIN (+10)

grilled polenta, smoked cheese, shallots  
bok choy cream

### PUMPKIN CAVATELLI

local spinach, heirloom tomato  
basil, goat cheese, pumpkin seeds

## dessert

### SEAFIRE S'MORES

chocolate crèmeux, graham cracker, marshmallow gelato

### COCONUT PUDDING

tapioca, mango-passion fruit, black sesame  
coconut sorbet

### BANANA FOSTER FLAMBÉ

caramelized banana, peanut brittle, vanilla gelato

## cold

SALMON CARPACCIO 12  
torched carpaccio, pickles, mustard vinaigrette, roe

MOZZARELLA + PROSCIUTTO SALAD 15  
melon, bocconcini, olive tapenade, heirloom cherry tomatoes

TUNA TARTARE 16  
crispy black quinoa, tomato emulsion, capers, olive oil caviar

GOAT CHEESE SALAD 14  
wild berries, almonds, crostini, dried cranberry vinaigrette

CEVICHE 13  
fresh catch, mango, papaya, plantain puree  
yucca chips

## farm + reef

FREE RANGE CHICKEN 27  
pan seared, sweet corn puree, baby carrots  
chestnuts, sage butter

PUMPKIN CAVATELLI 26  
local spinach, heirloom tomato  
basil, goat cheese, pumpkin seeds

SNAPPER + LOBSTER 33  
cauliflower puree, fingerling potatoes, green peas  
pickled mustard seeds

WILD MUSHROOM RISOTTO 30  
roasted scallops, crunchy parmesan, truffle

BEEF TENDERLOIN 42  
polenta, smoked cheese, shallots  
bok choy cream

BLACKENED TUNA 32  
potato + butternut puree, leeks, broccolini  
scallion dressing, sesame cracker

# ave

## hot

PORK BELLY 14  
crispy rinds, french beans, squash puree  
spiced orange glaze

MERGUEZ 13  
beef + lamb sausage, babaganoush, pomegranate, pita

SOFT SHELL CRAB 16  
crispy fried crab, fennel + blood orange salad  
cilantro emulsion

SHRIMP SOUVLAKI 15  
wild shrimp, smoked herb vinaigrette  
chilled tomato soup

OCTOPUS 17  
truffle potato foam, smoked paprika  
charred black olives

## dessert

SEAFIRE S'MORES 10  
chocolate crèmeux, graham cracker  
marshmallow gelato

COCONUT PUDDING 10  
tapioca, mango-passion fruit  
black sesame, coconut sorbet

PEACH + GUAVA CRISP 9  
mascarpone cream  
almond muscovado crumble

BANANA FOSTER FLAMBÉ 10  
caramelized banana, peanut brittle  
vanilla gelato

GELATO + SORBET 9  
selection of homemade gelato + sorbet

"A MEDITERRANEAN + CARIBBEAN  
INSPIRED RESTAURANT  
THAT SOURCES HIGH QUALITY,  
SUSTAINABLE, LOCALLY FARMED  
INGREDIENTS FOR OUR  
FOOD + DRINKS"



## WINES BY GLASS

### *bubbles*

PROSECCO NV, Mionetto Prestige Brut, Italy 12

### *white + rose*

GRÜNER VELTLINER 2018, Schlosskellerei LOSS, Kamptal, Austria 12

SAUVIGNON BLANC 2018, Brancott Estate, Marlborough, New Zealand 12

CHARDONNAY 2017, Sebastiani, Sonoma County, California, USA 14

ROSÉ 2017, Justin, Central Coast, California, USA 12

### *red*

MALBEC 2018, Alta Vista Classic, Mendoza, Argentina 13

CHIANTI CLASSICO 2016, Peppoli, Antinori, Tuscany, Italy 15

PINOT NOIR 2017, Planet Oregon, Willamette Valley, USA 15

CABERNET SAUVIGNON 2016, Hess Select, North Coast, California, USA 16

### *over the top by glass*

CHARDONNAY 2016, Stag's Leap Wine Cellars, Karia, Napa, USA 20

PINOT NOIR 2013, Vincent Girardin, Savigny-les-Beaune, Les Marconnets, 1er Cru, France 22

CABERNET SAUVIGNON 2013, Goulée by Cos d'Estournel, Médoc, France 26

CABERNET SAUVIGNON 2015, Heitz Cellars, Napa, USA 32

TEMPRANILLO 2015, Vega Sicilia, Aion, Ribera del Duero, Spain 38

## COCKTAILS 12

### *mediterranean*

#### TEA-TO'S & ROSO

tito's vodka, cocchi rosa, fresh lemon, jasmine hibiscus tea cordial, soda

#### BELLA VENEZIA

italicus bergamot liqueur, lillet blanc, housemade lychee syrup  
fresh lemon + grapefruit, prosecco

#### ROSIE & OLIVE

hendrick's gin, franklin & son's rosemary + black olive tonic, cucumber, rose

### *caribbean*

#### ESCAPE (IF YOU LIKE PINA COLADAS)

pineapple + coconut infused appleton white rum  
fresh pressed lime + pineapple, prosecco

#### AGUA FRESCA

absolut vodka infused with roasted coconut, housemade mint citrus cordial  
local fresh coconut water, served sparkling

#### PERFECT STORM

plantation OFTD overproof dark rum, plantation stiggin's fancy pineapple rum  
pineapple tiki bitters, housemade charred pineapple syrup

### *classics*

#### MEZCALITA

ilegal mezcal, aperol, fresh watermelon, lime, agave, spiced rim

#### STRAIGHT OUT OF BROOKLYN

rittenhouse 100 proof rye whiskey, house cacao & cardamom fortified wine  
amaro nonino, peychaud's bitters

#### OVERTURE

doorly's xo rum, martini ambrato, cynar

### *non-alcoholic 8*

#### GARDA LAKE

fresh grapefruit, lemon, lychee, jasmine hibiscus cordial, soda

#### P.S. I LOVE YOU

fresh pineapple, lime, pineapple oleo, soda

## NEAT IDEAS

### *grain*

EAGLE RARE 10 YEAR BOURBON 13

ABERFELDY 12 YEAR SCOTCH 12

RITTENHOUSE 100 PROOF BIB RYE 10

LAGAVULIN 16 YEAR SCOTCH 19

BLANTON'S STRAIGHT FROM THE BARREL BOURBON 28

GLENMORANGIE SIGNET SCOTCH 45

### *cane*

EL DORADO 12 YEAR 12

PLANTATION BARBADOS GRAND RESERVE 5 YEAR 11

CLÉMENT 10 YEAR AGRICOLE 18

RON ZACAPA XO 25

SEVEN FATHOMS CAYMAN 10

APPLETON ESTATE JOY [25 YEAR] 60

### *grape*

FONSECA 10 YEAR PORT 11

LUSTAU DRY OLOROSO "DON NUNO" SHERRY 10

LARRESINGLE ARMAGNAC VSOP 18

PIERRE FERRAND 1840 COGNAC 12

REMY MARTIN LOUIS XIII 405

*enjoy it...* NEAT | ON THE ROCKS | WITH A BLOCK OF ICE

*or make it...* MANHATTAN +2 | OLD FASHIONED + 2

## BEER

### DRAFT

WHITE TIP LAGER, CAYBREW, CAYBREW LIGHT  
ROTATING SEASONAL CRAFT 6

### BOTTLES

CORONA, HEINEKEN, BUD LIGHT, AMSTEL LIGHT  
PERONI, RED STRIPE, STRONGBOW  
STELLA ARTOIS, HOEGAARDEN 7  
GUINNESS 8, BECKS N/A 6