**Raw Bar**

**East Coast Oysters**
1/2 dozen $18 | dozen $36

**Key West Shrimp Cocktail** $21
horseradish cocktail sauce, lemon

**Lighthouse Tower** $79 | $99
serves up to four guests
east coast oysters, key west shrimp, seasonal crab, florida ceviche, tuna tartare

**Tuna Crudo** $23
ahi tuna, siracha aioli, avocado, shaved cucumber, ponzu

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**Bottomless Brunch!**
**EVERY SATURDAY & SUNDAY**
12pm - 4pm

**Bottomless Beverage Package**
includes unlimited bubbly, brunch punch, sangria, bloody Mary’s, Brugal 1888 mojitos, draft beer + mimosas

* $30

**Upgrade Your Bubbles**
c’a del bosco, brut, “cuvée prestige,” franciacorta, lombardy, italy, nv

* available with food purchase, two hour limit

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**Champagne Brunch Specials**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>33 Bechet de Rochefontaine, brut, rose</td>
<td>$65</td>
</tr>
<tr>
<td>95 Tattinger, brut, “la française”</td>
<td>$70</td>
</tr>
<tr>
<td>54 Laurent-Perrier, brut, roseg, “Cuvée”</td>
<td>$115</td>
</tr>
<tr>
<td>59 Laurent-Perrier, brut, “grand siècle grande cuvée”</td>
<td>$190</td>
</tr>
<tr>
<td>72 Dom Pérignon, brut</td>
<td>$260</td>
</tr>
</tbody>
</table>

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**For Starters**

**Local Burrata** $18
kumquat marmalade, pistachio, za’atar, cilantro + pea salad

**Crispy Crab Cake** $21
citrus preserve, old bay remoulade

**Artisan Greens** $14
avocado, artisan greens, pickled red onion, cucumber, tomato, lemon vinaigrette

**Enhancements** $14
shrimp, skirt steak, chicken, salmon

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**Grilled Chicken Sandwich** $20
chicken breast, creamy havarti, cajun remoulade, lettuce, tomato

**Keepers Catch Sandwich** $24
locally sourced daily

**Lightkeepers Burger** $21
double patty, arugula + watercress, winter park dairy cheddar, smoked ketchup, garlic aioli

**Egg Benedict** $21
poached egg, crispy pork, tomatillo hollandaise

**Miami Hash** $20
masitas de puerco, rice and black beans, sweet plantains, two organic eggs any style

**Steak + Eggs** $31
8oz skirt steak, chimichurri, two organic eggs any style, hash browns

**Brussels Sprouts** $13
sweet chili

**Smoked Wahoo Dip** $20
celery salad, grilled flat bread, chili-lemon salt

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**Brunch Plates**

**French Toast** $20
berry compote, cherry preserve butter

**LK Omelet** $20
choice of ham, sausage, bacon, mushrooms, tomato, peppers, onion, spinach, cheddar, mozzarella, feta, white or toast, english muffin

**Lobster Mac + Cheese** $21
winter park dairy cheddar

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**For The Table**

**Fries** $8
garlic oil, fine herbs, salsa rosada

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Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A suggested 18% gratuity will be added to your check. Please feel free to raise, lower, or remove this gratuity at your discretion. Prices exclude 9% sales tax.
### Sparkling

<table>
<thead>
<tr>
<th>NV Gruet</th>
<th>Brut or Rosé</th>
<th>Albuquerque</th>
<th>NM</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV Taittinger</td>
<td>Brut</td>
<td>Reims</td>
<td>FR</td>
</tr>
<tr>
<td>NV Laurent-Perrier</td>
<td>Ultra Brut</td>
<td>Tours-Sur-Marne</td>
<td>FR</td>
</tr>
</tbody>
</table>

### White

| 2016 Acrobat | Pinot Gris | OR |
| 2016 Marlborough | Sauvignon Blanc | Marlborough | NZ |
| 2016 Chalk Hill | Chardonnay | Sonoma County | CA |
| 2016 Bell | Chardonnay | Napa Valley | CA |

### Rosé

| 2017 Cicale Fattoria Sardi | Toscana | IT |

### Red

| 2015 Roth | Cabernet Blend | Sonoma Valley | CA |
| 2016 King Estate | Pinot Noir | OR |
| 2013 Chat St Michelle | Merlot | Columbia Valley | WA |
| 2014 Vincent Vineyards | Cabernet Sauvignon | Santa Ynez | CA |
| 2006 Terralsole | Riserva | Brunello di Montalcino | Tuscany | IT |

### “NOT ALL THOSE WHO WANDER ARE LOST”

### Local Draft

| Wynwood | La Rubia | American Blonde Ale | Wynwood | FL |
| Biscayne Bay | La Colada | Coffee Porter | Doral | FL |
| J Wakefield | El Jefe | Hefeeweizen | Miami | FL |
| The Tank | La Finca Miami | Saison | Miami | FL |
| Twisted Trunk | IPA | Australian IPA | Palm Beach Gardens | FL |
| Concretoe Beach | Mas Hops | American Double IPA | Miami | FL |

### Spirits

- **Keypirinha**
  - Avua Cachaça, Hand Pressed Pineapple + Lime, House Made Egg Foam

- **El Farito**
  - Botanist Gin, Elderflower Liqueur, House Made Mint, Cranberry + Cucumber Syrup, Hand Pressed Lime, Fever Tree Soda

- **1888 Mojito**
  - Brugal 1888, Simple Syrup, Lime, Mint and Topped with Soda

- **Mr. Thompson’s Smoked Old Fashioned**
  - Cask & Crew Rye, Tobermory 10 Yo Mull Isle Scotch, Orange Liqueur + Orange Citrate Bitters

- **Crandon Sour**
  - Intipalka Pisco, Hand Pressed Lime, House Made Passion Fruit Foam

- **Miami Godfather**
  - Famous Grouse Scotch, Amaretto, Hand Pressed Citrus, Mango Puree

- **Loggerhead Lavender**
  - Russian Standard Vodka, Raspberry Liqueur, Lavender + Lime Syrup, Fresh Pineapple, Fever Tree Ginger Beer