



SUN SURF SAND

SNACKS

- Deviled Fresh Farm Eggs** ~ Smoked Paprika 5
- Fresh Baked Assorted Muffins** 6
- Homemade Doughnuts** ~ Fruit Preserves ~ Vanilla Custard Dip 8
- Rosemary Frittes** ~ Parmesan Aioli 5

BRUNCH FARE

- Biscuits & Andouille Sausage** ~ Gravy ~ Sunny Side Eggs 12
- Roasted Vegetable & Goat Cheese Quiche** ~ Petit Greens Salad 12
- Stone Ground Cheddar Grits** ~ Gulf Shrimp ~ Tasso ~ Gravy ~ Poached Egg 15
- Chef's Omelet** ~ Red Bliss Hash 12
- Smoked Salmon** ~ Everthing Bagel ~ Goat Cream Cheese ~ Arugula ~ Red Onion ~ Caper ~ Hard Boiled Egg 14
- Fried Chicken & Sweet Potato Waffles** ~ Maple ~ Bacon Butter 15
- Huevos Rancheros** ~ Refried Black Beans ~ Grilled Skirt Steak ~ Tomatillo ~ Avocado ~ Pepper Salsa 22
- Banana Pancakes** ~ Brown Butter ~ Maple ~ Candied Walnuts ~ Chantilly 12
- Fresh Fruits** ~ Seasonal Fresh Fruits ~ Micro Mint ~ 1000 Flowers Honey 10
- Crab Cake Benedict** ~ Cheddar Sage Biscuit ~ Spinach ~ Caper~Chive Hollandaise 16
- Apple Jack French Toast** ~ Bourbon Maple ~ Ginger Butter 14
- Homemade Yogurt Parfait** ~ Berries ~ Fresh Granola 9
- Pork Belly Benedict** ~ Homemade Biscuits ~ Collards ~ Grainy Mustard Hollandaise 14

SUSHI ROLLS

- Spicy Tuna** 9
- BBQ Eel Roll** 12
- Kamikaze Salmon** 10
- Crispy Crab-Shrimp Roll** 14
- Shrimp Tempura** 12
- Negi Hiramasa Roll** 14
- Rainbow Roll** 13
- Asian Veggie** 8

BRUNCH BEVERAGES

- Bloody Mary Sampler** 14
A Sampling of 3 of our
Handcrafted Bloody Mary's
Spicy, Caesar and Traditional
- Sangria Sampler** 14
Tempt Your Taste Buds With
Samples Of Our Housmade
Red, White and Sparkling Sangrias
- Mimosa** 10
Freshly Squeezed Orange Juice
- Fresh Fruit Bilinis** 12
Choice of Peach, Passion Fruit or Lychee



SUN SURF SAND

SMALL PLATES & SALADS

Seafood Salad ~ Clams ~ Shrimp ~ Octopus ~ Mussels ~ Squid ~ Tomato ~ Olive ~ Caper ~ Lemon ~ Herbs **18**

Sushi Nacho ~ Spicy Salmon ~ Seared Tuna ~ Avocado ~ Crispy Wonton **15**

Roasted Beets ~ Candied Walnuts ~ Pickled Onion ~ Baby Arugula ~ Oregon Blue ~ Citronette **10**

Grilled Romaine ~ Garlic ~ Pecorino ~ Prosciutto ~ Lemon ~ Croutons ~ White Beans **9**

Young Lettuces ~ Fig Vinaigrette ~ Rotisserie Chicken ~ Goat Cheese ~ Bacon ~ Cranberry ~ Almond ~ Avocado ~ Apple **12**

add chicken to any salad **5** add shrimp to any salad **6**

SANDWICHES (served with house fries or jalepeño buttermilk slaw)

Open Faced B.E.L.T. ~ Bacon ~ Pickles ~ Arugula ~ Tomato ~ Pesto Mayo ~ Ciabatta ~ Fried Egg **12**

S3 Burger ~ Aged Cheddar ~ House Sauce ~ Crisp Onion ~ Pickle ~ Lettuce ~ Tomato ~ Challah Bun **12**

add house smoked bacon **2** add sunny side farm egg **1**

Rotisserie Chicken Melt ~ Smoked Onion ~ Avocado ~ Dried Tomato Fontina ~ Herb Mayo **13**

Oak Grilled Fish ~ Butter Lettuce ~ Tomato ~ Sauce Gribbiche ~ Challah Bun **MP**

Shortrib Grilled Cheese ~ Roasted Tomato ~ Onion ~ Fontina ~ Sourdough **12**

SIDES

Stone Ground Grits **4**

Everything Bagel ~ Whipped Cream Cheese **4**

Jalepeño Buttermilk Slaw **5**

Red Bliss Hash **4**

House Smoked Bacon **5**

Cheddar Sage Biscuits **4**

Sausage Bread Pudding **5**

SWEETS **8**

Warm Blondie Cookie ~ **Vanilla Gelato**

Icky Sticky Toffee Pudding

Panna Cotta ~ **Strawberry Compote**

Chocolate Layer Cake ~ **Dulce de Leche Ice Cream**



We proudly serve complimentary Vero filtered water.

Locally Sourced - Thoughtfully Prepared.

18% gratuity added to parties of five or more.
The consumption of raw or undercooked proteins
may increase the risk of food-borne illness.

S3Restaurant.com

EXECUTIVE CHEF: CHRIS MIRACOLO
SUSHI CHEF DANIEL BINGHAK
GENERAL MANAGER: AARON ABRAMOFF



SUN SURF SAND

SNACKS

- Marinated Olives** ~ Fennel ~ Orange ~ Smoked Almonds 4
- Wok Charred Edamame** ~ Sesame ~ Soy 5
- Tomato Bread** ~ Grated Vine-Ripe Tomato ~ Virgin Olive Oil ~ Manchego 4
- Crisp Baby Artichokes** ~ Lemon Caper Aioli 6
- Deviled Fresh Farm Eggs** ~ Smoked Paprika 5
- Zucchini Fritters** ~ Greek Yogurt Dipping Sauce 7

SMALL PLATES

- Miso Glazed Japanese Eggplant** ~ Sake ~ Sesame ~ Scallion 7
- Ricotta Gnudi** ~ Fennel ~ Salsify ~ Mushroom ~ Thyme ~ Sea Salt ~ Truffle 13
- Shrimp Toast** ~ Grilled Ciabatta ~ Garlic Butter ~ Cured Tomato ~ Prosciutto 11
- Vietnamese Glazed Chicken Wings** ~ Green Papaya Slaw 10
- Dip Trio** ~ Taziki ~ Gigande Bean Hummus ~ Whipped Feta ~ Fresh Pita 11
- Mediterranean Mussels** ~ Homemade Tasso ~ Garlic ~ Corn ~ Cilantro 12
- Fire Roasted Spanish Octopus** ~ Gigande Bean ~ Tomato ~ Olives ~ Salsa Verde 13
- Jerked Chicken Skewers** ~ Pineapple ~ Orange ~ Chili ~ Almond 8
- Smoked Brisket Sliders** ~ Mustard BBQ ~ Chow Chow ~ Collard Slaw 9
- Baked Scallop** ~ Enoki Mushroom ~ Spicy Crab Aioli 15
- Crisp Rice Cakes** ~ Spicy Tuna Tar-Tar ~ Micro Cilantro 10
- Snapper Crudo** ~ Grated Tomato ~ Shallot ~ Lemon ~ Chive 11
- Charcuterie Board** ~ Assorted Salumi ~ Speck ~ Mortadella ~ Tapenade ~ Mustard Seed ~ Cornichons 13
- Grilled Skirt Steak** ~ Coffee and Spiced Rubbed ~ Crispy Yucca ~ Mango Chimmichurri 14

SUSHI ROLLS

- Spicy Tuna** 9
- BBQ Eel Roll** 12
- Kamikaze Salmon** 10
- Crispy Crab-Shrimp Roll** 14
- Spicy Salmon** 9
- Shrimp Tempura** 12
- Negi Hiramasa Roll** 14
- Rainbow Roll** 13
- Asian Veggie** 8
- Sashimi Lollipop Roll** 12

SASHIMI (2pcs)

- Tuna ~ Maguro** 7
- Salmon ~ Sake** 6
- Yellowtail ~ Hamachi** 7
- Snapper ~ Tai** 7
- Shrimp ~ Ebi** 6



SUN SURF SAND

SALADS

- Broward County Buratta** ~ Arugula ~ Cress ~ Salumi ~ Giardiniera ~ Grilled Bread **16**
Roasted Beets ~ Candied Walnuts ~ Pickled Onion ~ Baby Arugula ~ Oregon Blue ~ Citronette **10**
Grilled Romaine ~ Garlic ~ Pecorino ~ Prosciutto ~ Lemon ~ Croutons ~ White Beans **9**
Rotisserie Chicken Salad ~ Young Lettuces ~ Goat Cheese ~ Bacon ~ Apple ~ Almonds ~ Fig Vinaigrette **12**
Chilled Seafood Salad ~ Clams ~ Mussels ~ Shrimp ~ Octopus ~ Squid ~ Roasted Peppers ~ Lemon ~ Herbs **18**

SIGNATURES

- 18 Hour Short Rib** ~ Roasted Tomato ~ Black Pepper Spaetzle ~ Sweet Peas ~ Cambozola **29**
Black Grouper ~ Rum Pepper Glazed ~ Braised Collards ~ Black Beans ~ Tropical Root Vegetables ~ Mango Brown Butter **27**
Rotisserie Yard Bird ~ Onion Mushroom Ragout ~ Roasted Fingerling Potatoes ~ Natural Jus **19**
Creekstone Farms Filet ~ Boulangere Potato ~ Upland Cress ~ Sea Salt ~ Whipped Butter **34**
Swiss Chard Wrapped Salmon ~ French Lentil Salad ~ Horesradish-Mustard Nage ~ Preserved Lemon **25**
Heritage Pork Loin ~ Sausage Bread Pudding ~ Heirloom Carrots ~ Pole Beans ~ Herbed Jus **19**
Rotisserie Duck Breast ~ Chai Tea Brined ~ Wilted Kale ~ Apple Mustard Compote ~ Coconut-Scented Basmati **24**
Tagliatelle ~ Wood-Roasted Grape Tomato ~ Garlic ~ Arugula ~ Pecorino ~ Herbs **16**

SHARABLE SIDES

- Rosemary Frites** ~ Parmesan Aioli **5**
Mac n' Cheese ~ Smoked Guda ~ Crisp Prosciutto **7**
Stirfried Brussels Sprouts ~ Pork ~ Mint ~ Puffed Rice ~ Peanuts **6**
Wood-Fired Zellwood Corn ~ Chili Aioli ~ Queso Cotija **5**
Boulangere Fingerling Potatoes **8**
Tuscan Kale ~ Mango ~ Peanut Curry Vinaigrette **6**
Butter Braised Pole Beans **6**

SWEETS 8

- Warm Blondie Cookie** ~ **Vanilla Gelato**
Icky Sticky Toffee Pudding
Seasonal Fruits ~ **Wildflower Honey**
House Made Doughnuts ~ **Cinnamon Dusted**
Panna Cotta ~ **Strawberry Compote**
Chocolate Layer Cake ~ **Dulce de Leche Ice Cream**



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