
JEWELS OF THE SEA

Seafood Towers with a Collection of Our Offerings

For One

*Four Clams
Two Oysters
Tuna Tartare
Two Tiger Prawns
Moreton Bay Bug*

65

For Two

*Six Clams
Four Oysters
Tuna Tartare
Whole Lobster
Four Tiger Prawns
Moreton Bay Bug*

175

Siberian Reserve

*Four Oysters
Siberian Caviar
Traditional Accoutrements*
150

Oscietra Grand Reserve

*Four Oysters
Oscietra Caviar
Traditional Accoutrements*
300

RAW BAR

Served with Champagne-Citrus Mignonette, Lemon-Herb Aioli, Mango or Apple Mustard

Oysters

By the half dozen

24

Clams

Six Pieces

14

Tiger Prawns

Three Pieces

20

COCKTAILS

GIN CIN!

*Gin, Wild Elderflower, Passion Fruit, Lime,
Peychaud's Bitters, Prosecco*

15

LA PECHE

*Prosecco, Handcrafted Peach Nectar Mousse
Elderflower Liqueur, Meyer Lemon Candy*

16

THE PIRATE

Rum, Lime Juice, Almond Syrup

15

THE CALOOSA

*Tradicional Tequila, Amontillado Sherry,
Velvet Falernum, Ginger, Lime, Angostura
Bitters*

15

TIKI TIKI

*Rum, Banana du Brasil, Lemon Juice, Maple,
Pineapple*

17

BOW TAI

*Fistful Bourbon, Sailor Jerry Rum, Lemon
Juice, Orange Juice, Pineapple Juice,
Almond Syrup, Angostura Bitters*

17

SAILORS DREAM

*Gin, Lemon Juice, Simple Syrup, Basil,
Blackberry*

17

CLUB COCO

*Rum, Organic Coconut Water,
Coconut Sorbet*

17

PASSION DE MER

*Beluga Vodka,
Passion Fruit, Pineapple, Lime, Sage*

19

SEALED WITH A CHIOS

*High West Double Rye Whiskey, Honey
Mastiha, Lemon, Egg White*

18

LOST AT SEA

*Beluga Vodka, Cointreau, Pomegranate,
Sage, Lemon, Angostura Bitters*

17

FIRST MATE

*Chivas Regal 12, Cherry Liqueur, Sweet
Vermouth, Orange Juice*

17

PAPER BOAT

*Fistful Bourbon, Benedictine, Aperol,
Lemon Juice*

17

MONTE NEGRONI

*Gin, Gran Classico, Campari, Carpano
Antica Formula*

16

OUR FASHIONED

*Monkey Shoulder, Homemade Coffee Honey
Syrup, Angostura Bitters*

19

CAPTAIN ROY

*Monkey Shoulder, Carpano Antica Formula,
Cherry, Angostura Bitters*

20

SAILS TASTING MENU

*Selection of Our Finest Offerings
4 Course Prix Fixe Menu \$98 per Person*

FIRST COURSE

Crab & Avocado

Beluga Gold Crème Fraîche, Pepper Jam, Mango Purée

Hamachi Crudo

Melon, Pickled Radish, Exotic Citrus

Tuna Tartare

Fennel Marmalade, White Soy Vinaigrette, Avocado Mousse, Sesame Tuile

Slow Cooked Crispy Pork Belly

Roasted Cauliflower Salad, Spring Ramps, Snow Peas

SECOND COURSE

Lobster Ravioli

Roasted Lobster, Glazed Salsify, Shellfish Reduction

Linguini

Clams, Nori, Calabrian Chili, Sea Broth

Wood-Grilled Octopus

*Calamari & Bean Salad, Pepper Condiment,
Fried Anchovy, Citrus-Ink Emulsion*

MAIN COURSE

Peppered Tuna Rossini

Seared Foie Gras, Black Truffle Reduction, Charcoal-Roasted Onions

Scallops

Citrus Emulsion, Turnip, Truffle Rice

Wood-Grilled Dorade

Grilled Asparagus, Cured Egg Yolk, Meyer Lemon

Shellfish Selection

*Langoustine, Two Tiger Prawns, Moreton Bay Bug, Lemon Herb Aioli
(Supplemental Charge \$36)*

'Tajima' Wagyu Ribeye MS6

Garlic Confit, Potato Purée

DESSERT

Chocolate Hazelnut Gâteau

Chocolate Ice Cream, Hazelnut Nougatine, Salted Caramel

Sticky Toffee Pudding

House-Made Vanilla Bean Ice Cream, Brown Sugar Caramel, Candied Pecans

Valrhona Chocolate Soufflé

*Grand Marnier Crème Anglaise, House-Made Vanilla Bean Ice Cream
(Supplemental Charge \$12)*

A 20% SERVICE CHARGE IS ADDED TO EACH CHECK



FIRST COURSE

Organic Baby Greens

*Goat Stracciatella, Roasted Shallot,
Banyuls Vinaigrette*
12

Tomato Salad

*Feta, Moscato Vinegar, Cucumber, Pickled Shallot,
Organic Kalamon Olive Paste*
14

Hamachi Crudo

Melon, Pickled Radish, Exotic Citrus, Espelette
16

Lobster Arugula Salad

*Organic Arugula, Strawberry, Honey-Glazed Root
Vegetables, White Balsamic Vinaigrette*
35

Wood-Grilled Octopus

*Calamari & Bean Salad, Pepper Condiment,
Fried Anchovy, Citrus-Ink Emulsion*
18

Mussels & Clams

Roasted Onions, Fennel, Spiced Tomato Broth
16

Gazpacho

*Heirloom Organic Tomato, Cucumber, Bell
Pepper, Fresh Melon, Feta*
16

Tuna Tartare

*Fennel Marmalade, White Soy Vinaigrette,
Avocado Mousse, Sesame Tuile*
16

Little Joe Grass-Fed Beef Tartare

*Pepper Jam, Smoked Onion Emulsion,
Organic Greens*
18

Crab & Avocado

*Beluga Gold Crème Fraîche, Pepper Jam,
Mango Purée*
20

Slow Cooked Crispy Pork Belly

Charred Oranges, Fennel, Slow-Roasted Pineapple
16

PASTA

Linguini

Clams, Nori, Calabrian Chili, Sea Broth
25

Lobster Ravioli

Roasted Lobster, Glazed Salsify, Shellfish Reduction
36

Tagliatelle

Braised Sunchoke, Roasted Wild Mushrooms, Tender Spring Onion, Piave Vecchio Cheese
19

MAIN COURSE

Wood-Grilled Whole Mediterranean Fish

Roasted Vegetables, Provençal Vinaigrette
38

Peppered Tuna Rossini

*Seared Foie Gras, Black Truffle Reduction,
Charcoal-Roasted Onions*
47

Shellfish Selection

*Langoustine, Two Tiger Prawns, Moreton Bay Bug,
Lemon Herb Aioli*
79

Organic Chicken

*Pistachio Cream, Roasted Red Pepper, Broccolini,
House-Made Chicken Fennel Sausage, Feta*
35

Acquerello Risotto

*Australian Tiger Prawns, Meyer Lemon,
Mascarpone*
36

Scallops

*Citrus Truffle Emulsion, Turnip,
Truffle Rice*
49

'Little Joe' Grass-Fed Prime Tenderloin

Australian Beef, Coffee Roasted Onions, Jus
48

CHEF'S SELECTION

Australian Steaks Aged 85 Days

Garlic Confit, Eggplant Purée

Tajima Wagyu Ribeye MS6 14oz

85

Tajima Wagyu Tenderloin MS8 7oz

85

Tajima Wagyu Bone-In Ribeye

98 Per Pound

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Whole Fish & Shellfish Market

Daily Offering fresh from the shores of the Mediterranean Sea and the Gulf of Mexico
Selections from our Fish Display are prepared on our wood-burning Grill or a la Plancha

Priced per Pound

VEGETABLE

Wild Mushrooms

English Peas, Mushroom Butter, Shallot

15

Roasted Vegetables

Provençal Vinaigrette

12

Slowly Roasted Carrots

Spiced Yogurt, Brown Butter, Hazelnuts

14

Potato Purée

French Echire Butter

12

Potato Gratin

Turnip, Sweet Onion

12

Farro Risotto

Organic Italian Farro, Asparagus, Roasted Shallots

14

Grilled Asparagus

Cured Egg Yolk, Meyer Lemon

12

DESSERT

Grand Marnier Soufflé

Grand Marnier Crème Anglaise, House-Made
Vanilla Bean Ice Cream

24

Valrhona Chocolate Soufflé

Grand Marnier Crème Anglaise, House-Made
Vanilla Bean Ice Cream

24

Pineapple Semifreddo

Fresh Passionfruit, Grilled Local Pineapple,
Oat Crisp, Meringue Crumble

16

Chocolate Hazelnut Gâteau

Chocolate Ice Cream, Hazelnut Nougatine,
Salted Caramel

16

Sticky Toffee Pudding

House-Made Vanilla Bean Ice Cream, Brown
Sugar Caramel, Candied Pecans

16

Selection of Cheeses

Marcona Almonds, Seasonal Accompaniments

24

20% SERVICE CHARGE IS ADDED TO EACH CHECK

Available for purchase, "Sails" Luxury Premium Organic Extra Virgin Olive Oil by Alexandra Drakias.
250ml, Product of Greece.

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.