

POINT ROYAL
BISTRO

• ON ICE

Florida Pink Shrimp \$ 28.00
house cocktail sauce

Seasonal Oysters \$ 21.00
key lime mignonette | lemon

• MAIN COURSE

The Burger \$ 28.00
double smashed patty | potato bread | sharp
American cheese | fried onions | shredded lettuce
house aioli | kosher pickled spear

Prime NY Steak Frites \$ 65.00
house seasoned fries | roasted shallots | rosemary
chimichurri

8oz Filet Au Poivre \$ 70.00
butter mashed potatoes | asparagus | brandied
cream sauce

Linguine with Shrimp & Pesto \$ 35.00
roasted tomato | Key West rock shrimp

Pan Roasted Branzino \$ 50.00
shaved vegetables | roasted fennel romesco

Half Chicken \$ 32.00
roasted carrots | herb sambal

Vegan Chunk Steak \$ 30.00
garbanzo bean ragout

PIZZA

Southern \$ 24.00
pulled pork | pickled fresnos | onions | sweet BBQ

Classic \$ 20.00
mozzarella | basil | marinara | parmesan

• APPETIZERS

Calabrese Chicken Wings \$ 27.00
shishito peppers | caramelized onions | herbs

Spanish Octopus \$ 28.00
roasted potatoes | crispy onions | chorizo crema

Kimchi Tuna \$ 28.00
crispy rice | spicy mayo | scallions

kurobota Pork Belly \$ 21.00
bibb lettuce | pickled vegetables | sprouts

Crab Fritter \$ 25.00
roasted tomato sauce | lemon

Chilled Gazpacho \$ 18.00
Jalapeno crab salad | croutons

GARDEN GREENS

Add protein
Chicken \$10, Shrimp \$15, Catch of the day \$18.

Bistro \$ 19.00
tender greens | shaved vegetables | grilled
halloumi | Chardonnay vinaigrette

Caesar \$ 20.00
baby romaine | spicy croutons | creamy parmesan
dressing

Burrata \$ 22.00
heirloom tomatoes | basil | seed pesto

• DESSERTS

Warm Chocolate Cobbler \$ 12.00
Tahitian vanilla popsicle | salted caramel sauce

Strawberry Cream NY
Cheesecake \$ 10.00
strawberry | crème fraiche

Tiramisu \$ 10.00
coffee cream | mascarpone

WINE BY THE GLASS

• CHAMPAGNE & SPARKLING

Veuve Clicquot, Brut, France	\$ 40.00
Moët et Chandon, Brut, France	\$ 38.00
Nicolas Feuillatte Brut, France	\$ 19.00
Freixenet, Prosecco Extra Dry, Italy	\$ 18.00

• WHITE WINES

Squealing Pig, Sauvignon Blanc, Marlborough, NZ	\$ 16.00
Nivole, Moscato D’Asti (frizzante), Italy	\$ 16.00
R. Prüm “Essence” Riesling, Mosel, Germany	\$ 17.00
Livio Felluga, Pinot Grigio, Italy	\$ 20.00
Groth, Sauvignon Blanc, Napa Valley, California	\$ 20.00
Ferrari-Carrano, Tre Terre, Chardonnay, Russian River Valley	\$ 24.00

• ROSÉ WINES

Bodvár N° 5 Rosé – Côtes de Provence, France	\$ 18.00
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• RED WINES

Clos de los Siete Red Blend, Mendoza, Argentina	\$ 18.00
Northstar, Merlot, Columbia Valley, Washington	\$ 19.00
Chateau Magnol, Red Blend, Haut-Médoc, France	\$ 20.00
Davis Bynum, Pinot Noir, Russian River Valley, California	\$ 21.00
Lange Estate, Pinot Noir, Willamette Valley, Oregon	\$ 22.00
Il Bruciato, Tenuta Guado al Tasso, Tuscany, Italy	\$ 23.00
Honig, Cabernet Sauvignon, Napa Valley, California	\$ 27.00

• DESSERT WINES

CH Roumieu, Sauternes	\$ 26.00
Far Niente Dolce	\$ 60.00
Inniskillin Vidal	\$ 44.00
Royal Tokaji 5 Puttonyos Aszu	\$ 49.00

• HANDCRAFTED COCKTAILS

Limoncello Spritz	\$ 20.00
Wheatley Vodka, Limoncello, Mint, Lemon, Prosecco	
La Passion	\$ 23.00
Don Julio Tequila Reposado, Cointreau, Mango, Hellfire Habanero Bitters, Tajin Rim	
Espresso Martini	\$ 24.00
Vanilla Absolut, Kahlua, Fresh Espresso, and a dash of Baileys	
Pink Negroni Porthole	\$ 33.00
Aviation, Aperol, Amaro Nonino, infused with Strawberry, Lemon and Raspberry	
Smoked Old Fashion	\$ 35.00
Featuring “The Diplomat Beach Resort” Single Barrel Knob Creek Rye	
Barrel-Aged Black Manhattan	\$ 35.00
Knob Creek “The Diplomat Beach Resort” Single Barrel Select Rye, Averna Amaro, Black Walnut Bitters	

• BEER

Budweiser	\$ 8.00
American-Style Larger	
Bud Light	\$ 8.00
Light Larger	
Heineken	\$ 10.00
European Pale larger	
Heineken 0.0	\$ 10.00
Non-alcoholic Larger	
Corona	\$ 10.00
American Larger	
Lagunitas	\$ 10.00
American IPA	
Guinness	\$ 12.00
Irish Dry Stout	

COGNACS, BRANDIES & GRAPPAS

Cardenal Mendoza Brandy de Jerez	\$ 25.00
Gaja Grappa “Darmagi”	\$ 35.00
Hennessy VSOP	\$ 25.00
Hennessy XO	\$ 51.00
Remy Martin VSOP	\$ 26.00
Remy Martin XO	\$ 60.00