

COCKTAILS

GL/PIT

DRAGON FRUIT MOJITO 18/72

BACARDI DRAGONBERRY RUM | DRAGON FRUIT
MINT | LIME

SPICY MARGARITA 18/72

21 SEEDS CUCUMBER JALAPEÑO TEQUILA
LIME | AGAVE

SPARKLING PALOMA 16/64

1800 SILVER TEQUILA | GRAPEFRUIT | LIME
RIONDO PROSECCO

CLASSIC MAI TAI 17/68

CAPTAIN MORGAN ORIGINAL SPICED RUM
MYER'S DARK RUM | ORANGE CURAÇAO
ORGEAT | LIME

WATERMELON MARGARITA 19/76

CASAMIGOS BLANCO | MUDDLED WATERMELON
LIME | MINT

MALIBU SPRITZ 16/64

MALIBU PASSIONFRUIT RUM | APEROL
RIONDO PROSECCO | SODA

FEELING BLUE-TIFUL 16/64

BLUEBERRY INFUSED TITO'S VODKA
COINTREAU | FEVER-TREE SICILIAN LEMONADE

MANGO COLLINS 18/72

GREY GOOSE VODKA | MANGO | LEMON SODA

**PLAYA'S SIGNATURE
THE DREAM MAKER** 19/76

PATRÓN SILVER | ST. GERMAIN
MUDDLED BLACKBERRY | AGAVE | LIME

FROZEN

FROSÉ 17/68

ROSÉ WITH HINTS OF PEACH AND STRAWBERRY

PINA COLADA 17/68

MALIBU COCONUT RUM | COCONUT | PINEAPPLE

MIAMI VICE 18/72

MALIBU COCONUT RUM | COCONUT
PINEAPPLE | STRAWBERRY

I'M COCO NUTS ABOUT YOU 35

BACARDI OCHO RUM | BACARDI PINEAPPLE RUM
COCONUT | PINEAPPLE | LIME
SERVED IN A THAI COCONUT

LIME WITH THE COCONUT 35

PATRON SILVER TEQUILA | ORANGE LIQUER |
COCONUT WATER | LIME
SERVED IN A THAI COCONUT

STRAWBERRY DAIQUIRI 17/68

BACARDI SUPERIOR RUM | STRAWBERRY

SELTZER CAN'/BUCKET

HIGH NOON HARD SELTZER 12/72

TRULY WILD BERRY HARD SELTZER 10/60

**PEACH & ORANGE BLOSSOM SPRITZ
(LOW PROOF)** 17

KETEL ONE BOTANICALS PEACH &
ORANGE BLOSSOM | APEROL | LEMON
FEVER-TREE GINGER BEER

**FLIGHTLESS BIRD
(ZERO PROOF)** 16

SEEDLIP NOTAS DE AGAVE | LIME
GUAVA-INFUSED SYRUP
FEVER-TREE SPARKLING PINK GRAPEFRUIT

NON – ALCOHOLIC BEER

HEINEKEN 0.0 12OZ 10

ATHLETIC BREWING RUN WILD IPA 12OZ 10

WINE

GL/BTL

SPARKLING

RIONDO SPUMANTE PROSECCO 17/68

DOC, VENETO, ITALY

MOËT & CHANDON IMPÉRIAL BRUT 35

REIMS, FRANCE, 187ML

VEUVE CLICQOUT YELLOW LABEL 175

REIMS, FRANCE, 750ML

CHANDON BRUT 23/90

NAPA VALLEY, CALIFORNIA, 750ML

ROSÉ

WHISPERING ANGEL 18/72

PROVENCE, FRANCE

WHITE

TERLATO FAMILY, PINOT GRIGIO 15/60

COLLI ORIENTALI DEL FRIULI, ITALY

WAIRAU RIVER, SAUVIGNON BLANC 16/64

MARLBOROUGH, NEW ZEALAND

SONOMA-CUTRER, CHARDONNAY 18/72

RUSSIAN RIVER RANCHES, CALIFORNIA

RED

MEIOMI, PINOT NOIR 16/64

CENTRAL COAST, CALIFORNIA

DAOU, CABERNET SAUVIGNON 18/72

PASO ROBLES, CALIFORNIA

BEER

12OZ BUCKET 65 | 16OZ BUCKET 72

HEINEKEN 12OZ 10

STELLA ARTOIS 12OZ 10

CORONA PREMIER 12OZ 10

CORONA EXTRA 12OZ 11

CIGAR CITY JAI ALI IPA TAMPA FL 12OZ 12

FUNKY BUDDHA HOP GUN IPA FT LAUDERDALE, FL 12OZ 10

MODELO ESPECIAL 12OZ 10

MICHELOB ULTRA 16OZ 12

COORS LIGHT 16OZ 10

MILLER LITE 16OZ 12

BUD LIGHT 16OZ 11

STARTERS

NACHOS

BLACK BEAN | PICO DE GALLO
JALAPEÑO | CILANTRO | COTIJA CHEESE
QUESO | SOUR CREAM | GUACAMOLE
WHITE CORN TORTILLA CHIPS
CHOICE OF:
ACHIOTE CHICKEN
AL PASTOR PORK

HOUSE-MADE SALSA & GUACAMOLE 16

SERVED WITH WHITE CORN TORTILLA CHIPS

BUFFALO CHICKEN WINGS

HEIRLOOM CARROT | CELERY
CHOICE OF DIPPING SAUCE:
RANCH | BLUE CHEESE DIP

CARIBBEAN SHRIMP "CEVICHE"

CUCUMBER | AVOCADO | SHAVED ONION
CILANTRO | SWEET LIME COCKTAIL SAUCE
PLANTAIN CHIPS

SALADS

ADD CHICKEN 9 | SHRIMP SKEWER 12
CATCH OF THE DAY 14

STREET CORN CAESAR

ROMAINE | GRILLED CORN
COTIJA CHEESE | TAJÍN CROUTON CRUMBLE
CHIPOTLE SPICED PARMESAN DRESSING
V

SANDIA

WATERMELON | PICKLED JICAMA
BABY HEIRLOOM TOMATO | CUCUMBER
SPICED PEPITA | ARUGULA | FETA CHEESE
ACHIOTE LIME VINAIGRETTE
GF.V

FINAL LAP

KEY LIME TRIFLE

BROWNIE ICE CREAM SANDWICH

HÄAGEN-DAZS® MINI ICE CREAM

CHOICE OF:
STRAWBERRY | VANILLA | CHOCOLATE

MAIN DIVES

TACOS

JICAMA & CABBAGE SLAW | SALSA RANCHERA
AVOCADO LIME CREMA
CHOICE OF:
BLACKENED MAHI
ACHIOTE CHICKEN
AL PASTOR PORK
BLACKENED ROCK SHRIMP ADD \$5
GF

AHI TUNA POKE BOWL*

FRESH AHI TUNA | KIMCHI AIOLI
CUCUMBER | AVOCADO | WAKAME SEAWEED
DICED MANGO | SCALLION | CILANTRO
SESAME GLASS NOODLE | EDAMAME
CARROT | SHOYU GINGER DRESSING
BLACKENED ROCK SHRIMP ADD \$5
GF

FRESH CATCH

BLACKENED MAHI MAHI | TROPICAL RELISH
COCONUT RICE | PLANTAIN CRISP

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF
FRENCH FRIES, FRESH FRUIT, OR SIDE SALAD

MAINE LOBSTER ROLL

BUTTERED BUN | HOUSE-MADE CELERY DILL
REMOULADE

CATCH SANDWICH

BRIOCHE BUN | BLACKENED MAHI MAHI
CABBAGE SLAW | BIBB LETTUCE
CAJUN AIOLI

TURKEY CLUB

SLICED TURKEY | BIBB LETTUCE
TOMATO | BACON | GARLIC HERB AIOLI

PLAYA BURGER

TWIN SPECIALTY BLEND PATTIES
BRIOCHE BUN | ONION | PICKLE
BIBB LETTUCE | TOMATO | CHEDDAR CHEESE
CHIMICHURRI AIOLI

CHICKEN SANDWICH

BIBB LETTUCE | TOMATO | SHAVED ONION
PEPPER JACK CHEESE | MANGO HABANERO SAUCE

CUBANO

SLOW-ROASTED MOJO PORK
SLICED COUNTRY HAM | SWISS CHEESE
PICKLE | DIJONNAISE

GF (GLUTEN FREE) V (VEGETARIAN) V+ (VEGAN)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
ALL PRICES SUBJECT TO 20% GRATUITY CHARGE.