

DINNER

SNACKS

- Wok Charred Edamame** / Soy / Togarashi / Sesame **9**
- Tempura Cauliflower** / Gochujang Aioli **9**
- Crispy Hominy** / Chili-Lime Spice / Sea Salt **6**
- Tomato Bread** / Grated Tomato / Olive Oil / Manchego **6**
- Rosemary Frites** / Parmesan Aioli **7**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava **9**
- Crispy Brussels Sprouts** / Shiitake / Pepper / Carrot / Yuzu / Miso Glaze **10**
- Onion Dip** / Potato Crisps **8**

SUSHI & SUCH

- Tuna** / Maguro **8**
- Salmon** / Sake **7**
- Yellowtail** / Hamachi **8**
- Shrimp** / Ebi **7**
- BBQ Eel** / Unagi **7**

- Sushi Tower** / Tuna / Crab / Rice / Wasabi Guacamole / Wonton **16**
- Crispy Rice Cake** / Spicy Tuna / Avocado / Onion / Tobiko **12**
- Tuna Pizza** / Wasabi Crème Fraîche / Pickled Shallots / Shiso / Truffle Oil **16**

SPECIALTY ROLLS

- Spicy Tuna** / Avocado / Jalapeño / Wasabi Tobiko **14**
- Salmon Kamikaze** / Cucumber / Spicy Mayo / Jalapeño / Wasabi Tobiko **15**
- Full Moon** / Tempura Shrimp / Spicy Tuna / Crab / Mango / Cranberry / Jalapeño / Macadamia **17**
- Thai Tuna** / Coconut / Macadamia / Jalapeño / Avocado / Soy Wrap **17**
- Dragon** / Tempura Shrimp / Crab / Cucumber / Spicy Mayo / Mango / Avocado / Red Tobiko **17**
- Riceless** / Tuna / Salmon / Hamachi / Crab / Avocado / Tobiko / Sesame Yuzu Mayo **16**
- Veggie** / Tomato / Cucumber / Mango / Avocado / Carrot **10**
- Hamachi-Tuna** / Hamachi / Spicy Tuna / Asian Pear / Avocado / Jalapeño / Wasabi Tobiko **17**
- Caribbean** / Spicy Tuna / Tempura Shrimp / Asian Pear / Jalapeño / Coconut / Macadamia / Mango Salsa **17**

SMALL PLATES

- Sautéed Shrimp** / Lemon / Garlic / Heirloom Tomato / Grilled Ciabatta **15**
- Mac & Cheese** / Toasted Pasta / Smoked Gouda **11**
- Curried Lentils** / Chickpea Puree / Heirloom Tomato / Watercress / Apple Slaw **14**
- Cavatelli** / Tomato Gravy / Chicken Sausage / Ricotta Salata / Herb Salad **15**
- Kale Salad** / Beet / Goat Cheese / Apricot / Crispy Barley / Strawberry Vinaigrette **14**
- Broward Burrata** / Fig Vincotto / Cracked Pepper / Speck / Almond Gastrique / Heirloom Tomato **18**
- Rotisserie Chicken Salad** / Greens / Apple / Butternut Squash / Fig Vinaigrette / Goat Cheese Croutons **14**

WOOD FIRED

- Bavette Steak** / Chili Rubbed / Yucca / Mango Chimichurri **18**
- Grilled Caesar** / Pecorino / Prosciutto / Lemon / White Bean **10**
- Steamed Bao Buns** / Duck Confit / Kimchee Veggies **14**
- Duck Breast** / Seasonal Squash / Mustard Greens / Cacao Maple Bourbon Glaze **18**
- Short Ribs** / Mustard Spätzle / Heirloom Tomato / Charred Brussels / Mushroom Demi **19**
- Grilled Octopus** / Gigande Bean / Piquillo Peppers / Salsa Verde **19**

LARGE PLATES

- Faroe Islands Salmon** / Quinoa Apricot Pilaf / Shishito / Tomato Relish / Black Bean Sake Butter **29**
- Beef Filet** / Potato Gnocchi / Broccolini / Pearl Onions / Creamy Brandy Au Poivre **40**
- Double-Cut Lamb Chop** / French Masala / Basmati / Pomegranate / Honey Lemon Raita **37**
- Beef Ribeye** / Root Vegetable Hash / Bacon / Garlic Crema / Chives / Blue Cheese Butter **42**
- Lemon Rotisserie Chicken** / Spaghetti Squash / Ratatouille Veg / Confit Tomato / Fine Herbs **25**
- Today's Fish** / Preparation Changes Daily **MP**



The Restaurant People have taken the "No Straw Pledge" to help eliminate plastics in the world's oceans, which can harm sea life.

JANUARY 2019

Hilton room charges require photo I.D. to process payment.

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    @S3SunSurfSand

EXECUTIVE CHEF: Jorlian Rivera

SUSHI CHEF: Songphon Rawangphan GENERAL MANAGER: Harmony D'Elia



We proudly serve complimentary Vero filtered water.
Locally Sourced - Thoughtfully Prepared.



SUN SURF SAND

BY THE GLASS

- Prosecco** / Ruffino / Italy **12**
Sparkling / Chandon Brut / California **16**
Champagne / Grandial / France **10**
Champagne / Moët & Chandon Brut Imperial / France **24** (split)
Rosé Champagne / Moët & Chandon Rose Imperial / France **30** (split)
Riesling / Thomas Schmitt / Germany **9**
Pinot Grigio / Santa Cristina / Italy **8**
Pinot Grigio / Santa Margherita / Italy **14**
Pinot Gris / Lange Estate / Willamette Valley **12**
Sauvignon Blanc / Ferrari Carano Fume Blanc / Sonoma **9**
Sauvignon Blanc / Kim Crawford / New Zealand **11**
Sauvignon Blanc / Whitehaven / New Zealand **12**
Chardonnay / Eve by Charles Smith / Columbia Valley **8**
Chardonnay / Joseph Carr / Sonoma **12**
Chardonnay / Wente Estate / California **13**
Chardonnay / Sonoma Cutrer / Russian River Valley **14**
Moscato / Corvo / Italy **8**
Albarino / Mar de Frades / Spain **14**
White Blend / Domain Sigalas / Santorini **12**
Rosé / Sauvion / France **9**
Rosé / Scalabrone “Marchesi Antinori” / Italy **12**
Rosé / Diving Into Hampton Water / France **12**
Pinot Noir / Seaglass / Santa Barbara **8**
Pinot Noir / Meiomi / California **9**
Pinot Noir / Byron / Santa Barbara **12**
Pinot Noir / Willakenzie Gisele / Willamette Valley **13**
Merlot / Cycles Gladiator / Central Coast **9**
Super Tuscan / Guado Al Tasso Il Bruciato / Italy **13**
Cabernet Sauvignon / Josh Cellars / California **8**
Cabernet Sauvignon / Borne of Fire / Columbia Valley **10**
Cabernet Sauvignon / Joel Gott 815 / California **13**
Cabernet Sauvignon / Bellacosa / California **15**
Malbec / Layer Cake / Argentina **8**
Zin / Four Vines / Sonoma **9**
Red Blend / Pendulum / Columbia Valley **9**

SPECIALTY COCKTAILS 12

SUBTLE & REFRESHING

- Strawberry Mamasita** / Cazadores Tequila / Strawberry / Basil / Citrus
Yuzu Ginger Mule / Tito's Vodka / Yuzu / Ginger Juice / Fever Tree Ginger Beer
Lucky Cricket / Hiro Sake / Lychee / Cilantro
The Matchmaker / Bombay Gin / Lemongrass / Coconut Water

STYLISH CLASSIC INSPIRATIONS

- Green Geisha** / Effen Cucumber Vodka / Green Tea / Lemongrass / Basil
Yuzu Sour / Suntory Whiskey Toki / Yuzu / Malbec
S3's Asian Pear / Grey Goose Pear / Pear Nectar / Ginger / Fresh Lemon / Apple Juice
Berry Mojito / Bacardi Raspberry / Strawberry / Blueberry / Mint / Lime

SLIGHTLY BOLD

- The Dragon** / Angel's Envy Bourbon / Applejack / Vanilla / Walnut
High & Rye / High West Double Rye / Peach / Fresh Lime
Rising Sun / Iwai Japanese Whiskey / Sake / Japanese Beer Syrup

MOCKTAILS 6

Add Svedka Vodka 6

Lemon Apple Oasis

Apple / Lemon / Cardamom

Spicy Coconut Crush

Pear / Coconut / Lychee
Sage / Jalapeño

Blackberry Ginger

Blackberry / Ginger / Lemonade