

BRUNCH

SNACKS

- Wok Charred Edamame** / Soy / Togarashi / Sesame **9**
- Onion Dip** / Potato Crisps **8**
- Crispy Hominy** / Chili-Lime Aioli / Sea Salt **6**
- Goat Cheese Croquettes** / Almond Crust / Red Chili Guava **9**
- Seasonal Fruits** / Agave / Ginger & Hibiscus Crystals **8**

SALADS

- Kale** / Beet / Goat Cheese / Apricot / Crispy Barley / Strawberry Vinaigrette **14**
- Broward Burrata** / Fig Vincotto / Pepper / Speck / Almond Gastrique / Heirloom Tomato **18**
- Rotisserie Chicken** / Greens / Apple / Butternut / Fig Vinaigrette / Goat Cheese Croutons **14**

BRUNCH PLATES

- Homemade Doughnuts** / Preparation Changes **8**
- Greek Yogurt Parfait** / Assorted Berries / Granola **12**
- Hazelnut S'mores French Toast** / Marshmallow Fluff / Chocolate Glaze **16**
- Mixed Mushroom Omelet** / Mahon Cheese / Spinach **13**
- Filet & Eggs** / Pomme Rosti / Pecorino Fondue / Roasted Tomatoes **39**
- Seared Tuna Benedict** / English Muffin / Miso Butter / Avocado / Gouchujang Hollandaise **19**
- Chicken & Cornbread Waffles** / Black Pepper / Ranch / Cayenne / Honey / Seasonal Fruit **15**
- Shrimp & Grits "Jambalaya"** / White Hominy / Chicken Andouille / Okra / Tomato **16**
- Huevos Rancheros** / Carne Asada / Rice / Black Beans / Tomatillo / Avocado Pepper Salsa **22**

LUNCH PLATES

- Fish Tacos** / Corn Tortilla / Jalapeño Slaw / Avocado Pepper Salsa / Black Beans & Rice **16**
- Chicken Sandwich** / Florida BBQ / Lime / Cabbage Slaw **15**
- Oak Grilled Fish Sandwich** / Lettuce / Tomato / Onion / Sauce Gribiche **MP**
- S3 Burger** / Cheddar / Crispy Onion / Pickle / Tomato / House Sauce **16**
- Add House Smoked Bacon **2** Add Sunny Side Farm Egg **2**
- Falafel Flatbread** / Marinated Tomatoes / Grilled Onion / Cucumber / Arugula / Beet / Tahini **15**
- Grilled Octopus** / Gigande Bean / Piquillo Peppers / Salsa Verde **19**
- Tuna Poke** / Marinated Soba Noodles / Cucumber / Kimchi / Avocado / Soy Mirin / Egg **20**

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**



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

   @S3SunSurfSand

August 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

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 / Moet & Chandon Brut Imperial / France **24** (split)
Rosé Champagne / Moet & 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