

# 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**
- Kani Krab Burrito** / Soybean Paper Wrap / Chai Spicy Mayo / Wasabi Ponzu **12**

## 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**
- Caribbean** / Spicy Tuna / Tempura Shrimp / Asian Pear / Jalapeño / Coconut / Macadamia / Mango Salsa **17**
- Bermuda Roll** / Tuna / Salmon / Hamachi / Cucumber / Jalapeño / Coconut / Macadamia  
Mango Salsa / Habanero Masago / Spicy Eel Sauce **17**
- Dynamite Roll** / Tempura Shrimp / Crab / Asian Pear / Avocado / Kanikama / Spicy Mayo  
Tempura Flake / Spicy Eel Sauce **17**

## SMALL PLATES

- Sautéed Shrimp** / Lemon / Garlic / Heirloom Tomato / Arugula / 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** / Walnuts / Apple / Butternut Squash / Fig Vinaigrette / Goat Cheese Croutons **14**

## WOOD FIRED

- Bavette Steak** / Chili Rubbed / Yucca / Mango Chimichurri **18**
- Grilled Caesar** / Pecorino / Prosciutto / Pistou / White Beans / Sherry / Croutons **10**
- Deconstructed Short Rib Tamales** / Queso Fresco / Pickled Red Onions / Chimichurri Aioli **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 Island Salmon Pad Thai** / Coconut Curry / Shishito / Bean Sprouts / Peanuts / Tropical Fruit Salsa **29**
- Butter Poached Filet** / Cauliflower Puree / Grilled Asparagus / Orange Roasted Fennel /  
Fresno-Infused Bearnaise **42**
- Double-Cut Lamb Chop** / French Masala / Almond Jeweled Basmati / Honey Lemon Raita **37**
- Prime Ribeye** / Shaved Truffle Foie Gras Poutine / Sharp Cheddar / Cabernet Demi /  
Foie Gras Herbed Compound Butter **42**
- Lemon Rotisserie Chicken** / Roasted Fingerling Potatoes / Baby Artichokes / Grape Tomato /  
Rainbow Carrots / Juniper Spiced Jus **25**
- Today's Fish** / Preparation Changes Daily **MP**

November 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 **17**
- Champagne** / Grandial / France **11**
- Champagne** / Moet & Chandon Brut Imperial / France **24** (split)
- Rosé Champagne** / Moet & Chandon Rose Imperial / France **30** (split)
- Riesling** / Thomas Schmitt / Germany **10**
- Pinot Grigio** / Santa Cristina / Italy **9**
- Pinot Grigio** / Santa Margherita / Italy **15**
- Pinot Gris** / Lange Estate / Willamette Valley **13**
- Sauvignon Blanc** / Ferrari Carano Fume Blanc / Sonoma **11**
- Sauvignon Blanc** / Kim Crawford / New Zealand **13**
- Sauvignon Blanc** / Whitehaven / New Zealand **12**
- Chardonnay** / Eve by Charles Smith / Columbia Valley **9**
- Chardonnay** / Wente Estate / California **12**
- Chardonnay** / Joseph Carr / Sonoma **13**
- Chardonnay** / Sonoma Cutrer / Russian River Valley **14**
- Moscato** / Corvo / Italy **8**
- Albarino** / Mar de Frades / Spain **15**
- White Blend** / Domain Sigalas / Santorini **16**
- Rosé** / Sauvion / France **10**
- Rosé** / Scalabrone “Marchesi Antinori” / Italy **12**
- Rosé** / Diving Into Hampton Water / France **14**
- Pinot Noir** / Seaglass / Santa Barbara **9**
- Pinot Noir** / Meiomi / California **12**
- Pinot Noir** / Byron / Santa Barbara **13**
- Pinot Noir** / Willakenzie Gisele / Willamette Valley **16**
- Merlot** / Cycles Gladiator / Central Coast **9**
- Super Tuscan** / Guado Al Tasso Il Bruciato / Italy **13**
- Cabernet Sauvignon** / Josh Cellars / California **10**
- Cabernet Sauvignon** / Borne of Fire / Columbia Valley **11**
- Cabernet Sauvignon** / Joel Gott 815 / California **14**
- Cabernet Sauvignon** / Bellacosa / California **15**
- Malbec** / Layer Cake / Argentina **11**
- Zin** / Four Vines / Sonoma **9**
- Red Blend** / Pendulum / Columbia Valley **10**

## 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