

# DUNE

## CHILLED ON ICE

EAST COAST OYSTERS freshly shucked, with the "Fixin's"	\$3   \$17 ½ doz
FLORIDA STONE CRAB CLAWS mustard sauce	MP
FRUTTI DI MARE 12 oysters, 4 chilled shrimp, hamachi poke, jumbo lump blue crab salad (shellfish)	\$75
SMOKED WAHOO FISH DIP crudite, saltine crackers (dairy, gluten)	\$14

## GARDEN

GRILLED KALE CAESAR pine nuts, croutons, ruby red grapefruit, ricotta salata (dairy, gluten)	\$12
LITTLE GEM GARDEN SALAD shaved vegetables, cucumbers, sprouts, our buttermilk ranch (dairy, gluten)	\$14
ADD: GRILLED CHICKEN BREAST	\$ 8
GRILLED PINK SHRIMP	\$12
SALMON	\$12

## GOOD MORNING

AVOCADO TOAST grilled sourdough, creamy feta, tomato confit, sunny side farm eggs (gluten,dairy,egg)	\$18
BLUE CRAB CAKE BENEDICT poached farm eggs, bearnaise sauce, breakfast potatoes (gluten,dairy,egg)	\$24
SHAKSHUKA harissa spiced tomato sauce, farm eggs, pita with zatar (gluten,egg)	\$16
NEW ENGLAND LOBSTER ROLL butter lettuce, fines herbs, housemade chips (gluten, dairy, shellfish,egg)	\$32
CHOCOLATE BABKA FRENCH TOAST chantilly, bourbon maple syrup, berries (gluten,dairy,nuts)	\$17

## AFTERNOON

CHARCOAL GRILLED KEY WEST SHRIMP scampi butter, grilled bread (gluten,dairy,shellfish)	\$17
DUNE BURGER 10 oz prime blend, brioche bun, nueske's bacon, LTO, cheese, fries (gluten,dairy,egg)	\$22
JOYCE FARMS ROASTED CHICKEN creamed spinach, royal trumpet mushrooms, charred lemon (dairy)	\$28
SOUTHERN HOT CHICKEN SANDWICH brioche bun, ranch slaw, bread and butter pickles (gluten,dairy)	\$18

## BUTCHER'S BLOCK STEAK & EGGS

8 oz. SKIRT STEAK	\$28
16 oz. PRIME DELMONICO RIB-EYE	\$51
10 oz. FILET MIGNON	\$48
10 oz. WAGYU NY STRIP	\$65

served with farm eggs any style & breakfast potatoes  
choice of sauce: chimichurri, bordelaise, truffle butter

## SIDES

BRUSSELS SPROUTS calabrian chili honey, parmigiano reggiano (dairy)	\$8
NUESKE'S BACON	\$6
BREAKFAST POTATOES caramelized onions, tuscan kale	\$6
FARM EGGS any style	\$6
AVOCADO 1/2 sliced	\$3

Our culinary team prides themselves on creating a menu from the local ingredients of our community, some of which will have limited availability. Your wellness is important to us. Please bring to our attention if you have an allergy as we curate our menus with many delicious ingredients that affect us all differently.

It is our obligation to disclose to you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your evening with us! Buen Provecho!

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

WE APPLY A 20% GRATUITY FOR PARTIES OF 6 OR MORE

# DUNE

## SEXY SPRITZ'S

classics being reimaged

THE CLASSIC Aperol, Prosecco, Soda, Orange Wheel	\$14
DUNE BREEZE Chateau Aloe, Pimm's, Strawberry Shrub, Prosecco, Soda	\$15
THE GRAND LIMONADA Grand Marnier, Mango, Lemon, Domaine Chandon	\$16

## COCKTAILS

unforgettable cocktails, paying homage to beach house memories

BACON & EGGS Rosie's Maple Bacon Bourbon, Egg White Lemon, Bacon	\$14
GOLDEN SANDS Botanist Gin, Tangerine Juice, Egg White	\$14
MINT TO BE Kettle One Vodka, Muddled Cucumber And Mint, St Germain, Lime Juice	\$14
NICO'S OLD FASHIONED Bulleit Rye, Bitters, Grand Marnier Float Flamed Orange Citrus	\$16
No. 30 PUNCH Don Q Rum, House Made Fruit Punch	\$14
DUNE SAZERAC Woodinville Rye, Peychaud Bitters St George Absinthe Rinse	\$14
JACK'S MARGARITA Codigo Rosa Tequila, Cointreau, Passion Fruit Lime Juice, Agave "Paying homage to Jack Ireland"	\$14

## BEER

DRAUGHT Stella Artois, Pilsner	\$8
Funky Buddha, Seasonal	\$8
Wynwood Brewery, Seasonal	\$8
BOTTLE & CANS Bud Light, Pale Lager	\$6
Funky Buddha, Seasonal	\$7
Victory, Golden Monkey Belgian Style Double	\$12

## WINES BY THE GLASS

glass/bottle

### ROSÉ

Champagne Pommery, Rose NV	\$28/150
Campo Viejo, Brut Rose Cava	\$15/\$75
Gerard Bertrand Rose, Languedoc, FR 2020	\$12/\$56
Rock Angel, Rose, Provence, FR 2018	\$16/\$64

### SPARKLING

Campo Viejo, Cava Brut	\$15/\$75
Domaine Chandon, Brut NV	\$14/\$56
Chateau Pommery, Brut Royal NV	\$23/115
Moet & Chandon, Brut NV	187mL \$23
Krug for two, Brut NV	375mL \$200

### WHITE

Kettmier, Pinot Grigio, Alto Adige 2018	\$11/\$44
Ferrari Carano, Fume Blanc, North Coast CA 2019	\$12/\$48
Cape Mentelle, Sauvignon Blanc Aus 2018	\$13/\$60
Craggy Range, Sauvignon Blanc, NZ 2018	\$15/\$60
Schloss Vollrads, Riesling, Rheingau, GER	\$14/\$56
Chalk Hill, Chardonnay, Russian River 2018	\$14/\$56
William Fevre, Chablis, France 2017	\$24/\$96

### RED

The Four Graces, Pinot Noir, Willamette, OR	\$18/\$72
Belle Glos, "Dairyman Vineyard" Pinot Noir	\$23/\$92
Banshee, "Mordecai", Red Blend CA 2016	\$13/\$52
Numanthia, Tempranillo, SP 2016	\$14/\$56
Quilt, Cabernet Sauvignon, Napa 2018	\$21/\$84
St. Francis, Cabernet Sauvignon, Sonoma	\$15/\$56
Catena, Malbec, Mendoza, Arg 2017	\$14/\$56

## CHAMPAGNE MENU

Billecart-Salmon, Blanc de Blancs, Brut, FR NV	\$190
Gosset, Blanc de Noirs, Brut Champagne, FR NV	\$325
Dom Perignon, Brut Champagne, FR 2010	\$480
Dom Perignon, Rose Champagne, FR 2006	\$999
Domaine Carneros, Brut Rose, Napa, CA NV	\$99
Krug, Brut Champagne, FR 2004	\$620
La Grande Dam, Veuve Cliquot, Brut, FR 2008	\$400
Veuve Cliquot, Brut Champagne, FR 2012	\$350
Veuve Cliquot, Brut Champagne, FR MV	\$110
Moet & Chandon, Brut Champagne, FR NV	\$125
Moet & Chandon, Brut Champagne, FR NV 1.5L	\$275
Ruinart Rose, Champagne, FR NV	\$190
Schramsberg, Blanc De Blancs, Napa, CA 2015	\$95