

DUNE

CHILLED

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, 1 crudo, 1 jumbo lump blue crab salad (<i>shellfish</i>)	\$75
YELLOWFIN TUNA CARPACCIO avocado crema, compressed cucumbers, crispy wild rice, pickled fresno	\$17
HAMACHI POKE seaweed salad, tobiko, crispy wontons, avocado, kimchi vinaigrette (<i>gluten</i>)	\$16

WARM

ROASTED ATLANTIC OCTOPUS peperonata, sauce romesco, marcona almonds, haricot vert (<i>gluten</i>)	\$22
CHARCOAL GRILLED KEY WEST SHRIMP scampi butter and grilled bread (<i>dairy, shellfish, gluten</i>)	\$17

GARDEN

GRILLED KALE CAESAR pine nuts, croutons, ruby red grapefruit, ricotta salata (<i>dairy, gluten</i>)	\$12
LITTLE GEM GARDEN SALAD shaved vegetables, cucumbers, sprouts, our buttermilk ranch (<i>dairy, gluten</i>)	\$14
BEET + AVOCADO pontano farms beets, winter citrus, cashew butter, garden mint (<i>nuts, vegetarian</i>)	\$15

SEA

FAROE ISLAND SALMON roasted almond pesto, broccolini, cipollini onions, meyer lemon (<i>dairy</i>)	\$36
PAN SEARED DIVER SCALLOPS roasted cauliflower, capers, brown butter, golden raisins (<i>dairy, shellfish</i>)	\$35
ROASTED BRANZINO marble potatoes, cherry tomatoes, tarragon creme fraiche (<i>dairy</i>)	\$36
LOBSTER CARBONARA bucatini, panchetta, english peas (<i>gluten, dairy, shellfish</i>)	\$45

LAND

DUNE BURGER 10 oz prime blend, brioche bun, neuske's bacon, LTO, cheese, fries (<i>gluten, dairy, egg</i>)	\$22
JOYCE FARMS ROASTED CHICKEN creamed spinach, charred lemon, chanterelle mushrooms (<i>dairy</i>)	\$28
FARRO RISOTTO butternut squash, maitake, heirloom carrots, crispy brussels, gremolata (<i>vegetarian, gluten</i>)	\$23
KUROBUTA PORK CHOP spaetzle, braised cabbage, grain mustard sauce, apple butter (<i>dairy, gluten, egg</i>)	\$38

BUTCHER'S BLOCK

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

choice of sauce: chimichurri, bordelaise, truffle butter

SIDES

BRUSSELS SPROUTS calabrian chili honey, parmigiano reggiano (<i>dairy</i>)	\$8
HARICOT VERT toasted almonds, brown butter (<i>nuts, dairy</i>)	\$8
ROASTED CAULIFLOWER harissa butter, yoghurt raita, preserved lemon, mint cilantro (<i>dairy</i>)	\$8
OLIVE OIL CRUSHED POTATOES (<i>vegan</i>)	\$8

CHEF DE CUISINE BRIAN BARRY

Our culinary team pride 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

SPRITZ BY THE SEA

classics being reimagined

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

COCKTAILS

unforgettable cocktails, paying homage to beach house memories

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

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
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
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 2018	\$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