

BUNGALOW

BY THE SEA

STARTERS

***TUNA POKE NACHOS • 20**
CRISPY SHRIMP CHIPS + SPICY MAYO

MINI MAINE LOBSTER ROLLS • 22
SHOESTRING FRIES

CRISPY SHRIMP TAQUITOS • 18
MANGO-PINEAPPLE SALSA

CRISPY CALAMARI • 18
MARINARA + TARTAR SAUCE

SAN DANIELE PROSCIUTTO • 20
CANTALOUPE MELON, GRISSINI

BAKED CHICKEN LOLLIPOPS • 16
SECRET BUFFALO SAUCE + PICKLED CELERY

BAJA GUACAMOLE v • 16
CHIPS + SALSAS

CRUDITÉS' + HUMMUS v • 16
WARM PITA + HOUSE DIP

*RAW BAR GF

½ DZ OYSTERS • 17

1 DZ OYSTERS • 27

½ DZ LITTLE NECK CLAMS • 17

SHRIMP COCKTAIL • 23

POACHED MAINE LOBSTER • 33

KING CRAB ½ LB • 21

WILD TUNA TARTARE • 23

MEYER LEMON,
AVOCADO, CILANTRO

SHRIMP CEVICHE • 23

BELL PEPPER,
RED ONION, LIME

HOUSE MADE WILD CURED SALMON • 21

QUEEN PLATTER - 43

6 OYSTERS • 6 CLAMS • 4 SHRIMP

KING PLATTER - 123

6 OYSTERS • 6 CLAMS • 6 SHRIMP
1 LOBSTER • KING CRAB

1 OZ OSETRA CAVIAR • 79

1 OZ RUSSIA CAVIAR • 125

SALADS

KALE SALAD GF • 14

PARMESAN + HOMEMADE DRESSING

BABY MIXED GREENS GF, V • 12

HEIRLOOM TOMATOES, PICKLED RED
ONIONS, RED WINE VINAIGRETTE

CAPRESE GF • 15

FRESH MOZZARELLA, TOMATO, BASIL

CRAB COBB SALAD • 22

EGG, BACON, TOMATO, ICEBERG,
HOMEMADE RANCH DRESSING

CAESAR SALAD • 11

ROMAINE LETTUCE, CAESAR
DRESSING, FOCACCIA CROUTONS

ADD

SHRIMP 6 • CHICKEN 6 • STEAK 7
GRILLED TUNA 6 • FRESH CRAB 8

WOOD OVEN PIZZA

MARGHERITA HEIRLOOM TOMATOES, MOZZARELLA • 18

OLLI PEPPERONI MOZZARELLA, PARMESAN, PEPPERONI • 18

GENOVESE PESTO, MOZZARELLA, ARUGULA, PARMESAN • 17

PUGLIESE NDUJA, TOMATO, MOZZARELLA, PECORINO • 19

MARE TOMATO, STRACIATELLA, SHRIMP, SQUID, CLAMS, OCTOPUS • 24

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PENNE ARRABBIATA v • 18

GARLIC, RED CRUSHED PEPPER,
TOMATO, GREEN OLIVES

FETTUCCINE ALFREDO • 19

BUTTER, CREAM, PARMESAN

FUSILLI CAPRESE • 18

CHERRY TOMATO,
MOZZARELLA, BASIL

SPECIALS

CHOICE OF FRIES, SALAD OR TABOULE

BRASSERIE STEAK + FRIES GF • 34

DAY BOAT FISH OF THE DAY GF • 32
ASPARAGUS, TOMATO, BASIL-LIME BUTTER

CAB BURGER • 16

WHITE CHEDDAR, BACON, TOMATO,
CRISPY ONIONS, BRIOCHE BUN

HOMEMADE ORGANIC VEGGIE BURGER v • 16

AVOCADO, HEIRLOOM TOMATO, KALE-AIOLI

JERK CHICKEN CAESAR WRAP • 16

TOMATOES, HUMMUS

LE CLUB • 16

TURKEY, HAM, SWISS, AVOCADO, TOMATO, MAYO

WAGYU BEEF CHEESE BURGER • 18

BABY ARUGULA, HEIRLOOM TOMATOES,
WHITE CHEDDAR, RED ONION JAM, SECRET SAUCE

WAGYU BEEF HOT DOG + FRIES • 18

DESSERT

KEY LIME PIE • 8 | **ORGANIC BIANCO GELATO GF, V • 6** CHOCOLATE • VANILLA • COCONUT • STRAWBERRY

IN OUR KITCHEN, WE USE THE BEST INGREDIENTS—FRESHNESS IS NEVER COMPROMISED. WE USE ORGANIC EGGS, FRESH FRUIT AND PRODUCE, ANTIBIOTIC FREE MEAT, AND WILD AND LOCAL FISH FROM FISHERIES THAT ARE CERTIFIED SUSTAINABLE BY MSC. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE. V = VEGAN • GF = GLUTEN FREE

Taxes are not included in prices. A mandatory 20% service charge will be added to your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
* 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.

CADILLAC HOTEL & BEACH CLUB • 3925 COLLINS AVE • MIAMI BEACH