

## RAW BAR

<b>East Coast Oysters</b> <i>Fennel Chili Mignonette, Cocktail Sauce, Lemon</i>	2.00
<b>Littleneck Clams</b> <i>Fennel Chili Mignonette, Cocktail Sauce, Lemon</i>	1.50
<b>Florida Pink Shrimp</b> <i>Cocktail Sauce, Lemon</i>	3.00
<b>Yellowfin Tuna Tartare</b> <i>Avocado, Chili-Sesame Seed Vinaigrette</i>	7.00
<b>Local Fish Ceviche</b> <i>Cucumber, Radish, Passionfruit-Aguachile, Avocado Puree</i>	5.00
<b>Stone Crab Claws</b> <i>Spicy Mustard Sauce</i>	M.P.



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## SHOOTERS

<b>Screwed Oyster</b> <i>Tito's Vodka, Navel Orange, Lime</i>	6.00
<b>Clam Michelada</b> <i>Sauza Tequila, Beer, Bloody Mary Tomato, Chili Salt</i>	5.00
<b>Shrimp</b> <i>Ginger Liqueur, Lemon, Smoked Paprika</i>	6.00

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## FROM THE KITCHEN

<b>Point Royal Ugly Burger</b> <i>Dry-Aged Double Patty, Bread &amp; Butter Pickles, Aged American Cheese, Remoulade</i>	9.00
<b>Farmer's Market Mussels</b> <i>Fennel, Tomato, Basil, Chardonnay</i>	8.00
<b>Gnocchi Pomodoro</b> <i>Tomatoes, Basil</i>	8.00

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# POINT ROYAL

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HAPPY (OYSTER) HOUR

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## NOT YOUR NORMAL BLOODY MARY

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**The Point Royal Bloody Mary** 29.00  
*Tito's Vodka, Fresh Tomato Juice, Horseradish, Black Pepper, Florida Stone Crab, Cocktail Shrimp, Oyster on the Half Shell, Celery, Olives, Chili-Lime Salt*

**The Point Royal Bloody Mary** 29.00  
*Tito's Vodka, Fresh Tomato Juice, Horseradish, Black Pepper, Florida Stone Crab, Cocktail Shrimp, Oyster on the Half Shell, Celery, Olives, Chili-Lime Salt*

# DRINKS

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### HAND-CRAFTED COCKTAILS

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<b>Tommy's Margarita</b>	9.00
<i>Sauza Tequila, Agave Nectar, Fresh Pressed Lime Juice</i>	
<b>Rosé Sangria</b>	9.00
<i>Listel Rosé, Elderflower, Fresh Fruit</i>	
<b>Tequila Sunrise</b>	9.00
<i>Sauza Tequila, House Made Grenadine, Orange Juice</i>	
<b>Mezcal Mule</b>	16.00
<i>Mescal, Tequila, Orange Juice, Ginger Beer, Sunchoke Syrup, Lime</i>	

<b>Tommy's Margarita</b>	9.00
<i>Sauza Tequila, Agave Nectar, Fresh Pressed Lime Juice</i>	
<b>Rosé Sangria</b>	9.00
<i>Listel Rosé, Elderflower, Fresh Fruit</i>	
<b>Tequila Sunrise</b>	9.00
<i>Sauza Tequila, House Made Grenadine, Orange Juice</i>	
<b>Hurricane Crush</b>	9.00
<i>Light and Dark Rum, Passion Fruit, Lemon Juice, House Made Grenadine, Oloroso Sherry Float</i>	

### BEER

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<b>Bud Light</b>	4.00
<b>Miller Light</b>	4.00
<b>Pacifico</b>	4.00
<b>Heineken</b>	4.00
<b>Funky Buddha Hop Gun</b>	4.00
<b>Stella Artois</b>	4.00
<b>O'Doul's</b>	4.00
<b>Blue Moon</b>	4.00
<b>Biscayne Bay</b>	4.00

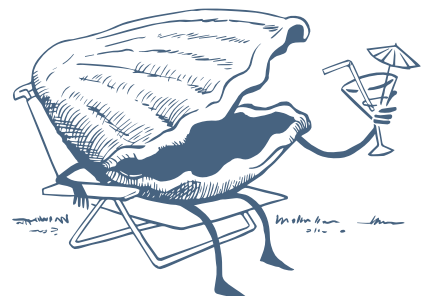
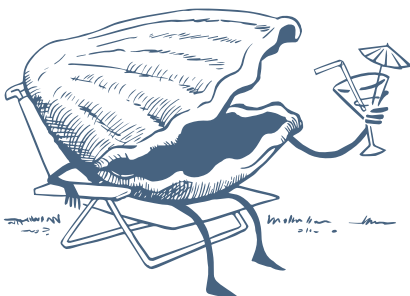
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ALL WINE BY THE GLASS  
\$2.00 OFF

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ALL WELL DRINKS \$6

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Executive Chef Jorge Negron  
Chef Geoffrey Zakarian

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