

STARTERS

MILK MONKEY BREAD 9

Maple Butter

WOK CHARRED EDAMAME 10

Soy • Togarashi • Sesame

GOAT CHEESE CROQUETTES 10

Almond Crust • Red Chili Guava

KOREAN FRIED CHICKEN BITES 14

Gochujang Glaze • Cilantro Yuzu Aioli

GRILLED OCTOPUS 21

Gigande Bean • Olive • Tomato
Piquillo • Salsa Verde

MAPLE GLAZED THICK CUT BACON 11

KALE & SPINACH SALAD 17

Fennel • Crispy Quinoa • Candied Walnuts
Mango Coulis • Thai-Curry Vinaigrette

FRESH BURRATA 19

Heirloom Tomato • Prosciutto Gastrique
Angry Garlic Salsa • Red Pepper Pesto
Grilled Ciabatta

FRITES 9

Parmesan Aioli • Fresh Herbs

SEASONAL FRUIT 12

Watermelon & Guava Juice • Grapes
Whipped Cream



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BRUNCH

HOMEMADE DOUGHNUTS 9

GREEK YOGURT PARFAIT 13

Assorted Berries • Granola

ALMOND CRUSTED FRENCH TOAST 18

Strawberry & Banana Pudding
Whipped Cream • Cinnamon

S3 BENEDICT 19

English Muffin • Maple-Glazed Nueske's Bacon
Spinach • White Miso Hollandaise • Spiced Potatoes

STEAK & EGGS* 34

7 oz NY Strip • Boulangère Potatoes
Parmesan Fondue

MIXED MUSHROOM OMELET 15

Fontina Cheese • Spinach
Spiced Potatoes

STEAK BURRITO 19

Three Cheese Blend • Roasted Peppers & Onions
Caldo Jus • Scrambled Eggs
Avocado Crema • Spiced Potatoes

SHRIMP & GRITS 18

Pepperjack Grit Cake • Green Tomato Relish
Andouille-Okra Jambalaya • Sunny Egg

HUEVOS RANCHEROS TOSTADAS* 24

Carne Asada • Black Beans
Ranchero Sauce • Guacamole

SEAFOOD

GRILLED FISH SANDWICH 17

Cajun Remoulade • Fried Green Tomato
Lettuce • Red Onion

PIBIL SEAFOOD TACOS

SHRIMP 21 • LOCAL FISH 22

Grilled Pineapple • Escabeche Vegetables • Avocado
Adobo Sauce • Cilantro • Garlic Yucca Fries

POKE PLATE*

SALMON 22 • TUNA 24 • HAMACHI 28

Furikake Sushi Rice • Seaweed & Edamame Salad
Tempura Nori • Benishoga Ginger • Truffle Yuzu Ponzu
Avocado Purée • Scallions

SALMON BOWL 32

Glazed Salmon • White Rice • Pickled Onion
Cucumber • Pickled Ginger • Seaweed Salad
Arare Pearls • Avocado Crema

STEAK

FILET MIGNON 8oz 46

SKIRT STEAK 10oz 48

NEW YORK STRIP 14oz 52

All Steaks with Black Garlic Yakniku Glaze
Kimchi Guava Shishitos

CHOICE OF SAUCE:

MISO HOLLANDAISE 4 • CHIMICHURRI 3

COGNAC DEMI 4

S3 BURGER 18

Cheddar • Crispy Onion • Pickle • Lettuce
Tomato • House Sauce
Add House Smoked Bacon +2, Sunny Side Farm Egg +2



General Manager: Indy Wright
Executive Chef: Carlos Rodriguez
Sushi Chef: Ped Phommavong

@S3SunSurfSand
S3Restaurant.com
WINTER 2025

18% gratuity added to parties of five or more.
*Consuming raw or undercooked meats, poultry, seafood,
or eggs may increase your risk of foodborn illness.