

## Starters

LIQUE  
*Miami*

### Pan Seared Foie Gras 38

Baked Apples | Baguette | Fig Jam | Berry Sauce

### Foie Gras Pate 22

Baguette | Fig Jam | Berries | Sweet Sauce

### Escargot 18

Garlic Butter | Sourdough

### Dynamite Shrimp 22

Spicy Mentaiko Mayo

### Korean Wings 24

Korean Chili Glazed | Blue Cheese Sauce

### Cauliflower 23

Parmesan Truffle Cream

### Truffle Flat Bread 29

Portabello Mushroom Arrugula | Shaved Parmesan

### Grilled Eggplant 21

Hummus | Chimichurri

### Truffle Mushroom Risotto 38

Creamy Porcini | Wild Mixed Mushroom | Green Peas | Green Onions

**Add On:** 6oz Pan Seared Salmon +20

6pc Fried Shrimp +16

### Mediterranean Trio Dip 29

Hummus | Baba Ghanoush | Eggplant | Simit Bagel

## Greens

### Greek Salad 19

Cucumber | Tomato | Red Onions | Feta Cheese  
Parsley | Kalamata Olives | Petite Bell Pepper  
Lemon Oregano Dressing

### Beet Salad 21

Red Onion | Orange | Yogurt Sumac | White Balsamic

### Burrata 23

Baby Arugula | Tomato | Pesto Sauce | Truffle Oil  
Balsamic Glaze

### Crispy Eggplant Salad 22

Arugula | Tomatoes | Sesame Seeds | Teriyaki and  
Unagi Sauce | Creamy Goat Cheese

### Duck Salad 22

Smoked Duck Breast | Arugula | Berries | Truffle Oil  
Berry Sauce

## Sea

### Red Snapper 65

Deep Fried Spiced Whole Snapper

### Grilled Salmon 40

Creamy Porcini | Herb Relish | Pomegranate

### Whole Grilled Branzino 62

Butterflied | Harissa Butter | Lemon

### Grilled Octopus 42

Baby Potatoes | Caper Aioli Sauce | Tomato Sauce  
Unagi Glaze

### Lobster Ravioli 42

Creamy Lobster Sauce

### Shrimp Pasta 32

Creamy Porcini | Truffle | Parmesan Garlic Sauce

## Raw Bar

### Truffle Tuna Tartar 35

Ponzu | Avocado | Truffle Oil

### Tuna Tataki 25

Seared Tuna | Mango Citrus Sauce | Sesame Seeds Micro  
Greens

### Hamachi Crudo 32

Citrus Dressing | Orange Marmalade

### Beef Carpaccio 32

Onion Jam | Pickled Shimeji Mushroom | Salt | Almonds

## Caviar Bar

*Served with egg, onion, chives, crème fraîche, blinis*

### TSAR Caviar Flight \$195

1 OZ OF EACH BOWFIN, HACKLEBACK, PADDLEFISH  
UPGRADE: Add on a bottle of Taittinger Brut \$300

### TSAR PREMIUM FLIGHT \$255

1 OZ OF EACH ROYAL OSETRA, KALUGA GOLD, SIBERIAN  
STURGEON

## Oyster Bar

### ½ Dozen Oysters Rockefeller 36

Baked in Basil sauce | Parmesan Cheese | Panko Crust

### 1 Dozen Oysters Rockefeller 72

Baked in Basil Sauce | Parmesan Cheese | Panko Crust

### ½ Dozen Oysters 24

### 1 Dozen Oysters 40

## Earth

### New Zealand Rack Of Lamb 59

Lemon | Adjika | Creamy Mushroom

### Tomahawk 142

Prime cut 32 oz | Maitake | Lemon

### Whole Peking Duck 140

Scallion Pancake | Cucumber Salad | Hoisin Sauce

### New York Strip Steak 14.oz. 79

Maitake | Lemon | Creamy Mushroom

### Charcoal Skirt Steak 12 oz. 52

Soy Base | Grilled Pepper | Tomato | Chimichurri  
Asian Ginger Sauce

### Short Rib 42

Slow Cooked Short Rib | Herb Mashed Potatoes  
Beef Jus

### Lique Burger 37

Secret Sauce | Tomato | Cheddar | Arugula

### Lamb OR Chicken Lula Kebab 37

Sumac Onion | Lavash | Adjika Sauce

## Sides

### Mushrooms 26

Ponzu | Truffle Butter | Shiitake | White | Brown  
Beech

### Truffle Fries 17

Parmesan Cheese | Fresh Herbs

### Brussel Sprouts 18

Kimchi Glaze

### Mashed Potato 17

Tripple Cheese

### Truffle Potato Bricks 19

Garlic | Parmesan Cheese

### Seasonal Grilled Vegetables 17

### Lobster Mac & Cheese 36

Creamy Truffle Parmesan Sauce w/mozzarella