

# ember

— SIP | SWIM | SUNSETS —

## Salads

add: chicken 7 | shrimp 8 | salmon 12 | steak 14

### Caesar Salad | 12

tomato, parmesan, croutons

### Prime Waters Wedge | 13

tomato, bacon, red onion, blue cheese crumble, Crystal's vinaigrette

### Greek Salad | 15 ✓

tomato, red onion, cucumber, kalamata olive, fresh greens, feta, ceci beans, Greek dressing

### Mixed Berry & Goat Cheese | 14 ✓

baby arugula & spinach, parmesan, candied walnuts, strawberry vinaigrette

### Caprese | 12 ✓

tomato, mozzarella, basil, balsamic drizzle

## Cold Plates

### Roasted Red Pepper Hummus | 14 ✓

vegetable assortment, roasted garlic naan

### Smoked Fish Spread | 16

locally caught & smoked mahi spread from Nachman's of Redington Shores with veggies and crackers

### Chicken Orzo Bowl | 17

grape tomato, cucumber, feta, lemon zest, extra virgin olive oil

### Imported Cheese & Meat Board | 32

fresh mozzarella, danish brie, smoked gouda, swiss cheese, spanish manchego, salami, prosciutto, pepperoni, candied walnut, fig jam honey

### Ruskin Bruschetta | 14 ✓

tomato, fresh basil, e.v.o.o., balsamic glaze

### Blue Cheese Pub Chips | 15 GF

tomato, bacon, scallion, red onion, balsamic drizzle

### Shrimp Cocktail | 17 GF

horseradish cocktail sauce

### ° Seared Ahi Tuna | 24

seaweed salad, sesame, wasabi crema, pickled ginger, ponzu, sriracha

## Warm Plates

### Garlic Parmesan Truffle Fries | 15

crispy battered fries, white truffle oil

### Grouper Bites | 22

lemon, tangy remoulade, tartar

### Bone-in Chicken Wings | 6 for 14 | 12 for 24

smoked BBQ, garlic parmesan, mild or hot served with house ranch or house bleu cheese

### Battered Tenders | 17

smoked BBQ, garlic parmesan, mild or hot

### Seared Scallops | 24 GF

seaweed salad, asparagus, mushroom, sesame, wasabi creme

## Naan Flatbreads

**Artisan** | mozzarella, pepperoni, mushroom | 17

**Rustic** | arugula, mozzarella, mushroom, red onion, parmesan, basil pesto, e.v.o.o. | 17 ✓

**Smokehouse** | bourbon bbq, bacon, mozzarella, caramelized onion, naan | 18

## Signature Handhelds

served with house-made kettle chips

substitute fries: battered 2 | sweet potato 3 | hand cut 4 | pickle fries 5

### Grilled Chicken Caesar Wrap | 14

tomato, parmesan, romaine, spinach tortilla

### Sweet Cajun Chicken Wrap | 16

housemade pineapple salsa, spinach + arugula, avocado ranch, blackened chicken breast, spinach tortilla

### ° Skyway Sliders | 16

black Angus beef, lettuce, tomato, caramelized onion, 'A1' aioli

### Turkey Club | 15

bacon, cheddar, iceberg, tomato, red pepper aioli

### Ybor Cuban Sandwich | 17

pulled pork, ham, salami, pickle, mustard, pressed cuban bread

### Sea-breeze Fried Chicken Sandwich | 17

lettuce, tomato, crispy onion ring, bacon, swiss, & bang bang sauce

## Sides

**Kettle Chips** | 4 ✓ GF

**Chilled Veggie Dippers** | 6 ✓ GF

**Battered | Sweet Potato | Hand Cut | Pickle Fries** 6

**Fresh Seasonal Fruit** | 6 ✓ GF

## Desserts

**Key Lime Pie** | 10

**Reese's Peanut Butter Mousse Pie** | 11

**A 20% service gratuity will be automatically applied to your bill for your convenience.**

° Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

✓ = Vegetarian | GF = Gluten Free

## Cocktails

- Whiskey Smash | rye whiskey, lemon, mint, simple | 11  
Red Skies | gin, sparkling wine, dry vermouth, lemon, raspberry | 11  
Treasure Island | pineapple rum, coconut, lime, orange bitters | 13  
Madeira Mojito | white rum, mint, lime, passionfruit, club soda | 14  
Sunken Gardens | vodka, lime, cucumber, basil, celery bitters, club soda | 12  
Tropic Breeze | gin, cucumber, grapefruit, lemon | 11  
Johns Pass | bourbon, earl grey simple, aromatic & cherry bitters | 12  
Castaway | rumhaven coconut rum, fresh coconut water, lime, club soda & coconut shavings | 12  
Flavored Cambria Margarita | Pineapple | Passionfruit | Mango | tequila blanco, lime, agave | 15  
Elevate with Nosotros Blanco Agave Tequila | 2  
Espresso Martini | Coffee blend, cold brew rum, kahlua, chocolate bitters, raw sugar | 14

## Signature Cambria Coconuts | \$22

Refills (per day) | \$10

- Piña Colada | Banana Colada | Frozen Rum Runner | Frozen Margarita  
Coconut Smoothie (non-alcoholic)

## Craft Beer

- Bench Life Green Bench Brewing | St. Petersburg, FL | 9 *draft*  
light bodied, crisp, refreshing lager. abv: 4.6%  
Florida Man Double IPA Cigar City Brewing | Tampa, FL | 10 *draft*  
herbal, sweet, hazy & spicy double IPA abv: 9%  
Jai Alai IPA Cigar City Brewing | Tampa, FL | 9 *draft*  
blend citrus and tropical fruit notes, balanced by a slight bitterness and caramel malt abv 7.5%  
Graffiti Orange 7venth Sun Brewing | Tampa, FL | 8 *draft*  
wheat beer brewed with lactose and orange peel, aged on whole vanilla beans. abv: 5.9%  
Beach Blonde Ale 3 Daughters Brewing | St Petersburg, FL | 8 *draft*  
smooth malt profile with subtle hints of citrus and sweetness abv: 5%  
Pineapple Cider 3 Daughters Brewing | St Petersburg, FL | 8 *draft*  
traditional cider with sweet, juicy pineapple notes for a smooth, slightly tangy finish abv 5.5%  
Yuengling Lager | Tampa, FL | 8 *draft*  
amber lager with rich, caramel flavor and a smooth finish . abv: 6.0%  
Michelob Ultra | Jacksonville, FL | 8 *draft*  
Light, crisp American lager with a refreshing finish . abv: 6.0%

## Local Tall Cans

- Florida Orange IPA 3 Daughters Brewing | St Petersburg, FL | 9  
Juicy orange flavor swims with citrusy, aromatic hops in this Florida-inspired IPA abv 6.9%  
My Boy Blue! Blueberry Wheat Florida Ave Brewing | 9  
A subtly sweet berry flavored wheat ale abv 5.9%

## Additional Cans

- Coors Light, Bud Light, Miller Light, Michelob Ultra  
Corona Extra, Blue Moon, Stella, NUTRL, Heineken 0.0, Non-Alcoholic Mango Cart | 7  
High Noon, Surfside, White Claw Hard Seltzer, Guinness | 8

## Wine

	6oz.	9oz.	bottle
Pulpoloco Sangria   Smooth Red or Crisp White   12			
Bottega Prosecco   Italy	10	--	34
Moet & Chandon Imperial Brut   France	-	--	110
Seaglass Riesling   California	9	12	32
Hampton Water Rosé   France	10	13	36
Kim Crawford Sauvignon Blanc   New Zealand	11	14	36
Josh Cellars Pinot Grigio   California	10	13	36
Sterling Chardonnay   Napa	9	12	32
Cambria Chardonnay   California	13	16	46
Altos Terrazas Malbec   Argentina	11	14	38
14 Hands Merlot   Washington State	12	15	38
Meiomi Pinot Noir   California	11	14	38
Cambria Pinot Noir   California	13	16	46
Decoy Red Blend   California	14	17	48
Josh Cellars Cabernet   California	10	13	36

## Ember Rooftop Bar & Lounge

Bar Hours

Sunday – Thursday: 11AM – 10PM

Friday & Saturday: 11AM – 11PM

Rooftop Dining

Sunday – Saturday : 11AM – 10PM