

OPERATIONS PLAN

for

1 Ocean Drive,

Miami Beach, Florida

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Project Concept

The Pier Park redevelopment project proposes to transform the property located at 1 Ocean Drive into a world-class beachfront destination that enhances public access, celebrates Miami Beach’s coastal identity, and provides a range of high-quality recreational, dining, and retail amenities. Developed through a partnership between Boucher Brothers and Major Food Group, with design oversight by architect Kobi Karp, Bishop Design, and landscape architect ENEA, the project will establish a one-of-a-kind gathering place at the southern gateway of Miami Beach.



The project seeks to reactivate this key civic site through a cohesive and sustainable design that integrates architecture, landscape, and open space into a unified pedestrian environment. Building on the Boucher Brothers’ decades-long leadership in Miami Beach hospitality and MFG’s track record of developing some of the city’s most acclaimed dining and social destinations, Pier Park will elevate Miami’s waterfront experience to

international standards while remaining accessible to residents and visitors alike.



The master plan includes upgraded beach and pool facilities, new cabanas and shaded lounging areas, and a series of terraced landscapes that create a fluid connection between the beach club, boardwalk, and ocean. The pool deck will serve as a central feature of the property—an expansive, resort-caliber environment surrounded by tropical plantings curated by ENEA, designed to reflect the relaxed yet refined character of Miami Beach.

At the heart of Pier Park’s activation are three signature Major Food Group concepts:

- A Mediterranean restaurant, lively and abundant, celebrating fresh seafood, seasonal produce, and convivial dining by the sea.
- Teppanyaki Rooms, offering an intimate, high-energy dining experience that showcases the artistry of Japanese cuisine.
- Sadelle’s Café on the Boardwalk, an all-day destination serving bagels, salads, sandwiches, and fresh juices for beachgoers and neighborhood guests.

Food and beverage service will extend seamlessly to the beach and pool areas, where guests may enjoy light, shareable dishes and cocktails served under elegant umbrellas and cabanas.

Additional program elements include a retail store featuring a curated mix of international and local brands and art. Collectively, these components are designed to support a balanced environment that promotes recreation, culture, and community engagement. The project's goal is to deliver a signature, enduring public asset that exemplifies design excellence, environmental stewardship, and the hospitality leadership for which Boucher Brothers and Major Food Group are renowned.



Hours of Operation

The site shall be open every day of the year, subject to weather (as to outdoor areas) and Force Majeure Events. Hours on site will vary depending on the specific programming area, but elements of the site will be open to the public between 9:00 a.m. – 11:00 p.m.

October 17, 2025

Parking & Valet

The project will satisfy its parking requirements by use of a surface lot for City/public use, and an understory to serve the restaurants and other onsite amenities. In addition to parking spaces, there will be additional parking for scooters (15 spaces) and bicycles (45 spaces). The use of bicycles and other alternative transportation will be encouraged and supported by shower amenities available onsite. The surface lot will have 72 designated City/public parking spaces in the Public Parking Area. Valet service will be available on site.

Deliveries & Collections

The following procedures will be implemented to ensure minimal impact on local residents and neighboring businesses. All deliveries will be received within the dedicated on-site loading area, unless the delivery vehicle is too large to utilize said area. The Loading Area is fully enclosed and has a roll-up gate.

Trash collection will similarly occur from the designated trash and recycling area, accessible via the loading area.

Delivery and collection operations at the Project will abide by all applicable City of Miami Beach Ordinances and City of Miami Beach Freight Loading regulations, as they may be amended or issued from time to time.

Security

The Applicant will incorporate a Project-wide security system. Security cameras, with recording capabilities, will be placed around the property including at all access points, within staircases, and at various locations within the parking lots. Additionally, security

cameras will be located throughout all floors covering the front of house, back of house, and storage areas to ensure there are no blind spots within the restaurants.

As part of it's security, the applicant will include access control measures such as key-card access to BOH areas. In addition to limiting access, these measures serve to track who is accessing BOH areas. Employees will access the space off of the Loading Bay Area.

The main guest-facing access points to the site, including the Beach Club, Mediterranean restaurant, and Japanese restaurant, feature reception areas / host stands, where guests will be greeted by hostesses and directed through the premises. All project staff will endeavor to ensure that guests have a safe and enjoyable experience.

Sample Menus



TAHINI HUMMUS · MUHAMMARA · TZATZIKI

Served with fresh baby vegetables and warm pita



TRADITIONAL CAVIAR SERVICE

caviar served with gougères, chips, brioche, chives, crème fraîche

Black Diamond "Russian Ossetra"	XX
Tsar Nicoulai "Golden Osetra"	XX
Caviar Russe "Select Osetra"	XX

OYSTERS

served with cucumber mignonette, red wine mignonette, and lemon XX

STARTERS

FLATBREAD garlic, kaluga caviar, burrata	XX
SEA URCHIN lardo, toast	XX
SPANISH ANCHOVY black truffle, cultured butter, salsa verde, toast	XX
LITTLE GEM SALAD white anchovy, pecorino barolo vinaigrette, mollica	XX
BRANZINO seabass tartare, pistachio, calabrian chile, radish, chive	XX
LANGOUSTINE TARTARE crispy rice, garlic, lemon.....	XX
TUNA TARTARE tomato, cucumber, olive, calabrian chile, basil	XX
RED PRAWN TARTARE fennel tarragon, lemon, sugo	XX
LOBSTER nova scotia lobster, burrata, basil, eggplant al funghetto	XX
GRILLED OCTOPUS smoked potato, radish, chile, tonnato	XX

CRUDO

SEA BASS sturgeon caviar, mussel vinaigrette	XX
YELLOWTAIL hamachi, pineapple, peach, cucumber.....	XX
TUNA yellowfin tuna, oyster crema, artichoke	XX
SCAMPI pacific langoustine, crustacean oil, chive	XX
CLAMS razor clam, manilla clam, prosciutto, fennel	XX
SEA SCALLOP tomato, cucumber, red onion, basil	XX





❧ PASTA ❧

- SPAGHETTI** manila clam, baby leek, garlic, peperoncinoXX
GNOCCHETTI shrimp, cannellini, chile, rosemary oilXX

SEAFOOD MAFALDINE
 pasta ribbons, king crab, garlic butter, parsley, lemon, mollica.....XX

- CASARECCE** jumbo lump crab, sea urchin basil, calabrian chileXX
PAPPARDELLE ARRABBIATA lobster, tomato, calabrian chile, basilXX
MUSHROOM RISOTTO wild mushrooms, taleggio, parmigianoXX
LOBSTER RISOTTO hazelnut brown butter, tarragonXX

❧ MEAT & FISH ❧

- SWORDFISH** grilled swordfish, fennel, clam, chorizo vinaigretteXX
DOVER SOLE pan-seared dover sole, limoneXX
SCALLOPS pan-seared sea scallop, summer squash, spaetzle, mintXX
SIRLOIN grilled dry-aged sirloin, little gem, bone marrow panzanellaXX

GRILLED

WHOLE SCAMPI
 seared new zealand langoustine, garlic butter, arugula, limone

TUNA
 bigeye tuna loin, cauliflower salsa rossa

TOMAHAWK
 40-day dry-aged tomahawk ribeye steak, little gem, bone marrow panzanella

SIDES

- ARUGULA** wild arugula, radish, limoneXX
ESCAROLE sautéed escarole, white anchovy, garlicXX
BROCCOLINI bomba calabreseXX
MUSHROOMS fresh herbsXX
POTATOES parmigiano, capersXX



cold appetizers

EAST COAST OYSTERS	xx
TUNA & CHILIES	xx
YELLOWTAIL POKE	xx
WASABI LOBSTER	xx
YUZU CRAB	xx
WAGYU UNI CARPACCIO	xx
CLUB CAVIAR SERVICE	xx

hot appetizers

EDAMAME	xx
COCONUT ROCK SHRIMP	xx
WAGYU BEEF SKEWER	xx
SPICY CHICKEN YAKITORI	xx
SANSHO OCTOPUS	xx
MUSHROOM SPRING ROLL	xx
LOBSTER DUMPLINGS	xx

salads

SPICY CUCUMBER	xx
GINGER CARROT BLOSSOM	xx
HEART OF PALM	xx
LOBSTER AVOCADO	xx
WARM MUSHROOM	xx

house rolls

CUT

SCALLOP DRAGON	xx
SPICY TORO	xx
TUNA ROSSINI	xx
LOBSTER SURF & TURF	xx

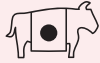
HAND

SALMON IKURA	xx
LOBSTER TEMPURA	xx
TORO & UNI	xx
CAVIAR	xx

add caviar to any roll - xx

teppanyaki

GARLIC CHICKEN	xx	DIVER SCALLOPS	xx
WHOLE BRANZINO	xx	MADAGASCAR SHRIMP	xx
DRY-AGED NEW YORK STRIP	xx	WHOLE LOBSTER	xx
DRY-AGED PORTERHOUSE	xx	LOBSTER TAIL	xx
TSUKUNE	xx	SALMON TERIYAKI	xx
TOMAHAWK RIBEYE cumin & szechuan rubbed	xx	YUZU BLACK BASS	xx



wagyu



MIYAZAKI MIYAZAKI PREFECTURE	xx	OLIVE KAGAWA PREFECTURE	xx
SNOW HOKKAIDO PREFECTURE	xx	KOBE HYOGO PREFECTURE	xx

JAPANESE WAGYU IS PRICED PER OUNCE AND SOLD IN 4 OUNCE INCREMENTS

SKIRT 8oz, MISHIMA RESERVE xx

FILET 6oz, WAGYU xx

OUR AMERICAN WAGYU IS A CROSS BREED OF JAPANESE KUROGE AND AMERICAN BLACK ANGUS

fried rice

GARLIC	xx
UME SHISO	xx
SPICY SHRIMP	xx
WAGYU SHIITAKE	xx

sides

KYOTO SWEET POTATOES	xx
STEAMED PEA SHOOTS	xx
BLACK GARLIC LONG BEANS	xx
BLISTERED SHISHITO PEPPERS	xx
SESAME MISO EGGPLANT	xx

sushi & sashimi

KANPACHI	xx	TUNA	xx
HAMACHI	xx	CHU TORO	xx
IKURA	xx	HIRAME	xx
KING SALMON	xx	O TORO	xx
KIMEDAI	xx	SCALLOP	xx
AKAMUTSU	xx	SANTA BARBARA UNI	xx
AJI MACKEREL	xx	HOKKAIDO UNI	xx
UNAGI	xx	SWEET SHRIMP	xx
BEST DRESSED SUSHI	xx	SWARED WAGYU	xx
CHEF'S SELECTION SUSHI	xx		
CHEF'S SELECTION SASHIMI	xx		

OUR TUNA IS SUSTAINABLY RAISED IN AN OCEAN FISHERY IN MISHIMA, HAND SELECTED AND FLOWN IN FROM JAPAN

FISH

All selections served with tomato, cucumber, capers and your choice of bagel: plain, sesame, poppy, everything, onion, salt & pepper

All fish is hand-sliced to order in traditional New York style

HOUSE SALMON..... 26	STURGEON 30
SMOKED SCOTTISH 28	WHITEFISH SALAD 19
SABLE..... 30	SALMON SALAD..... 19
	(add Trout Roe +15)



SADELLE'S TOWER

· 139 ·

TUNA SALAD..... 17	EGG SALAD 15
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EGGS

CLASSIC EGG SANDWICH*

Fried Eggs, Bacon, Muenster..... 20

HEALTHY EGG SANDWICH

Egg Whites, Arugula, Green Chili..... 22

EGGS ANY STYLE*

Scrambled, Fried or Poached, served with potatoes and bagel 20

BENEDICTS

All made with classic hollandaise, poached eggs & toasted brioche

choose one · 29

SALMON ... HAM ... AVOCADO



OMELETTES

LEO House Salmon, Caramelized Onions, Crème Fraîche 29

SALAMI & EGGS Beef Salami, Carmelized Onions, Mustard 22

CUSTOM Choose Three: Mushroom, Pepper, Onion, Tomato, Chives, Herbs, Salami, Bacon, Ham, Muenster, American, Cheddar, Swiss..... 23

CAVIAR

FRENCH TROUT ROE OR RUSSIAN OSETRA (1oz)

SOFT SCRAMBLED EGGS.....37/80

LATKE ROYALE41/90

TRADITIONAL CAVIAR SERVICE.....M/P

ADD TO ANY DISH.....25/65

SPECIALTIES

GRAPEFRUIT COCKTAIL 16

AVOCADO TOAST 20

OATMEAL..... 15

FRENCH TOAST..... 23

BLUEBERRY PANCAKES..... 19

CHEESE BLINTZES..... 20

STARTERS

TUNA TARTARE* 38

ASPARAGUS VINAIGRETTE 17

PIGS IN A BLANKET 21

CRISPY LATKES 19

COCONUT SHRIMP 22

SEARED VEAL DUMPLINGS..... 23



SOUP

MATZO BALL 16

MUSHROOM BARLEY 16

TOMATO..... 16

SALADS

Choice of Russian, Blue Cheese, Dijon, Balsamic or Herb Vinaigrette
Salads can be Dressed Table Side or Dressing can be Served on the Side

BEVERLY

Turkey, Cheddar, Bacon, Beet, Tomato, Balsamic Vinaigrette 26

WALDORF

Chicken, Raisin, Walnut, Celery, Apple, Russian Dressing..... 26

FREDDY

Shrimp, Heart Of Palm, Avocado, Radish, Crispy Shallots,
Dijon Vinaigrette 35

GREEK

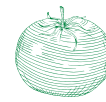
Cucumber, Feta, Tomato, Olives, Red Onion, Herb Vinaigrette 24

COBB

Chicken, Bacon, Egg, Avocado, Tomato, Blue Cheese Dressing 28

ZOEY

Salmon, String Bean, Potato, Tomato, Asparagus, Dijon Vinaigrette 35



SANDWICHES

Served With a Side of French Fries

TUNA MELT..... 22

GRILLED CHEESE 16

FRIED CHICKEN 28

GRILLED CHICKEN..... 29

SPECIAL CHEESEBURGER 29

TRIPLE DECKER

choose two · 36

TURKEY ... ROAST BEEF ... HAM ... BACON



SIDES

BREAKFAST POTATOES 10

BACON9

SAUSAGE9

AVOCADO8

SADELLE'S COLESLAW 10

NEW YORK PICKLES..... 10

BAGEL & CREAM CHEESE5

GLUTEN FREE BAGEL & CREAM CHEESE6

TOAST Challah or Rye.....3

FRENCH FRIES.....9

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

POOL & BEACH MENU

RAW & COLD

- East Coast Oysters — cucumber mignonette, yuzu ponzu
- Tuna Tartare — avocado, cucumber, Calabrian chile, basil
- Yellowtail Crudo — pineapple, radish, chili oil, sea salt
- Wasabi Lobster Roll — chilled roll with citrus aioli, shiso leaf
- Caviar Service — served with chips, crème fraîche & brioche

SALADS & LIGHT BITES

- Saddle's Cobb — chicken, avocado, egg, bacon, tomato, blue cheese
- Heirloom Tomato & Burrata — basil, olive oil, sea salt
- Chilled Lobster Salad — Nova Scotia lobster, citrus, arugula, avocado
- Spicy Cucumber Salad — sesame, rice vinegar, chili threads

HANDHELDS & BEACH BURGERS

- Grilled Chicken Sandwich — miso slaw, sesame aioli, toasted brioche
- Tuna Melt Flatbread — seared tuna, tomato confit, aged cheddar
- Special Cheeseburger — dry-aged beef, muenster, caramelized onion
- Crispy Shrimp Roll — coconut shrimp, lime mayo, shredded lettuce

FROM THE GRILL

- Whole Branzino — grilled, olive oil, lemon, herbs
- Grilled Swordfish — fennel, chili vinaigrette, baby greens
- Wagyu Skewer — soy glaze, sesame, scallion
- Spicy Chicken Yakitori — yuzu glaze, shichimi pepper

SIDES

- Black Garlic Long Beans — sesame crumble
- Truffle Fries — parmesan, chive, aioli
- Steamed Pea Shoots — garlic oil, sea salt
- Seasonal Fruit Platter — tropical fruit, mint syrup

SWEET FINISH

- Coconut Panna Cotta — pineapple compote, macadamia crumble
- Chilled Mochi Ice Cream Trio — yuzu, matcha, mango

- Sadelle's Cheesecake Jar — seasonal berry compote

BEVERAGE HIGHLIGHTS

- Frozen Yuzu Margarita
- Aperol & Coconut Spritz
- Lychee Martini Slush
- Cold-Pressed Watermelon & Mint Juice
- Sadelle's Cold Brew & Coconut Foam