

LOMA HOTEL - Helen Meyer, owner:
Owner G. RECTOR

W 1/2 of Lot 9 Block 16 Subdivision Island View

General Contractor Charles Meyer, jr.

Architect David T. Ellis

Zoning Regulations: Use BB Area 19

Building Size: Front 40' Depth 70' Stories one

Certificate of Occupancy No. 422

Type of Construction c-b-s Foundation Spread footing

Use Hotel - 14 rooms

Permit No. 15108 Cost \$ 10,000.

Address 1787 Purdy ave.

Bond No. 2702

Engineer

Lot Size 50 X 75

Height 14'

Use Hotel - 14 rooms

Stories one

Plumbing Contractor STOLPMAN PLUMBING # 14656

Water Closets 8

Lavatories 14

Urinals

Gas Stoves

Gas Radiators

Septic Tank Contractor

Oil Burner Contractor

Sprinkler System

Bath Tubs

Showers 8

Sinks

LAUNDRY TRAY 1

Gas Heaters 1

Gas Turn On Approved

Plumbing Contractor

Water Closets 8

Lavatories 14

Urinals

Gas Stoves

Gas Radiators

Septic Tank Contractor

Oil Burner Contractor

Sprinkler System

Bath Tubs

Showers 8

Sinks

LAUNDRY TRAY 1

Gas Heaters 1

Gas Turn On Approved

Electrical Contractor

Gross Electric # 16501

Switch 23

Range Motors

HEATERS Water 1

Receptacles 32

Space

Refrigerators

Irons

Electrical Contractor

No. FIXTURES 30

FINAL APPROVED BY Lincoln Brown, jr.

Date of Service January 17-1941

Address

Fans

Centers of Distribution 3

Sign Outlets 1

Temporary Service #16688 - Gross 1/8/41

Date 12-12-40

Alterations or Repairs—Over

BUILDING-PERMIT # 19128...

Awning hung from building ...

Thomas Awning Co. \$ 156..

Oct. 16, 1944

ALTERATIONS & ADDITIONS

Building Permits: # 22287 1 Exhaust fan on roof -- Upton House Cooler Corp: \$ 420... Apr. 12, 1946
37997 Painting - Owner - \$ 200... Feb. 15, 1952
#70763 Owner, L. Goldenkoff: Repair floors and walls - \$500. - 12/11/63
#70828 Lang Roofing & Tile Co., Inc.: Reroof - \$850. - 12/23/63
#01279-Copystatics Mfg. Corp-Remove temp. partition walls to create space for training and repair-
\$3000-6-20-72

12-10-80/#19411/reroof gravel roof/Cooper Roofing Co/\$3,900

#25619 7/18/84 Security Windows (Sego) replace 22 windows in exist openings no struct changes \$2,246.

Plumbing Permits:

#68898 - Dominix Elect. - 12 light outlets - 34 fixtures - 1 service 200I
14 a/c 6/22/71

Electrical Permits:

1-23-81/#76886/electric repairs due to vandalism/Riverside Electric Co/\$10

ELECTRICAL PERMITS: #BE891644 - Kertz Security System - New burglar alarm installation-9-11-89

2016 REVISED OPERATIONAL DETAILS

Tackle Box Restaurant

1787 Purdy Avenue

Summary. 1787 Purdy Avenue is developed with an existing commercial building. The latest Business Tax Receipt for the site was for a 100-seat restaurant. The new lessee of the site, TB Purdy Restaurant, LLC, now seeks to operate the "Tackle Box" restaurant in the space. The new restaurant proposes to expand seating from 100 to 142 seats and utilize a portion of the roof for outdoor dining. This document includes the operational details of the proposed use.

Number of Employees: Approximately fifty (50) total employees.

Hours: Sunday through Thursday – 11:30 AM to 12:00 AM.
Friday and Saturday – 11:30 AM to 2:00 AM.
All outside seating will close at 12:00 AM daily.

Music and Open Doors: The Applicant proposes to have ambient music both inside and on the new rooftop terrace area. The proposed limits on the installation and operation of the system (attached hereto) will ensure that the music system will not have a negative impact on the surrounding area. The Applicant also proposes to be able to open the proposed "roll up" window and door on the ground floor allowing patrons to enjoy the fresh air on pleasant days.

The hours of outdoor ambient music and the open window and door at the ground level will be limited as follows:

Sunday through Wednesday – Music and window and door closed by 10:00 PM

Thursday -- Music off and window and door closed by 11:00 PM

Friday and Saturday -- Music off and window and door closed by 12:00 AM

Valet Parking: Valet will be offered with street spaces on the east side of the street being used for ramping.

THE AUDIO BUG, INC.

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Root and Bone Rooftop Restaurant Sound System Specification

Outdoor Sound System: Shall be designed to fully comply with local noise ordinances, employing several special techniques to accomplish this goal. These techniques include:

- A. Deployment of multiple small, closely spaced speakers driven at low individual volumes. The system design is intended to physically distribute sound uniformly within the listening area in such a manner as not to interfere with normal conversational level of patrons. Maximum long-term system levels shall be limited to 60 dBC / 70 dBA with user access restricted to the selection of program material and manual reduction only of system levels. No increase above maximum design sound levels will be possible.
- B. Size of outdoor speakers shall be limited to small woofers (not to exceed 8" nominal) incapable of producing appreciable levels of low frequency energy, as lower frequencies (longer wavelengths) can travel greater distances than higher frequencies (shorter wavelengths). The lowest frequencies, which are essential to the reproduction of many popular musical styles, are to be significantly attenuated by electronic means.
- C. A BSS "Soundweb™ London" Digital Signal Processing System (or approved equal), a centralized computer control and digital signal processor, shall form the heart of the system. With this device, the system is equipped with the following functions:
 - 1. All controls under lock and key, with limited access via password security.
 - 2. The system will provide for preset maximum level and equalization.
 - 3. Local control will consist only of source selection and the ability to turn the system down.
 - 4. A leveling program which will minimize the inevitable disparities between source and selection volumes, further ensuring consistent playback levels.
- D. All outdoor speakers shall be oriented in such a way as to minimize sound propagation towards adjacent properties. Wall-mounted speaker systems shall not be permitted. Only the system installers and programmers shall have access to the full complement of controls and adjustments, ensuring compliance with the stated standard. Volume levels will be automated so as not to exceed the specified maximum, predetermined level. Once final adjustments have been made to the system, all controls are to be locked to prevent intentional or inadvertent adjustments.
- E. Indoor loudspeakers may be selected based on acoustical performance and appearance compatible with the interior design criteria of the restaurant. Sound levels should be adjusted consistent with the restaurant's needs.

The system, once completely installed, shall be tested and adjusted under the supervision of Don Washburn of the Audio Bug, Inc., or another acoustical consultant approved by the City of Miami Beach, to ensure that all aspects of the system's performance comply with the design intent, City Ordinance and good technical practices.



tackle box





the fat flamingo

UPSTAIRS RESTAURANT & BAR

UPSTAIRS YOU WILL FIND A RELAXED & CASUAL NEIGHBORHOOD RESTAURANT SCENE.

DRAWING LOCALS IN FOR FOOD & DRINKS,
CENTERED AROUND THE BEAUTIFUL VIEW OF THE HARBOUR & STUNNING SUNSET.

A LARGE RAW BAR, LOBSTER ROLL & YAKITORI SELECTION ACCOMPANY FRESHLY CRACKED
COCONUT COCKTAILS, CRAFT BEER & WINE.

DAILY SUNSET RITUALS INCLUDE FUN AND INTERACTIVE DINNER EVENTS.
A CENTERPIECE FAMILY STYLE DINING TABLE HOSTS SHRIMP BOILS, WHOLE ROASTED
PIG PICNICS, AS WELL AS ROASTED & FRIED CHICKEN DINNERS.

CONSIDERATIONS FOR THE FUTURE INCLUDE POSSIBLE SUNSET CLUB MEMBERSHIP WHERE
MEMBERS HAVE SPECIAL ACCESS TO SUNSET RITUALS.

WHETHER YOU SNATCH A SWING SEAT AT THE BAR, A TABLE, OR A ROCKING CHAIR, THE
FAT FLAMINGO IS THE PERFECT PLACE FOR A GREAT BITE & A SUNDOWNER.



- small plates -

house made cornbread - spicy tupelo honey butter & sea salt
potted smoked fish dip - grilled sour dough, house pickles
lobster & ricotta stuffed squash blossoms - heirloom tomato & tarragon
crab & corn beignets - florida cracker beer battered with malted vinegar mayo
hogfish snapper tacos - rainbow radish slaw, chunky avocado & spicy mayo
shrimp & bacon stuffed chicken wings - blue cheese dressing & house hot sauce
peel n eat key west pink shrimp - old bay & lemon served chilled $\frac{1}{2}$ lb or 1 lb
lump blue crab cakes - herb & cucumber ribbon salad & tackle box remoulade
cornmeal fried oysters - andouille sausage, collards & creole mustard aioli

- salads -

grilled peach & heirloom tomato salad - gooey pimento cheese, molasses & basil
butter lettuce & avocado salad - grilled corn, root ribbons & buttermilk ranch
charred apricot & jalapeno salad - baby kale, lemon ricotta & cornbread croutons

- lunch plates -

shrimp po boy - key west pinks, french baguette, root slaw, avocado, jalapeno,
key lime aioli

crab cake omelet - goat cheese, basil, rainbow ribbon salad & tomato jam

tackle box fish sandwich - blackened or fried, potato roll, thick cut tomato,
butter lettuce, pickles & house remoulade

surf n' turf burger garlic butter poached FL lobster, grilled 10 oz kobe beef
burger, meyer lemon dijon aioli & baby greens

bucket of fried chicken & waffles - brined in sweet tea, dusted in lemon with
Tabasco honey

{land}

florida bird - Lake Meadows Farms FL crispy fried bird, brined in sweet tea, dusted in lemon, served with chilled watermelon & tabasco honey

surf n' turf burger garlic butter poached FL lobster, grilled 10 oz kobe beef burger, meyer lemon dijon aioli & baby greens

pork belly terrine of smoked duck ham, chicken & foie gras mousse smoked plantain puree, baby root vegetables & red wine apple butter

chicken under a brick - confit garlic mashed potatoes, bourbon poached mustard seeds, *paradise farm* honey, chicken jus

local jackman ranch, FL 18 oz wagyu rib-eye steak - black n' blue cheese crusted potato curls, barbequed grilled heirloom carrots & rosemary jus

{roots}

chanterelle & morel mushroom farotto - sweet corn, mascarpone, lemon & thyme
plancha cauliflower "steak" baby root vegetables, garlic celery root puree & bourbon poached raisins

{sides}

local bean succotash

meyer lemon & herb buttered carolina gold rice

grilled purple & white asparagus with fire roasted tomato romesco
lemonade brined & charred broccoli

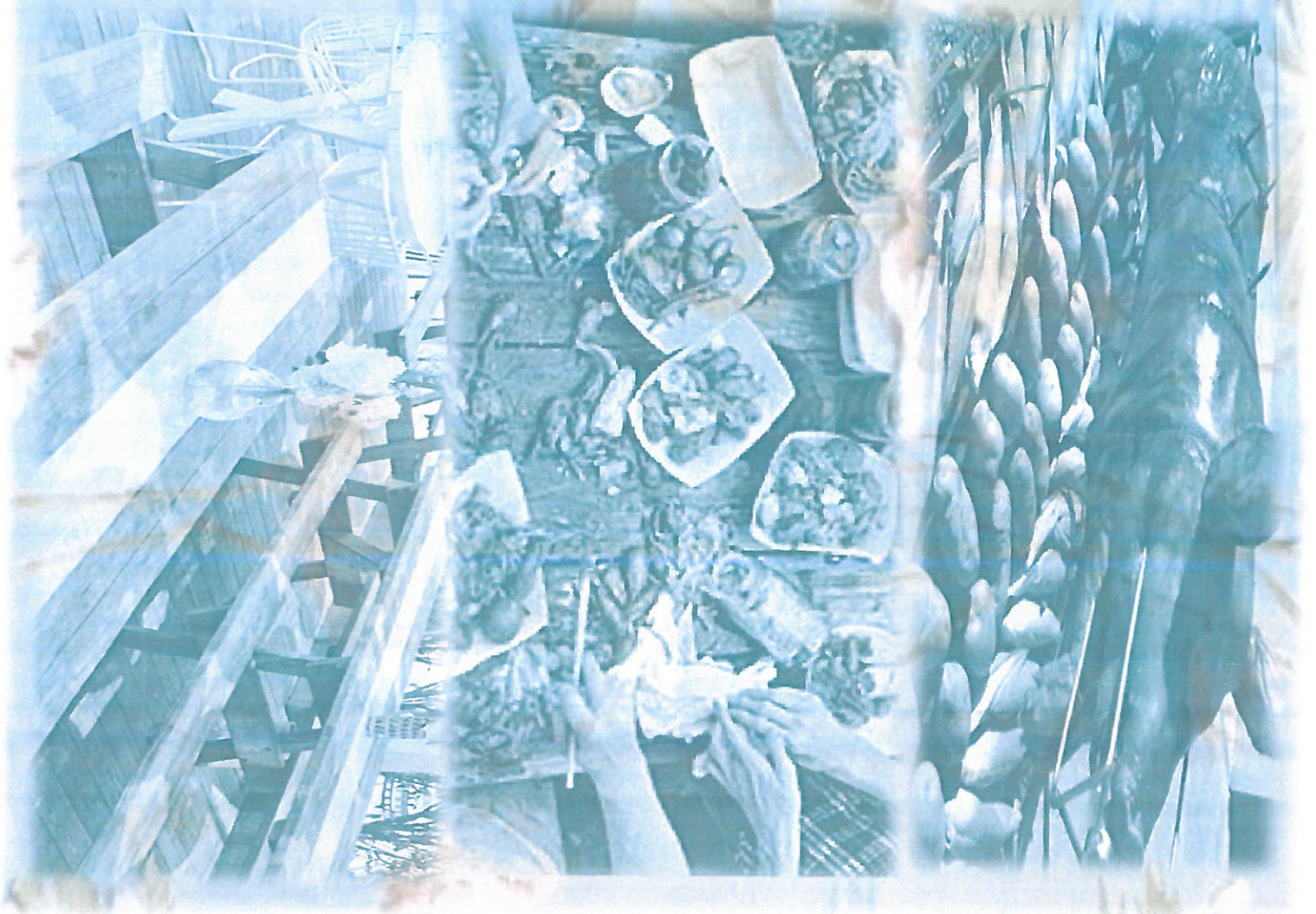
local grits with pimento cheese

chilled watermelon & lemon

the fat flamingo

food &
beverage

- roof top -



SUNSET RITUAL EVENTS

OUR TAKE ON HAPPY HOUR.

A FAMILY STYLE GATHERING SMARTLY PRICED.

ALL PARTIES WILL BE HOSTED 1 HOUR BEFORE SUNSET.

SELF SERVED FROM OUR FAMILY PICNIC TABLE.

the fat flamingo

- MONDAYS -

LEMON FRIED CHICKEN - SWEET TEA BRINED, DUSTED IN LEMON SERVED WITH BISCUITS & HONEY TABASCO

- TUESDAYS -

SPIT ROASTED BBQ WHOLE PIG - SARSAPARILLA GLAZED, SERVED WITH A SELECTION OF BBQ SAUCES, HOUSE

PICKLES, BUNS, BISCUITS & SSAM

- WEDNESDAYS -

SHRIMP BOIL - OLD BAY, SWEET CORN ON THE COB, RED POTATOES & ANDOUILLE SAUSAGE

- THURSDAYS -

BEER CAN STICKY BBQ CHICKEN - WITH GREEN MANGO ASIAN SLAW, CILANTRO & PEANUTS

COCKTAILS - KEY WEST ISLAND TIME COCKTAILS 2.0

FAT FLAMINGO - SPARKLING WINE, BITTER ORANGE LIQUEUR, STRAWBERRY & ROSEWATER

CHILLED YOUNG COCONUT - STRAIGHT UP OR ADD DARK RUM & LIME

FRESH COCONUT PINA COLADA - HAVANA CLUB RUM, FRESH PINEAPPLE & COCONUT BLENDED WITH ICE

WATERMELON MARGARITA- FRESH WATERMELON BLENDED WITH TEQUILA, LEMON & ICE, GARNISHED WITH BASIL & WATERMELON SLICE

BLOOD ORANGE DAQUIRI - TANGERINE, ORANGE & LEMON BLENDED WITH SPICED RUM, GARNISHED WITH TARRAGON & MINT

GRAPEFRUIT, SUGARCANE & TARRAGON MOJITO - WHITE RUM, FRESH SUGARCANE, CITRUS

PEACH & MINT JULUP - GEORGIA PEACHES, BUFFALO TRACE BOURBON, MINT SERVED OVER CRUSHED ICE