

Lunch Menu

STARTERS

Clam, Crab & Corn Chowder 7/9	Lobster Bisque 8/10 butter poached shrimp and lobster, house infused sherry	Fried Calamari 13 cherry peppers, mango thai chili sauce	Coconut Almond Crusted Shrimp (3) 13 thai chili and wasabi sauces	Mallory's Charbroiled Oysters (6) 13 flame cooked with butter, garlic, lemon, parmesan
Seafood Gumbo 7/9 shrimp, crab, sausage, rice	Hawaiian Poke 13 marinated tuna, crispy sushi rice, sesame and wasabi sauces	Steamed PEI Mussels 14 white wine, garlic, cilantro, and chilies		

STARTER SALADS

Chop Salad 8 vegetables, greens, walnuts, blue cheese, lemon basil dressing	Caesar Salad 8 red & green romaine lettuce, shaved parmesan, flame grilled croutons, house made garlic dressing, baby heirloom tomatoes	Baby Spinach and Roasted Pears 9 candied pecans, blue cheese, sherry vinaigrette	Boston Lettuce Wedge Salad 9 spiced pumpkin seeds, candied pork belly, baby heirloom tomatoes, blue cheese buttermilk tarragon dressing
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BURGER & SANDWICHES

House Grind Beef Burger 16 brioche bun, smoked gouda, caramelized onions, special sauce, parmesan fries	Gulf Coast Style Fish Sandwich 18 crispy redfish, coleslaw, dill pickle, lemon tartar sauce, toasted brioche bun, parmesan fries
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ENTREE SALADS

Wood Grilled Salmon 19 baby spinach, pears, pecans, sherry vin	Wood Grilled Chicken Caesar 18 red & green romaine lettuce, shaved parmesan, flame grilled croutons, house made garlic dressing, baby heirloom tomatoes	Ahi Tuna 19 seared rare, baby lettuce, almonds, vegetables, ginger dressing	Jumbo Shrimp Mediterranean 18 baby greens, marinated tomatoes, cucumbers, green beans, olives, roasted peppers, dijon red wine vinaigrette
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HOUSE SPECIALTIES

All items may also be prepared simply grilled or broiled

Ancho Balsamic Glazed Salmon 18 roasted asparagus, brulee lemon	Steak Grind Meatloaf 16 roasted onion mashers, port wine sauce, onion marmalade	Idaho Rainbow Trout 18 pecan crusted, roasted asparagus, lemon butter, brulee lemon	Coconut Almond Crusted Shrimp (4) 18 garlic rice, green beans, thai chili sauce	Shrimp & Grits 24 wood grilled jumbo shrimp, honey cured pork belly, truffle cheddar grits, tabasco butter sauce
Ahi Tuna Poke Bowl 18 fresh ahi tuna, citrus ponzu, cucumbers, cabbage, edamame, vegetables, pickled red onions, sriracha crema, jasmine rice	Jumbo Lump Crab Cakes 19 chardonnay mustard sauce, texas pecan slaw	Filet Mignon 32 wood grilled with herbs, garlic, mushrooms and roasted onion mashers	Wild Caught Texas Red Snapper 29 pan seared, creole cream sauce, brussels sprouts	Truffle Mushroom Ravioli (Vegan/Vegetarian) 16 roasted vegetables, grilled asparagus, baby tomatoes, pesto
Gulf Coast Redfish 19 cajun grilled over fish market gumbo, steamed rice, chives	Wood Roasted Chicken Breast 17 spinach, tomatoes, basil, mushrooms, roasted peppers, garlic, parmesan	Seared Ahi Tuna 18 sesame togarashi crust, garlic ponzu rice, roasted caulilini	East Coast Flounder 18 parmesan caper crust, chardonnay sauce, crispy brussel sprouts	

SIDES

Cheddar Truffle Grits 6	Garlic Sesame Rice 5	Roasted Asparagus 6	Green Beans with Soy & Ginger 6	Crispy Brussels Sprouts 6
Roasted Onion Mashers 5	Texas Pecan Slaw 5	Parmesan Fries 5	Garlic Parmesan Spinach 6	Caulilini 6

DESSERTS

Classic Creme Brûlée 10	White Chocolate Coconut Cream Pie 9	Triple Chocolate Peanut Butter Pie 11	Warm Chocolate Cake 12	Meyer Lemon Pie 9
			Vanilla Cheesecake 10	Seasonal Fresh Berries 9