

Soup & Salad

Thai Coconut Crab Soup <i>Thai crab soup cup or bowl</i>	6 / 8	Arugula Salad strawberries, toasted almonds, pickled red onion, goat cheese, olive oil, balsamic glaze	8/13
		Classic Caesar Salad <i>crisp romaine with house-made dressing</i>	7/12

Starters

House Ceviche	12	Mussels du jour Locally sourced, chef's special of the day	11/18
Classic Shrimp Cocktail <i>with house-made cocktail sauce</i>	13	Fried Oysters <i>with house made cocktail and tartar sauce</i>	14
Lobster Deviled Eggs <i>served with hollandaise & arugula</i>	11	Crab Cake <i>on a bed of greens, topped with lemon caper hollandaise</i>	12
Fried Shrimp <i>with house made cocktail and tartar sauce</i>	10	Tasso ham shrimp & grits	14
Bacon Crab Mac and Cheese <i>orecchiette pasta and gruyere cheese</i>	13		

Sea and Land

Salmon <i>yogurt cream dill sauce, jasmine rice, grilled asparagus, citrus tossed arugula</i>	28	Surf 'n' Surf <i>half lobster with crab meat, scallops, shrimp, smashed potatoes, grilled asparagus</i>	39
Lobster and Grits <i>lobster creme sauce, bacon, tomatoes, caramelized onion</i>	29	Scallops <i>smashed peas, fingerling potatoes, topped with a savory bacon jam</i>	32
Whole Fish <i>whole roasted fish served with vegetable medley and fingerling potatoes, garlic butter and buerre blanc</i>	Mkt	Filet Mignon <i>brussels sprouts, topped with bacon and gruyere cheese, fingerling potatoes, wild mushroom demi-glaze</i>	38
Tuna <i>blackened, topped with pineapple salsa, with gruyere grits and grilled asparagus</i>	32	Monk Fish <i>cilantro garlic lime glaze, gruyere grits, asparagus & cherry tomatoes</i>	26
Osso Buco Braised Pork Shank <i>smashed potatoes, haricot verts</i>	21	Pork Chop 10 oz bone-in <i>topped with apple butter and caramelized onions, served with carrot puree, fried brussels sprouts, smashed potatoes</i>	26

Sides

Smashed Potatoes	Haricot Verts
Brussels Sprouts	Vegetable Medley
Fingerling Potatoes	Grilled Asparagus
	Gruyere Grits

6

FEATURED COCKTAILS

Jalapeño Margarita

Lunazul Blanco Tequila, Jalapeño Syrup, Cilantro

Beer Lebowski

Vodka, Coffee Liqueur, Porter Reduction, Cream, Allspice

Yuzu Margarita

Corazon Blanco Tequila, Yuzu, Barrows Intense Ginger Liqueur, Lemon, Thyme

Cocchi Punch

Boodles Gin, Cocchi Americano, Lesprit de June Liqueur, Plum, Granny Smith, Lemon

Old Fashioned

Six and Twenty 5 Grain Bourbon, Hickory Syrup, Cardamom, Orange Zest, Cocchi di Torino

Verbena Fizz

Wheatley Vodka, Verbena, Lemon Grass, Lemon, Lillet

Sangria

Three Olives Pear Vodka, Impales Chardonnay, Citrus, Vanilla Bean, Cinnamon, Clove, Pear Syrup, Giard Peach Liqueur

Hurricane

Blue Chair Bay Rum, Passion Fruit, Mandarin, Pineapple, Pinot Noir

Hemmingway Daiquiri

Don Q Sherry Cask Rum, Don Q Cristal Rum, Batavia Arrack, House made Cara Cara and Grapefruit sysup, Citrus, Luxardo Maraschino