

## shareables

### SEAFOOD TRIO\* | 24

A coastal-inspired tasting of chilled gulf shrimp cocktail, crawfish remoulade, and lump crab ravigote, each prepared with classic sauces and fresh herbs.

### OYSTERS HALF DOZEN OR DOZEN | 18 OR 31

Freshly shucked Gulf oysters, served raw on the half shell with cocktail sauce and mignonette, or chargrilled with garlic butter, Parmesan, and herbs.

### CHARCUTERIE BOARD | 36

An artisan presentation of hand-selected cured meats, imported and local cheeses, candied nuts, seasonal fruit, and house-made accompaniments.

## small plates

### JUMBO SHRIMP COCKTAIL | 17

Chilled Gulf shrimp served with a zesty house-made cocktail sauce and a fresh lemon wedge for a bright, classic start.

### FRIED GREEN TOMATOES | 15

Crisp, golden green tomato slices topped with lump crab meat and finished with a rich hollandaise sauce.

### AHI TUNA\* | 19

Sesame-crusting tuna, seared rare and drizzled with a soy reduction, wasabi aioli, and served with pickled ginger and a seaweed salad.

### ASIAN BEEF BITES | 18

Tender marinated beef tips over jasmine rice, glazed with a sweet sesame sauce and finished with scallions.

### SEAFOOD DIP | 25

A rich, creamy blend of shrimp, jumbo lump crab, and crawfish, sautéed in Cajun-spiced butter and served bubbling hot with toast points.

### CRAB FINGERS | MP

Delicate blue crab claws prepared your way. Fried, sautéed, or marinated and finished with our signature seasoning.

### CRAB CAKES | 16

Pan-seared jumbo lump crab cakes topped with a peanut romesco sauce and crispy fried leeks.

### CAJUN BBQ SHRIMP | 18

Plump Gulf shrimp sautéed in a spicy Cajun butter sauce, served with toasted crostini for dipping.

## soups

### LOBSTER BISQUE | 12

A velvety, cream-based lobster stock, delicately finished with dry sherry and a touch of aromatic herbs.

### FRENCH ONION SOUP | 10

Slow-simmered caramelized onions in a rich beef stock, topped with a Holland rusk and melted smoked provolone.

### CHICKEN AND SAUSAGE GUMBO | 10

A New Orleans-inspired classic, featuring smoked chicken and Andouille sausage in a hearty dark roux broth served over rice.

## salads

### COBB SALAD | 9 OR 18

A vibrant blend of mixed greens, vine-ripened tomatoes, bacon crisps, hard-boiled eggs, cucumbers, avocado, and blue cheese crumbles, served with your choice of dressing.

### WEDGE SALAD | 11

A crisp iceberg wedge topped with tomato strips, red onion, bacon crisps, and blue cheese crumbles, finished with a drizzle of creamy blue cheese dressing.

### SPINACH SALAD | 12

Fresh baby spinach, crumbled feta, crispy bacon, and red onions, tossed in a warm bacon vinaigrette.

### BLACK AND BLUE SALAD | 24

Tender blackened sirloin served atop mixed greens with roasted cherry tomatoes and julienned red onions, tossed in balsamic vinaigrette, topped with Maytag blue cheese, and finished with a balsamic glaze.

### ROASTED BEET SALAD | 15

Vibrant roasted beets over a bed of fresh arugula, with red onions, gorgonzola cheese, and roasted almonds, tossed in a honey balsamic vinaigrette.

### CAESAR SALAD | 11

A classic mix of crisp red and green romaine, roasted garlic croutons, and shaved Parmesan, tossed in our house-made Caesar dressing.

## entrees

### 20 OZ COWBOY STEAK\*

A perfectly grilled 20-ounce bone-in ribeye, rich with marbling and bold flavor, served with garlic herb potatoes and finished with a red wine mushroom demi-glace. | 80

TOPPINGS Bearnaise Sauce 6 | Hollandaise Sauce 5 | Jumbo lump crab 18 | Oscar 15 | Shrimp 10 | Chicken 8 | Demi 7 | Chimichurri 7

### SIGNATURE MEAT\*

#### 8 OZ CENTER CUT FILET | 48

Tender, buttery 8-ounce filet mignon, grilled to perfection and served with chef's choice accompaniments.

#### 12 OZ CENTER CUT FILET | 70

A luxurious 12-ounce filet mignon, cooked to order, showcasing a rich, melt-in-your-mouth texture.

#### 14 OZ RIBEYE | 40

Juicy 14-ounce ribeye, hand-selected for marbling, grilled to enhance its robust, beefy flavor.

#### 16 OZ N.Y. STRIP | 44

Classic 16-ounce New York strip, seared to perfection and full of bold, savory notes.

#### 16 OZ KUROBUTA PORK CHOP | 38

Premium Kurobuta pork chop served with sweet potato strings, broccolini, and finished with a mixed berry compote for a subtle sweetness.

#### NEW ZEALAND LAMB CHOPS | 39

Tender lamb chops paired with creamy leek risotto and accented by a tart blueberry gastrique.

#### BLACKENED SIRLOIN TIPS AND TORTELLINI | 32

Tender sirloin tips blackened to perfection, tossed with cheese tortellini in a rich and creamy au poivre (pepper) sauce.

#### GRILLED FRENCH CHICKEN BREAST | 28

Juicy French chicken breast, served with sweet potato cubes and broccolini, finished with a creamy Dijon honey mustard sauce.

#### OSSO BUCCO | 50

Slow-braised veal shank, paired with roasted seasonal vegetables and garlic mashed potatoes, finished with pan jus.

#### PAN SEARED DUCK BREAST | 42

Crisp-skinned duck breast, served atop garlic and herb gnocchi with a delicate pan sauce.

### SEAFOOD

#### SHRIMP & GRITS | 32

Plump Gulf shrimp served over Grit Girl stone-ground grits in a rich and flavorful Lowcountry sauce.

#### LOBSTER TWIN TAIL | MP

Tender cold-water lobster tails, served with clarified butter and charred lemon for a simple, elegant presentation.

#### GRILLED SWORDFISH | 35

Fresh swordfish marinated in lemon and herbs and grilled to perfection.

#### SHRIMP SCAMPI | 34

Jumbo shrimp sautéed in a luscious garlic-butter sauce, served over al dente linguine.

#### BLACKENED REDFISH WITH CRAWFISH ÉTOUFFÉE | 42

Seared Gulf redfish, perfectly blackened, topped with a rich and flavorful crawfish étouffée in a classic Creole sauce.

#### SEAFOOD PASTA | 42

A medley of fresh seafood tossed in a creamy Cajun sauce, served over tender pasta.

#### BLACKENED SCALLOPS | 44

Diver scallops, seared to perfection, served atop silky Yukon Gold mashed potatoes with a bold peanut romesco sauce.

## sides

#### STEAMED BROCCOLINI | 10

Tender broccolini lightly steamed and seasoned to highlight its natural flavor.

#### BRUSSELS SPROUTS | 10

Brussel sprouts fried until crispy then tossed in a sweet and tangy Thai chili sauce.

#### BAKED POTATO | 10

Oven-baked russet potato, served with butter; add toppings upon request.

#### LOADED AU GRATIN POTATO | 12

Layers of potato, cheese, bacon and cream, baked until bubbly and golden.

#### MAC & CHEESE | 12

Creamy three-cheese macaroni baked to golden perfection.

#### SWEET POTATO CASSEROLE | 12

Rich sweet potato mash topped with a brown sugar and pecan crumble.

#### GARLIC MASHED POTATOES | 12

Smooth mashed potatoes infused with roasted garlic and cream.

#### ASPARAGUS | 10

Trimmed asparagus delicately steamed and topped with a creamy hollandaise sauce.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Select items may contain peanut or tree nut products.

"one cannot think well, love well, sleep well, if one has not dined well." - VIRGINIA WOOLF