

Dinner Menu

STARTERS

SOUP DU JOUR 6/8 FRENCH ONION 12

SHRIMP COCKTAIL 10
cocktail sauce, lemon

BRUSSELS SPROUTS 13
aleppo pepper, honey, malt vinegar, parmesan, pomegranate aioli

BACON-WRAPPED SHRIMP 17
creamed corn, drop pepper relish

BLUE CRAB AU GRATIN 16
baked crab dip with fresh pita chips

SALADS

Protein Additions: Steak (7oz.) 17 • Salmon (Small) 8 / (Large) 14
Chicken (Grilled or Blackened) 7 • Shrimp (4) 8

POACHED SHRIMP SALAD 16
*mixed greens, slab bacon, croutons, heirloom grape tomatoes,
pickled red onions, red wine vinaigrette*

THREE SISTERS SALAD 15
*grilled corn & squash, fava beans, red onion,
arugula, feta, balsamic dressing*

ENTRÉES

GRILLED SALMON 29
smoked gouda mac & cheese, seasonal vegetables, fresh corn relish

SAUTÉED CHICKEN 26
*over bucatini (choice of piccata style with lemon caper cream
or marsala wine & mushroom sauce)*

GULF REDFISH 32
*corn farroto, succotash, jumbo lump crab meat,
white wine-lemon cream sauce, blackened or a la Francaise*

BBQ SHRIMP & GRITS 27
jumbo shrimp, tangy BBQ sauce, creamy cheese grits

CHAR-GRILLED NY STRIP STEAK 40
12oz. served with maitre d butter, choice of two sides

PRIME BEEF TENDERLOIN 42
8 oz., sauce bordelaise, choice of 2 sides

Steak Additions -
jumbo lump crab meat & white wine sauce 6
horseradish sauce, grilled onions, mushrooms, maitre d butter 2

ON THE SIDE

BAKED IDAHO POTATO • BAKED SWEET POTATO • MASHED POTATOES •
ROASTED ASPARAGUS • BLACK EYED PEAS & HAM • WILD RICE PILAF
SMOKED GOUDA MAC & CHEESE • SEASONAL VEGETABLES
CRISPY BRUSSELS SROUTS (+1 SPECIALTY BRUSSELS SPROUTS)