

Dinner Menu

STARTERS

SOUP DU JOUR 6/8

BEEF & BEAN CHILI 8/10

BACON-WRAPPED SHRIMP 17

creamed corn, drop pepper relish

SHRIMP COCKTAIL 10

cocktail sauce, lemon

BRUSSELS SPROUTS 13

*honey-balsamic glaze, bacon jam,
aleppo pepper*

LUMP CRAB CAKES 17

*arugula salad, parmesan reggiano, lemon
vinaigrette, sauce remoulade*

NASHVILLE HOT CHICKEN DIP 14

*spicy dip topped with fried chicken, Nashville hot sauce,
house pickles, fresh pita chips*

SALADS

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

LUMP CRAB, GRAPEFRUIT & AVOCADO SALAD 16

glazed pecans, crème fraiche

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 • BRAISED HOCKS & GREENS • PARMESAN
RISOTTO+1 • SMOKED GOUDA MAC & CHEESE • SEASONAL VEGETABLES
CRISPY BRUSSELS SPROUTS (+1 SPECIALTY BRUSSELS SPROUTS)