

Dinner Menu

STARTERS

SOUP DU JOUR 6/8

FRENCH ONION 10

BACON-WRAPPED SHRIMP 16
sweet chili glaze, stir fried farro

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*

SMOKED SALMON DIP 12
served with flatbreads & lavash crackers

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

SPINACH SALAD 14
*strawberries, goat cheese,
poppy seed dressing*

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*

FISH OR SHRIMP PLATTER 26
*fried catfish or 1lb of fried shrimp,
fries, jalapeno slaw, hushpuppies*

GULF REDFISH 32
*lemon-parmesan risotto, white wine lemon
cream sauce, jumbo lump crab, asparagus
(blackened or a la Francaise)*

CHICKEN PICATTA 26
*over bucatini with lemon
caper cream sauce*

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

CHICKEN PARMESAN 26
*breaded chicken cutlet,
marinara, mozzarella,
bucatini pasta*

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

CHAR-GRILLED NY
STRIP STEAK 40
*12oz. served with maitre d
butter, choice of two 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 • COUNTRY GREEN BEANS • LEMON PARMESAN
RISOTTO+1 • SMOKED GOUDA MAC & CHEESE • SEASONAL VEGETABLES
CRISPY BRUSSELS SPROUTS (+1 SPECIALTY BRUSSELS SPROUTS)