Soup

Crab Corn Chowder $10 \sim$

Appetizers

Arancini~ Crispy Mozzarella Stuffed Risotto Balls, Marinara 12~

House Cornbread- Two Hunks Freshly Baked, Honey Butter 6.5∼

Baked Oysters - Pimento Cheese, Braised Kale, Country Ham, Siracha 15~

Potstickers- Pulled Duck, Asian Slaw, Soy Sesame Ginger Reduction 14~

Lamb Lollipop Chops – Herb Marinated, Bordelaise Sauce 20 ~

Brussels- House Smoked Bacon, Truffle Parmesan, Balsamic 12~

Salads

Mixed Greens- Cucumber, Carrot, Tomatoes, Key Lime Vinegarette 12~ **Caesar Salad** -Romaine Lettuce, Parmesan, House Dressing, Croutons 12~

Seafood

Wild Catch Basquaise- Pan Seared Fish, Heirloom Tomatoes, Mild Red and Yellow Peppers, Serrano Ham, Crispy Yukon Gold Potato 36~

Lobster Ravioli - Chunk Lobster, Roasted Tomato Cream, Basil Oil 31~

Bowl of Seafood- Shrimp, Scallops, Lobster, Smokey Tomato Broth 42 ~

Scallops-Skillet Seared Scallops, Risotto, Crab Bisque, Vegetable Sauté 36~

Beef

Filet Oscar- 8 oz Filet, Lump Crab, Asparagus, Béarnaise Sauce 46∼

Rib Eye-14oz, Tomato Herb Butter, Potato Gratin, Beans & Carrots, 47~

Slow Roasted Pot Roast- Yukon Gold Mashed, Vegetables, Pan Gravy 24~

Poultry and Vegetarian

Fried Chicken - All Natural ½ Bird, Slaw and Cornbread 22~

Chicken Pot Pie -Flakey Crust, Baked in Cast Iron Skillet, Side Veg 22~

Vegetarian- Couscous Stuffed Pepper, Oven Dried Tomatoes, Portabella Mushroom, Green Beans, Carrots 23~