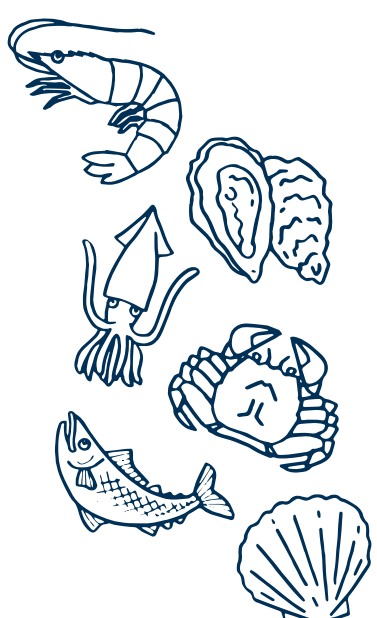


RAW BAR			
MURDER POINT OR BIG BEND OYSTERS Spicy Cocktail, Red Wine Mignonette, Satsuma Basil Mignonette, Buttered Saltines, Lemon 18.5 37 1/2 DOZ 1 DOZ		GULF TUNA POKE Sweet Onions, Pickled Carrot, Benne Seeds, Macadamia Nuts, Som Tam 19	GULF SHRIMP REMOULADE SALAD Pickled Onions, Butter Lettuce, Hot Buttered Saltines 16
CEVICHE OF LOCAL GROUPE Leche de Tigre, Red Onion, Jalapeno, Chulpe, Cilantro, Olive Oil 19			

APPETIZERS		
— GULF SHRIMP — Calabrian Chilies, Lemon, Crispy Garlic, Crispy Shallots, Herb Salad, Grilled Bread 17	CHARRED SPANISH OCTOPUS Chickpea, Salsa Brava, Garlic Aioli, Potatoes 17	WOOD-FIRED CARROT HUMMUS Dukkah, Vegetables, Olives, Pumpkin Seed Granola, Pickled Veggies, Naan, Focaccia 18
WHIPPED FETA Honey, Herbed Valencia Almonds, Grilled Naan Bread 11	CAST IRON CORN BREAD Feta, Romano, Orange Blossom Honey, Anson Mill Antebellum Cornmeal 09	* BEEF TARTARE Crispy Shallots, Capers, Dijon Mustard, Grilled Focaccia, Egg Yolk 18

SOUPS & SALAD	
ROASTED MUSHROOM SOUP Crispy Mushrooms, Espelette, Croutons 09	KALE SALAD Coconut, Citrus, Pumpkin Seed Granola, Roasted Pecan Vinaigrette 13
* CHOPPED ROMAINE Focaccia Croutons, Parmesan Reggiano, Charred Lemon Caesar 11	HEARTH ROASTED VEGETABLE SALAD Arugula, Whipped Feta, Farro Piccolo, Sherry Vinegar 14

SEAFOOD TOWER



In the mood to start your meal with the finest seafood the ocean has to offer? Look no further than our signature Chilled Seafood Tower.

125

LAND
JERK JOYCE FARMS CHICKEN Carolina Gold Rice, Roasted Mushrooms, Sunny Side Up Egg, Chicken Jus 29
CRISPY SMOKED PORCHETTA Parsley Potatoes, Arugula, Radish, Dijon Vinaigrette 34
BRAISED SHORT RIB Anson Mills Grits, Charred Shallots, Gremolata, Bordelaise 36
* FILET OF BEEF Crispy Artichoke, Creamed Spinach, Bone Marrow Custard, Bearnaise 39

SEA
FISHERMAN'S GRITS Cornmeal Crusted Flounder, Gulf Shrimp, Anson Mills Yellow Grits, Shrimp Gravy 35
SEAFOOD CIOPPINO Grouper, Shrimp, Mussels, Octopus, Seafood Stock, Crostini 36
— ROASTED GROUPE — Charred Fennel, Carolina Gold Rice, Tomato, Capers, Olive, Lemon-Thyme, Bentons Bacon, Celeriac 37
PASTA
— HOUSE MADE TAGLIATELLE — Benton's Bacon, Fried Poached Egg, Fresh Herbs 24

GARDEN	
FIELD PEAS & * CAROLINA GOLD RICE Fennel, Mushrooms, Pickled Vegetables, Cilantro Lime Crema, Cauliflower, Farm Egg 25	
HEARTH ROASTED CAULIFLOWER Radish, Arugula, Hazelnuts, Dukkah, Cashew Cheese, Romesco Sauce Orange Blossom Honey 24	
COCONUT CURRY — BUTTERNUT SQUASH — Pomegranate, Crispy Shallots, Parsley Cilantro Salad, Pickled Vegetables, Cashews 25	
SIDES	
Hearth Roasted Vegetables Potato Puree Creamy Grits Spinach & Artichoke Gratin Southern Field Peas	Mac & Cheese Roasted Cauliflower Wood-Fired Mushrooms 09



BRIGHT & FRESH

ANDIAMO!!
Prosecco, Dune Laker Vodka, Aperol,
Candied Orange, Citrus, Rosé Syrup
15

BOARDWALK BOUND
Empress Gin, Passionfruit, Velvet
Falernum, Lemon, Orgeat
17

THE ZEST IS HISTORY
Cimarron Reposado Tequila, Cappelletti, Bee
Pollen Honey, Citrus Zest, Grapefruit Soda
15

CLASSICALLY TRAINED

JUNGLE BIRD
Gosling's Black Seal Rum, Plantation Pineapple
Dark Rum, Campari, Turbinado, Lime
15

SIDECAR
Croizet Vs Brandy, Tippler's Orange
Liqueur, Lemon, Sugar Rim
17

THE VESPA
Haymen's Dry Gin, Wodka Vodka, Cocchi
Americano, Citrus
14

BLOOD & SAND
Monkey Shoulder Scotch, Heering Cherry,
Cocchi Vermouth Di Torino, Blood Orange
16

SALSA LESSONS
Pineapple Infused Blanco Tequila, Lemon, Del
Maguey "Vida" Mezcal, Habanero Agave, Foam
15

REMINDE ME TO FORGET
Old Forester 86 Bourbon, Bache Brandy, Cherry,
Maple Syrup, Black Walnut Bitters
14

ZERO PROOF

HONEY BUNNY
Ritual Zero Proof Gin, Citrus, Bee Pollen
Honey, Grapefruit Soda
10

TROPIC SOUR
Ritual Zero Proof Tequila, Pineapple,
Lemon, Habanero Agave, Foam
10

BEERS

DRAFT

Pale Ale, Idyll Hounds Palapa 5.5% \$7
German Lager, Oyster City Tatets Helles 5% \$9
IPA, Central 28 Show Pigeon 6.7% \$8
Raspberry Berliner Weisse, TrimTab Paradise Now 5.2% \$8
Belgian-Style Tripel, Mia Tourist Trappe 10% \$8
Turmeric Orange Kombucha, Noli South (N/A) \$8

DOMESTIC

Grayton Pale Ale 5.6% \$6
Coors Banquet American Lager 5% \$5
Miller High Life Pony 4.6% \$4
Fairhope Amber 5.9% \$6
Back 40 Truck Stop Honey Ale 6% \$6
Miller Lite American Pilsner 4.2% \$5
Oyster City Mangrove Pale Ale 8.2% \$6
Oyster City Hooter Brown Ale 8.5% \$6
Parish Reve Coffee Stout 6.8% \$10

IMPORT

Delirium Tremens Belgium Ale 8.5% \$16
Modelo Modilto Pony Mexican Lager 5% \$4
Pacífico Mexican Pilsner 4.5% \$6
Stella Artois Belgium Pilsner 5.2% \$6

DRINKS

FOUNTAIN

Coke \$3
Diet Coke \$3
Coke Zero \$3
Sprite \$3
Mr. Pibb \$3

OTHER

Amavida Coffee, Decaf \$4
Amavida Iced Sweet Tea \$4
Unsweet Tea \$4

ASSORTED RISHI HOT TEA

Chomomile Medley \$4
Earl Grey \$4
English Breakfast \$4
Guayusa Cacao \$4
Jade Cloud Green \$4
Turmeric Ginger \$4

FOR THE KIDS

THE WILD CHILD
Grilled Steak \$14
Panko Fish Sticks \$11
Crispy Chicken Tenders \$10

THE BEHAVED ONES
Romaine Salad \$9
Gulf Shrimp \$13
Joyce Farm Chicken Thigh \$12

CHOICE OF ONE SIDE: FRIES, FRUIT SALAD, SIDE SALAD

JAPANESE SHAVED ICE

Kakigori (かき氷), or Japanese shaved ice, is a summer favorite in Japan and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our homemade seasonal syrup.

6

DESSERT

LIFE IS SWEET.

ICE CREAM COOKIE SANDWICH

Pizzelle Cookie, Brown Butter Pecan

09

ATLANTIC BEACH PIE

Chantilly Cream, Lemon Curd

09

S'MORES FRIED PIE

Burnt Marshmallow, Rocky Road
Ice Cream

09

GRIDDLE POUND CAKE

Satsuma Compote, Basil,
Chantilly Cream

09

JAPANESE SHAVED ICE

Ask your server for the Seasonal Flavors

09

KING CAKE BREAD PUDDING

Brandied Milk Punch Crème Anglaise

09

TYPE	PRODUCER	APPELLATION	PRICE
TOKAJI	Royal Tokaji 'The Queen's Nectar'	Tokaji, Hungary	16 / 80
SAUTERNES	Chateau La Tour Blanche 'Emotions'	Sauternes, France	09 / 45
TAWNY PORT	Warre's 'King's'	Douro, Portugal	14 / 100
PORT	Warre's 'Warrior Reserve'	Douro, Portugal	12 / 90
PORT	Quinta de la Rosa 10 Year	Douro, Portugal	11 / 80