

RAW BAR		CHILLED SEAFOOD ‡ TOWER
GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Yuzu Kosho Shrub, Buttered Saltines, Lemon 191/2 DOZ381 DOZ WEST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Yuzu Kosho Shrub, Buttered Saltines, Lemon MKT		 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. 135
YELLOWFIN TUNA TARTARE ‡ (GF) Red Fresno Kewpie, Crispy Sushi Rice Cake, Avocado, Maui Onion, Furikake 25	CRUDO DEL DIA ‡ (GF) Aguachile, Cilantro, Jalapeño, Cucumber, Olive Oil, Sea Salt, Tortilla Crisp 19	LOW COUNTRY PICKLED GULF SHRIMP (GF) Shaved Onion, Capers, Lemon, Olive Oil, Vinegar, Hollandaise 20

APPETIZERS

– CALABRIAN SHRIMP – Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 19	PORK BELLY BAO Smoked Braised Pork Belly, Kewpie, Benne Seed, Quick Pickle Cucumber, Jalapeño, Steamed Bun 23	– WHIPPED FETA – (VG) Herbed Valencia Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 15
WARM CHEDDAR BISCUITS (VG) Fine Herbs, Garlic, Salted Cane Syrup Butter 13	CHARRED GRILLED (GF) SPANISH OCTOPUS Green Chile Socca, Red Onion, Harissa, Hazelnut Romesco, Cilantro 24	SMOKED TUNA DIP Pickled Red Onion, Crispy Shallots, Hot Buttered Saltines 14

SOUP & SALAD

MIDNIGHT ROMA (V) GAZPACHO Tomato, Watermelon, Fresh Chili, Cucumber, Adobo, Focaccia Croutons 13	THE WEDGE (GF) Bellamy Blue, Preserved Tomato, Benton’s Bacon, Benne Seed, Green Goddess Dressing 15
* CHOPPED ROMAINE HEARTS * Anchovy Croutons, Parmesan Reggiano, Classic Caesar 12	CHARRED AVOCADO (V) (GF) Napa Cabbage, Romaine, Crispy Shallots, Pickled Peanuts, Carrots, Onions, Jalapeño, Rice Wine Shrub 16

LAND

– SMOKED FRIED CHICKEN – Skin-on Airline Breast, Best Stop Boudin Stuffing, Red Eye Jus, Yard Egg, Pickled Vegetables 33
SMOKED BEEF SHORT RIB Silver Queen Succotash, Spoon Bread, Buttered Corn Stock, Cornbread Crumble 41
* 8OZ FILET OF BEEF * (GF) Potato Latke, Charred Ramp Butter, Baby Mixed Greens 59

SEA

* SHRIMP & GRITS * (GF) Smoked Pork Sausage, Stone Ground Grits, Shrimp Jus 34
– HEARTH ROASTED – (GF) GULF FISH Griddled Masa, Tomatillo Pozole Verde, Hominy, Pepitas, Fennel Salad 44
WHOLE FRIED GULF FISH (GF) Cane Syrup Sauce, Crispy Garlic, Peanuts, Cilantro, Napa Cabbage Slaw 54

FARM

– HEARTH GRILLED – CAULIFLOWER SHWARMA (GF) Roasted Carrot Hummus, Green Harissa, Pomegranate, Crispy Chickpea, Cilantro 27
* MUSHROOM FRIED RICE * (V) BBQ Tofu, Green Apple Kimchi, Pickled Peanuts, Benne Seed 28
ROASTED CARROT (VG) HUMMUS MEZZE Garden Vegetables, Pumpkin Seed Granola, Herbed Almonds, Olives, Grilled Bread 25

PASTA

GRANO ARSO TAGLIATELLE (VG) Midnight Roma Pomodoro, Calabrian Chilies, Basil, Mint, Parmesan, Pine Nuts 27
RICOTTA GNOCCHI Chicken Jus, Smoked Pork Sausage, Wilted Summer Greens, Parmesan 31

SIDES 10

Mac and Cheese (VG) Potato Purée (VG) (GF) Stone Ground Grits (VG) (GF) Southern Field Peas (V) (GF) Hearth Grilled Asparagus (V) (GF) Silver Queen Succotash (GF)



WINE/VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS
CAVA	N/V	Mercat, Brut	Barcelona, Spain	13
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rose Brut	Alsace, France	20
SPARKLING ROSÉ	N/V	Callie	California	21
VERMENTINO	2020	Vigne Surrau ‘Limizzani’	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2020	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2021	Matanzas Creek	Sonoma County, CA	15
RIESLING	2021	Weingut Josef Leitz ‘Dragonstone’	Mosel, Germany	13
CHARDONNAY	2020	Presqu’ile	Santa Barbara County, CA	16
CHARDONNAY	2020	Freemark Abbey	Napa Valley, CA	22
ROSÉ	2021	Lucy by Pisoni	Santa Lucia Highlands, CA	16
PINOT NOIR	2019	Argyle	Willamette Valley, OR	18
MALBEC	2019	Lamadrid, Single Vineyard	Agrelo, Mendoza, Argentina	12
CABERNET SAUVIGNON	2019	Turnbull	Napa Valley, CA	27
CABERNET SAUVIGNON	2020	One Stone	Paso Robles, CA	16
RED BLEND	2019	L’École No. 41 ‘French Town’	Columbia Valley, WA	18
FEATURED RED		Sommelier’s Choice	Rotating Selection	MKT

SEASONALLY TRAINED

AFTERNOON OLD FASHIONED 
Old Forester 86, Suntory Toki,
Spiced Cherry Bitters
18

ROSALITA 
Calabrian Chili Oil Washed Tequila,
Amaro Nonino, Cocchi Amaro Vermouth,
Honey, Aromatic Bitters
17

HEAT WAVE 
Mutiny Pepper Vodka, St. Germaine,
Lemon, Agave
15

JALISCO SWIZZLE 
Tequila, Lime, Mint
16

THE JAMAICAN CITIZEN 
Wray & Nephew Jamaican Rum,
Pineapple and Ginger Tea
16

RYE TAI 
Rye Whiskey, Papa’s Pilar Dark Rum,
Dry Curacao, Apricot Liqueur, Orgeat, Lime
18

BIG DUNE ENERGY 
Cucumber Infused Dune Laker Vodka, Basil Oil,
Lime, Strawberry Balsamic
17

FROZEN COCKTAILS

ROTATING FLAVORS
16
Non-Alcoholic
10

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 housemade seasonal syrup.
9

ZERO PROOF

Non-Alcoholic

NOLI 75 
Ritual Zero Proof Gin, Lavender, Lemon,
Noli South Citrus Butterfly Jasmine Kombucha
12

THE NOTORIOUS P.P.G. 
Ritual Zero Proof Tequila, Pomegranate,
Peach, Ginger, Lemon
10

CLASSICALLY TRAINED

CLOVER CLUB 
St. George Botanivore Gin, Hayman’s Gin,
Cocchi Americano, Raspberry, Lemon, Egg White
17

HURRICANE PROPER 
Rum Blend, Fassionala Syrup,
Lemon, Peychaud’s Bitters
17

WHITE NEGRONI 
Hayman’s Gin, Suze, Cocchi Americano
16

BEERS

DRAFT
German Lager, Oyster City Tates Helles 5% 9
IPA, Central 28 Show Pigeon 6.7% 8
NE IPA, 3rd Planet Dank Side of the Moon 7.5% 9
Belgian-Style Tripel, Mia Tourist Trappe 10% 9
Brown Ale, Oyster City Hooter Brown 8.5% 8
Rotating Selection MKT

DOMESTIC
Pale Ale, Grayton 5.6% 6
American Lager, Coors Banquet 5% 5
DIPA, Idyll Hounds Divide and Conch’r 8% 6
Amber Ale, Fairhope 5.9% 6
Brown Ale, Back 40 Truck Stop Honey 6% 6
American Pilsner, Miller Lite 4.2% 5
Pale Ale, Oyster City Mangrove 8.2% 6
Kombucha, Noli South, Assorted Flavors (N/A) 10

IMPORT
Belgium Ale, Delirium Tremens 8.5% 16
Mexican Lager, Modelo Modilito Pony 5% 4
Belgium Pilsner, Stella Artois 5.2% 6
Euro Pale Lager, Beck’s (N/A) 6



DESSERT

LIFE IS SWEET.

- JAPANESE SHAVED ICE

Ask your server for the Seasonal Flavors

9
- BREAD PUDDING

Peanut Butter Sticky Toffee Sauce, Peanuts

9
- PEANUT BUTTER BANANA TRIFLE ^{VG}

Oat, Peanut Crumble, Mint, Coconut Mousse

9
- ICE CREAM PORTOFINO

Blondie, Strawberries, Pizzelle, Oat Crumble

9
- PEACH HAND PIE

Condensed Milk Crème Anglaise

9
- GERMAN CHOCOLATE CAKE ^{GF}

Pecans, Coconut, Chantilly

9

TYPE	PRODUCER	APPELLATION	PRICE
SAUTERNES	Chateau La Tour Blanche, 'Emotions'	Sauternes, France	12 / 50
LATE HARVEST	Dolce by Far Niente	Napa Valley, CA	20 / 120
TAWNY PORT	Warre's, 'King's'	Douro, Portugal	14 / 110
PORT	Warre's, 'Warrior Reserve'	Douro, Portugal	12 / 50
PORT	Quinta de la Rosa, 10 Year	Douro, Portugal	11 / 62
SHERRY	Lustau, Oloroso	Andalucía, Spain	15 / 125
BRANDY	Cardenal Mendoza, 10 Year	Jerez, Spain	11 / 62

^{VG} VEGETARIAN ^V VEGAN ^{GF} GLUTEN FREE