

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, Satsuma Mignonette, Buttered Saltines, Lemon 19 1/2 DOZ 38 1 DOZ		 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
WEST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Satsuma Mignonette, Buttered Saltines, Lemon MKT		
YELLOWFIN TUNA YUBIKI ‡ (GF) Charred Shishito Salad, Yuzu Kosho, Lemongrass, Ginger, Radish 25	CEVICHE DEL DIA ‡ (GF) Aji Amarillo Leche de Tigre, Onion, Citrus, Sweet Potato, Crispy Corn, Olive Oil, Sea Salt 19	
		SMOKED SHRIMP SALAD (GF) Tomato Vinaigrette, Cucumber, Avocado, Jicama 19

APPETIZERS

– CALABRIAN SHRIMP – Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20	BEEF SHORT RIB BAO Hoisin, Pickled Cucumber, Benne Seed, Steamed Bun 23	– WHIPPED FETA – (VG) Herbed Valencia Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16
WARM CHEDDAR BISCUITS (VG) Salted Cane Syrup Butter 14	CHARRED GRILLED OYSTERS Roasted Garlic Herb Butter, Pecorino Romano, Hot Buttered Saltines 22/44	SMOKED TUNA DIP Pickled Red Onion, Crispy Shallots, Hot Buttered Saltines 14

SOUP & SALAD

MUSHROOM BRANDY (VG) BISQUE Crispy Mushrooms, Focaccia Croutons, Espelette 13	THE WEDGE (GF) Bellamy Blue, Preserved Tomato, Bacon Lardons, Benne Seed, Green Goddess Dressing 16
* CHOPPED ROMAINE HEARTS * Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar 14	CHARRED AVOCADO (V) (GF) Roasted Root Vegetable, Garden Greens, Pumpkin Seed Clusters, Coconut Lime Vinaigrette 16

PASTA

TAGLIATELLE CARBONARA Guanciale, Fried Poached Egg, Parmesean, Basil 34
SWEET POTATO AGNOLOTTI (GF) Smoked Pecorino Cream, Ricotta, Crispy Sage, Toasted Hazelnuts 32

LAND

– SMOKED FRIED CHICKEN – Skin-on Airline Breast, Best Stop Dirty Rice, Red Eye Jus, Yard Egg, Pickled Vegetables 34
SMOKED BEEF SHORT RIB Brown Butter Sage Grits, Apple Bourbon Demi Glacé, Baby Greens 41
* 8OZ FILET OF BEEF * (GF) Potato Latke, Sauce Au Poivre, Preserved Tomatoes, Baby Greens 59
COMFREY FARMS PORK SCHNITZEL Potato Purée, Mustard Cream Sauce, Baby Greens 39

SEA - À LA CARTE

WOOD GRILLED SWORDFISH (GF) Red Miso Glaze, Crispy Garlic, Scallion Salad 37
ROASTED RED SNAPPER (GF) Sauce Aji Amarillo, Criolla Salad 39
BLACKENED REDFISH (GF) ON THE HALFSHELL Sauce Piquant, Pickled Mirliton, Charred Lemon 44
SIDES 11
Mac and Cheese (VG) Potato Purée (VG) (GF) Brown Butter Sage Grits (VG) (GF) Bacon Braised Butter Beans (GF) Hearth Grilled Asparagus (V) (GF) Best Stop Dirty Rice (GF) Pork Collard Greens (GF) Butternut Squash (VG) Late Season Cucumber Salad (V) (GF)

SEAFOOD SPECIALTIES

GULF SHRIMP ÉTOUFÉE Tasso Ham, Jasmine Rice, Scallions 34
ROASTED CIOPPINO Swordfish, Red Snapper, Gulf Shrimp, Mussels, Aqua Pazza, Fennel, Focaccia 48
FARM
– BUTTERNUT SQUASH – (V) (GF) Coconut Curry, Crispy Chick Peas, Cilantro, Pomegranate, Red Onion, Crispy Garlic 28
GRIDDLED PUPUSAS (VG) Black Bean Purée, Mozarella, Cilantro, Salsa Rosa, Curtido 27
* ROASTED CARROT HUMMUS * (VG) Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives, Grilled Bread 26

COCKTAILS		BEER	
HONEYMOON SUITE 	18	DRAFT	
Vodka, Gin, St. Germaine, Cucumber, Lime		German Lager, Oyster City Tates Helles 5%	9
Bright, Fresh, Floral		IPA, Central 28 Show Pigeon 6.7%	8
SUNSHINY DAY 	16	NE IPA, 3rd Planet Dank Side of the Moon 7.5%	9
Gin, Grapefruit Cordial, Ginger, Sparkling Wine		Brown Ale, Oyster City Hooter Brown 8.5%	8
Bright, Bubbly, Ginger Spiced		Rotating Selection	MKT
LUCE DEL SOLE 	16	IMPORT	
Aperol, Contratto Aperitif, Bianco Vermouth, Orange Juice		Mexican Lager, Modelo Especial 4.4%	6
Refreshing, Dry, Crushable, Low ABV		Belgium Pilsner, Stella Artois 5.2%	6
GATES OF RAPTURE 	16	Euro Pale Lager, Beck's (N/A)	6
Coriander Infused Rainwater Madeira, Benedictine, Black Pepper, Lime			
Citrusy, Nutty, Raisin Spiced Low ABV		DOMESTIC	
SAMPHIRE MARTINI 	18	Pale Ale, Grayton 5.6%	6
Sea Bean Infused Nautical Gin, Lillet, Dry Vermouth, Sea Bean Brine		American Lager, Coors Banquet 5%	6
Boozy, Botanical, Savory		D IPA, Idyll Hounds Divide and Conch'r 8%	6
PASSIONFRUIT SMASH 	16	Amber Ale, Fairhope 5.9%	6
Bourbon, Passionfruit, Lemon, Mint		Brown Ale, Back 40 Truck Stop Honey 6%	6
Tropical, Tart, Minty		American Pilsner, Miller Lite 4.2%	5
CURE 	17	Pale Ale, Oyster City Mangrove 8.2%	6
Tequila, Ginger, Honey, Lemon, Pineapple Amaro		Kombucha, Noli South, Assorted Flavors (N/A)	10
Warming, Comforting, Citrusy, Gingery			
BIRD OF PARADISE 	19	ZERO PROOF	
House Rum Blend, Campari, Contratto, Strawberry, Pineapple, Lemon		SATURN 	12
Tropical, Balanced Sweet, Fruity, Dry		Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit	
MANHATTAN NERO 	18	PLACEBO 	14
Rye Whiskey, Averna, Montenegro, Orange Bitters		Ritual Zero Proof Tequila, Ginger, Honey, Lemon, Pineapple	
Boozy, Bold, Luxurious		FROZEN N/A 	10
HOW BOUT THEM APPLES 	17	Rotating Seasonal Selection	
Graham Cracker Washed Vodka, Spiced Apple, Lemon, Lime,			
Whipped Sweet Cream			
Sweet, Tart, Apple Cobbler Spiced			
FROZEN COCKTAIL 	16		
Rotating Seasonal Selections			

WINES BY THE GLASS				
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
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT
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	MKT	Rotating Selection	Rotating Region	MKT