

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, Cucumber Jalapeño Mignonette, Buttered Saltines, Lemon 19 1/2 DOZ38 1 DOZ WEST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Cucumber Jalapeño Mignonette, 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 POKE ‡ Pickled Carrot, Macaadmia Nut, Sweet Onion, Tostones, Bourbon Barrel Soy Vinaigrette 23	KAMPACHI CRUDO ‡ (GF) Jalapeño, Radish, Lemon, Olive Oil, Passion Fruit Vinaigrette 20	OAXACAN (GF) SHRIMP COCKTAIL Tomato Vinaigrette, Red Onion, Avocado, Lime, Tajin, Chimoy 19

APPETIZERS

— CALABRIAN SHRIMP — Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20	SHORT RIB ARANCINI Crispy Fried Risotto, Parmesan, Roasted Tomato Jus, Fennel 18	— WHIPPED FETA — (VG) Herbed Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16
SWEET CORN CANELÉ (VG) (GF) Wildflower Honey, Salted Butter, Pecorino Romano 14	SMOKED TUNA DIP Pickled Onion, Crispy Shallots, Hot Buttered Saltines 15	CHARRED GRILLED OYSTERS Garlic, Lemon, Chilis, Scallions, Parmesan 22/44

SOUP & SALAD

POTATO LEEK SOUP (VG) Leeks, Focaccia Croutons, Herb Oil 12	CHARRED AVOCADO (V) (GF) Quinoa, Garden Greens, Citrus Supremes, Pumpkin Clusters, Satsuma Shrub, Espelette 16
* CHOPPED ROMAINE HEARTS * Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar Dressing 14	THE WEDGE (GF) Bellamy Blue, Preserved Tomato, Bacon Lardons, Benne Seed, Green Goddess Dressing 16

SEAFOOD SPECIALTIES

FISH & GRITS Cornmeal Crusted Flounder, Stone Ground Cheese Grits, Tomato Jus, Tartar Sauce 42
ROASTED OYSTER STEW Potato, Bacon Lardon, Local Mushroom, Foccacia 42

LAND

SMOKED BEEF SHORT RIB Bacon Braised Lima Beans, Cornbread Crumble, Carolina Demi-Glace 41
* 8OZ FILET OF BEEF * (GF) Papas Bravas, Shishito Chimichurri, Baby Greens 59
JOYCE FARMS JERK CHICKEN Dirty Rice, Red Eye Jus, Sunny Egg 37
COMFREY FARMS PORK SCHNITZEL Potato Purée, Mustard Cream Sauce, Baby Greens 39

FARM

PINEAPPLE FRIED RICE (GF) Cashews, Cilantro, Lime, Scallion, Chili Crunch, Sunny Side Up Egg 26
MUSHROOM POZOLE VERDE (V) Local Mushrooms, Roasted Poblano, Hominy, Radish, Jalapeño 26
* ROASTED CARROT HUMMUS * (VG) Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives, Grilled Bread 26

SEA - À LA CARTE

WOOD GRILLED SWORDFISH (GF) Red Miso Glaze, Crispy Garlic, Benne Seed, Scallion Salad 37
ROASTED RED SNAPPER (GF) Celeriac Cream, Fennal Salad, Bacon Lardon 39

PASTA

DUCK CONFIT RAMEN Pork Belly, Collard Greens, Local Mushroom, Scallion, Soft Boiled Egg, Benne Seed 37	RICOTTA GNOCCHI (VG) Truffle Butter, Parmesan Brodo, Peas 32
--	--

SIDES 11
Mac and Cheese (VG)
Potato Purée (VG) (GF)
Stone Ground Grits (VG) (GF)
Bacon Braised Butter Beans (GF)
Hearth Grilled Asparagus (V) (GF)
Pork Collard Greens (GF)
Late Season Cucumber Salad (V) (GF)
Dirty Rice

COCKTAILS		BEER	
FLEUR DE VIE 	17	DRAFT German Lager, Oyster City Tates Helles 5% IPA, Central 28 Show Pigeon 6.7% NE IPA, 3rd Planet Dank Side of the Moon 7.5% Brown Ale, Oyster City Hooter Brown 8.5% Rotating Selection IMPORT Mexican Lager, Modelo Especial 4.4% Belgium Pilsner, Stella Artois 5.2% Euro Pale Lager, Beck’s (N/A) DOMESTIC Pale Ale, Grayton 5.6% American Lager, Coors Banquet 5% D IPA, Idyll Hounds Divide and Conch’s 8% Amber Ale, Fairhope 5.9% American Pilsner, Miller Lite 4.2% Pale Ale, Oyster City Mangrove 8.2% Kombucha, Noli South, Assorted Flavors (N/A)	
Nolet’s Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Citrusy, Refreshing			
PERUVIAN PALOMA 	16		
Pisco, Crème De Pêche, Grapefruit Cordial, Lemon, Grapefruit Bitters Fruity, Citrusy, Vibrant			
CURIOUS BIRD 	17		
Cachaça, Coconut Rum, Falerum, Li Hing Mui, Lime, Mint, Angostura Bitters Complex, Bright, Tart, Ever So Slightly Salty			
JACK RABBIT SLIMS 	22		
Rum Blend, House Orgeat, Falerum, Tart Pineapple Juice Boozy, Tropical, Cinammon, Almond			
SOUTHERN POLYNESIAN 	18		
Honeysuckle Vodka, Passion Fruit Liqueur, Li Hing Mui, Lemon, Shaved Pineapple Ice Bright, Tart, Tropical			
OAXACA OLD FASHIONED 	21	ZERO PROOF SATURN 12 Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit GREEN DAISY 13 Ritual Zero Proof Tequila, Avocado, Sugar, Lime FROZEN N/A 10 Rotating Seasonal Selection	
MARE TONICA 	17		
Gin Mare, Rosemary & Thyme Infused Bianco Vermouth, Mediterranean Tonic Bubbly, Aromatic, Refreshing			
MIDORI SOUR 	17		
Midori, Vodka, Lime, Cucumber, Melon Bitters Fresh, Bright, Spring In A Coupe			
MARGARITA VERDE 	18		
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Sugar, Lime Spicy, Tart, Herbaceous			
THE FRENCHMAN 	17	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.	
Bourbon, Rye, French Vermouth, Campari, Sugar, Peychoud’s Bitters, Chartreuse Spritz Boozy, Aromatic, Sophisticated			
CHARTREUSE SWIZZLE 	18		
Chartreuse, Falerum, Lime, Pineapple Citrusy, Sweet, Herbaceous, Refreshing			
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	2021	Vigne Surrau ‘Limizzani’	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2021	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	17
CHARDONNAY	2021	Freemark Abbey	Napa Valley, CA	25
ROSÉ	2021	Lucy by Pisoni	Santa Lucia Highlands, CA	16
PINOT NOIR	2021	Argyle	Willamette Valley, OR	18
CABERNET SAUVIGNON	2020	Turnbull	Napa Valley, CA	28
CABERNET SAUVIGNON	2019	One Stone	Paso Robles, CA Columbia	16
RED BLEND	2019	L’École No. 41 ‘French Town’	Valley, WA Rotating Region	18
FEATURED RED	MKT	Rotating Selection		MKT