

## STARTERS

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### CRAB BISQUE 9.5

CREAM BASED SOUP LACED WITH SHERRY & CRAB MEAT

### GF SOCK IT TO ME SHRIMP 14

TOSSED WITH OUR OWN THAI SPICED SAUCE

### GF GRILLED LAMB LOLLIPOPS 14

MINT, GARLIC, OLIVE OIL, BALSAMIC GLAZE

### LOBSTER ROLL SLIDER 14

FRESH MAINE LOBSTER MEAT, MAYONNAISE, LEMON, BRIOCHE SLIDER BUN

### PRINCE EDWARD ISLAND MUSSELS 14

STEAMED IN GARLIC, SHALLOTS, TOMATOES, WINE, & CREAM WITH GRILLED DIPPING BREAD

### GF FRIED FRESH CALAMARI 16

SWEET CHILI LIME DIPPING SAUCE

### SEARED SEA SCALLOPS 19

APPLE CHUTNEY, BALSAMIC GLAZE, FRESH HERBS, CROSTINI

### GF EGGPLANT WITH JUMBO LUMP CRAB 15

CRISPY FRIED EGGPLANT, WHITE WINE BUTTER SAUCE

### GF V BLACK BEAN CAKES 10

PAN SEARED, SALSA FRESCA, AVOCADO CREMA

## SALADS

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ADD JUMBO LUMP CRAB, \$7 PER OZ, 3 JUMBO SHRIMP, \$7 4OZ SALMON. \$12

DRESSINGS: CAESAR, RANCH, BLUE CHEESE, ORANGE MISO, WHITE BALSAMIC VINAIGRETTE

### GRILLED CAESAR 12

ROMAINE HEART, HOUSE CAESAR DRESSING, HEIRLOOM TOMATOES, GRATED & SHAVED PARMESAN, CROSTINI

### GF V CHOPPED SEASONAL VEGETABLE SALAD 16

FRESH GREENS TOSSED WITH A SEASONAL VARIETY OF STEAMED AND ROASTED FRESH VEGETABLES, TOMATOES, SWEET ONION AND YOUR CHOICE OF DRESSING

### BABY ICEBERG WEDGE 14

BACON, RED ONION, HEIRLOOM TOMATOES, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING

### GOAT CHEESE SALAD 13

FRIED GOAT CHEESE MEDALLION, MIXED GREENS, SUN DRIED TOMATOES, CHOPPED PECANS, WHITE BALSAMIC VINAIGRETTE

## SEAFOOD ENTRÉES

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CHECK YOUR SPECIALS FOR TODAY'S FRESH CATCH SELECTIONS

### GF PAN SEARED SEA SCALLOPS 41

CAULIFLOWER PUREE, SAUTÉED MUSHROOMS, BRUSSELS SPROUTS, TOMATOES, FRESH HERBS

### GF SIMPLY THE BEST FRIED GULF SHRIMP 32

WEDGE FRIES, COLE SLAW, TARTAR & COCKTAIL SAUCES, LEMON

### SHRIMP & GRITS 36

BENTON'S BACON, ONION, SUGAR SNAP PEAS, FRESH CORN, LAGER, STONE GROUND GRITS

### BLACK AND WHITE SESAME TUNA 38

SEARED RARE, SOBA NOODLES, SEAWEEED SALAD, WASABI CREAM, SOY GINGER GLAZE

### SEAFOOD CIOPPINO & LINGUINE 42

SHRIMP, SCALLOPS, FRESH FISH, MUSSELS, TOMATO, CRAB, SEAFOOD STOCK, WHITE WINE, GARLIC, HERBS, CROSTINI

### GF CEDAR PLANK SALMON 36

TOPPED WITH TOMATO BASIL BEURRE BLANC, FRIED SPINACH, LOADED POTATOES, BROCCOLINI

## FROM THE FARM

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### GF SEARED FILET MIGNON 54

7OZ CREEKSTONE MASTER CHEF, HOUSE RUB, COMPOUND GARLIC BUTTER, LOADED POTATOES, ROASTED BABY CARROTS

### GF MARINATED FLATIRON STEAK 36

SLICED, LOADED POTATOES, CRISPY BRUSSELS, CHIMICHURRI

### SEARED AIRLINE CHICKEN BREAST 26

GARLIC, CAPER, HERB SAUCE, LOADED POTATOES, ROASTED CARROTS

### GF USDA PRIME RIBEYE STEAK 58

14OZ, HOUSE RUB, SEARED, GARLIC BUTTER, LOADED POTATOES, BROCCOLINI

### GF DRY AGED DUROC PORK RACK CHOP 36

12OZ, PAN ROASTED, ROOT BEER BRAISED APPLE CHUTNEY, LOADED POTATOES, CRISPY BRUSSELS

## SIDES

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CRISPY BRUSSELS SPROUTS 8

PARM POTATO WEDGES 7

ARTISAN CHEESE GRITS 6

ROASTED BABY CARROTS 7

RED BEANS & RICE 7

LOADED POTATOES 8

DISCLAIMER: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. GLUTEN FREE PASTA AVAILABLE.

# FRESH CATCH SELECTIONS

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PAN SEARED | BLACKENED | FRIED |  
PECAN CRUSTED | LEMON CAPER |  
HERB CRUSTED

**SCOTTISH SALMON 32**

**SEA BASS 48**

**FLORIDA GULF GROUPER 39**

**GULF MAHI 30**

**LOUISIANA REDFISH 34**

**FINGER LAKES WALLEYE 30**

ADD: JUMBO LUMP CRAB \$7/OZ |  
SEARED OR FRIED JUMBO SHRIMP (3)  
\$7

LOADED POTATOES | BROCCOLINI |  
BEURRE BLANC | BLACKENED SERVED  
ON RED BEANS & RICE

# TONIGHT'S SPECIALS

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**RED FISH PONTCHARTRAIN 46**  
PECAN CRUSTED, (3) FRIED SHRIMP,  
JUMBO LUMP CRAB, RED BEANS &  
RICE, LEMON BUTTER SAUCE

**FILET MIGNON - LOBSTER  
BORDELAISE 66**  
SEARED, RICH RED WINE LOBSTER  
DEMI-GLACE, MAINE LOBSTER MEAT,  
LOADED POTATOES, BROCCOLINI

WE PRIDE OURSELVES ON SERVING THE FRESHEST  
SEAFOOD AVAILABLE. WE BUY OUR FISH EACH  
DAY AND SOME SPECIES MAY SELL OUT DURING  
THE EVENING.

## SPECIALTY COCKTAILS

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### THE BEET DOWN 14

buffalo trace, beet, herb simple,  
lemon, egg meringue



### GOLDEN HOUR 12

hendricks gin, pecan simple  
syrup, lemon



### THE HARVEST 14

wild roots pear vodka,  
spiced pear puree, lemon



### THE SMOKESHOW 14

dos hombres mezcal, roasted  
pineapple, ancho chiles, lime, agave



### LILAC DREAM 14

conniption gin, lemon,  
egg meringue



### ESPRESSO MARTINI 12

titos, espresso, mr black  
coffee liqueur, simple syrup



### SMOKED OLD FASHION 16

bardstown cherry oak rye, orange  
bitters, simple syrup, smoked



### CLASSIC MARGARITA 12

lalo blanco tequila, lime,  
cointreau, simple, salt



### BLACKOUT MANHATTAN 14

nelsons rye, amaro nonino,  
amaro sirene, bitters

## DESSERTS

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**KEY LIME TART 10**  
graham cookie crust

**COPPA LOLITA 10**  
ladyfingers, mascarpone  
coffee liqueur

**SKILLET COOKIE 12**  
vanilla gelato

**FRESH BERRIES 9**  
seasonal with cream

**WHITE CHOCOLATE  
BREAD PUDDING 12**  
hazelnut cream

**PINEAPPLE  
CARPACCIO 9**  
cinnamon-vanilla  
marinade

## AFTER DINNER BEVERAGES

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**IRISH COFFEE 10**

**SALTY  
CARAMEL 8**  
jackson morgan

**PEPPERMINT  
MOCHA 8**  
jackson morgan

**WARRE'S OTIMA  
10 YEAR TAWNY 18**

**WARRE'S OTIMA  
20 YEAR TAWNY 26**

**CHOCOLATE  
MARTINI 12**

## COFFEE & TEA

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**ESPRESSO 4**  
regular, decaf

**CAPPUCCINO 5**  
regular, decaf

**COFFEE 3**  
regular, decaf

**ORGANIC  
HERBAL TEAS 3**