

STARTERS

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

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

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, SEAWEED 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

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

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

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

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, BROCOLINI

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



PISTACHIO MARTINI 14

three olives vanilla vodka, italian pistachio liqueur, dash of cream, simple



BEET DOWN 14

buffalo trace, beet, rosemary, thyme, black pepper, orange, vanilla bean, cinnamon simple, lemon, egg meringue



SMOKESHOW 14

dos hombres mezcal, valencia triple sec, house made pineapple jalapeno ancho chili puree, lemon juice, tatin rim



SMOKED OLD FASHION 16

truestory rye, orange bitters, simple syrup, smoked



SEASONAL MARGARITA 14

lalo 100% agave azul blanco tequila



THE HARVEST 14

wild roots pear vodka, st george pear liqueur, house made spiced pear puree, lemon



CHOCOLATE OLD FASHION 15

insolito anejo, faretti chocolate liqueur, scrappy's bitters



ESPRESSO MARTINI 14

don fulano, mr black coffee liqueur, simple syrup, fresh espresso



CHAI HARDER 14

empress cucumber lemon gin, intense liqueur, house made spiced simple, chai tea, lemon juice, splash soda water



BLACKOUT MANHATTAN 14

russell's rye, amaro nonino, amaro sirene, bitters

DESSERTS

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

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

ESPRESSO 4
regular, decaf

CAPPUCCINO 5
regular, decaf

COFFEE 3
regular, decaf

**ORGANIC
HERBAL TEAS 3**