STARTERS

GF V BLACK BEAN CAKES 10
pan seared, tomato salsa, avocado fresco

GF SOCK IT TO ME SHRIMP 14
fried, house Thai spiced sauce

GF GRILLED LAMB LOLLIPOPS 16
(2) mint, garlic, house rub, red wine gastric

PRINCE EDWARD ISLAND MUSSELS 14
garlic, shallots, tomatoes, wine, cream, dipping bread

BBQ SHRIMP & DIPPING BREAD 14
spices, garlic, rosemary, Worcestershire sauce, beer, butter

GF CRAB BISQUE 10
cream based, onion, celery, sherry, crab

☀ SEARED SEA SCALLOPS 19
(2) charred red onion rings, pesto orzo, beurre blanc

GF FRIED FRESH CALAMARI 16
sweet chili lime dipping sauce

GF EGGPLANT WITH JUMBO LUMP CRAB 15
crispy fried eggplant, beurre blanc

GF☀ SESAME AHI TUNA CRUDO 15
pickled onion & cucumber, wakame, soy ginger glaze, wasabi cream, sriracha

SALADS

Add Jumbo Lump Crab, $10 oz | 3 Jumbo Gulf Shrimp, $12 | 4oz Salmon, $16 | 6oz Maine Lobster Tail $29

Dressings: Caesar, Ranch, Blue Cheese, White Balsamic Vinaigrette, Orange Miso

GF V CHOPPED SEASONAL VEGETABLE SALAD 16
fresh greens, seasonal steamed & roasted fresh vegetables, tri-colored grape tomatoes, red onion, choice of dressing

GRILLED CAESAR 12
romaine heart, house caesar dressing, tri-colored grape tomatoes, shaved parmesan, sliced baguette

GF BABY ICEBERG WEDGE 14
bacon, red onion, tri-colored grape tomatoes, blue cheese crumbles, blue cheese dressing

GF ORGANIC ARUGULA AND PEAR SALAD 14
seasoned walnuts, dried cranberries, gorgonzola, orange miso

GOAT CHEESE SALAD 13
fried goat cheese medallions, mixed greens, sun dried tomatoes, chopped pecans, white balsamic vinaigrette

HOUSE SALAD 10
mixed greens, heirloom tomato, red onion, cucumber, carrot, croutons, choice dressing

FROM THE SEA

SOUTH AFRICAN TWIN LOBSTER TAILS 60
cold water tails, 6oz ea., (1) crispy fried, (1) pan roasted, drawn butter, broccolini, loaded potatoes

GF RED FISH PONTCHARTRAIN 46
pecan crusted, (3) fried shrimp, jumbo lump crab, red beans & rice, broccolini, lemon butter sauce

GF PAN SEARED SEA SCALLOPS 44
(5) creamy risotto, wild mushrooms, parmesan, truffle oil

GF SIMPLY THE BEST FRIED GULF SHRIMP 34
parmesan wedge fries, coleslaw, tartar & cocktail sauces, lemon

CATCH SURF & TURF 60
4oz filet, demi, 5-6oz fried South African lobster tail, garlic-lemon butter, loaded scalloped potatoes, broccolini

SEAFOOD CIOPPINO & LINGUINE 42
shrimp, scallops, chef's choice fresh fish, mussels, onion, tomato, crab, seafood stock, white wine, garlic, baguette

GF☀ YELLOWFIN TUNA 36
#1 sushi grade, seared, black & white sesame seeds, fresh ginger, fried garlic chips, fresno chilies, green onion, soy ginger glaze, rice noodles

SHRIMP & BAY SCALLOP SCAMPI 34
garlic, white wine, lemon, fresh tomato, herbs, capers, butter, linguine

FROM THE FARM

⁜ COPPER CREEK CATTLE CO. FILET MIGNON 61
8oz, seared, house rub, compound garlic butter, demi-glace, loaded scalloped potatoes, roasted baby carrots

⁜ CREEKSTONE FARMS FLATIRON STEAK 38
sliced, loaded scalloped potatoes, crispy brussels, chimichurri

GF JOYCE FARMS ORGANIC CHICKEN BREAST 28
house brined, seared, sliced, white truffle sweet potato mash, broccolini, garlic, capers, herb beurre blanc

GF☀ CREEKSTONE FARMS PRIME RIBEYE 64
baked potato, brussels, demi glace, herb-garlic butter

GF DUROC HERITAGE PORK PORTERHOUSE 36
16oz, pan roasted, peach chutney (brandy, peach schnapps, bacon, Franks Red Hot sauce), truffle sweet potato mash, crispy brussels

WHITE STRIPE AUSTRALIAN LAMB RACK 44
(2) double cut chops, loaded scalloped potatoes, mint chimichurri, broccolini

SIDES

GF BROCCOLINI 7

GF ARTISAN CHEESE GRITS 7
Kentucky stone ground, white cheddar

GF CRISPY BRUSSELS SPROUTS 8
bourbon-maple glaze

GF ROASTED BABY ARTISAN CARROTS 7

GF RED BEANS & RICE 7
andouille sausage, onions, peppers, garlic spices

LOADED SCALLOPED POTATOES 8
bacon, onion, cheddar, herbs, cream

GF WHITE TRUFFLE SWEET POTATO MASH 7

GF PARMESAN POTATO WEDGES 7

⁜ 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.

SPARKLING & ROSE

Villa Marcello, Prosecco, Italy	13 | 45
Costaross, Rose Prosecco, Italy	12 | 43
Schramsberg, California	80
Gosset Grand Reserve, Champagne, France	110

CHARDONNAY

Aviary, California	14 | 50
Balletto, Russian River Valley	14 | 50
Daou Bodyguard, Napa	85
Nickel & Nickel, Truchard Vineyard, Napa-Carneros	140

SAUVIGNON BLANC

921, Italy	14 | 50
Unique, France	14 | 50

OTHER WHITES

M. Chapoutier, Cotes du Rhone Belleniche Blanc, France	10 | 40
Kate Arnold Riesling, Washington	10 | 40
Impero, Pinot Grigio, Italy	10 | 40
Chateau Augustine, White Bordeaux, France	11 | 41
Ninety Plus Cellars, Sancerre, France	23 | 80
Domaine Du Colombrier, Chablis, France	70
Donnaluce, White Blend, Italy	75

PINOT NOIR

Crested Porcupine, Italy	12 | 43
Montiore Estate, Willamette Valley	15 | 53
Flowers, Sonoma	50
Lone Oak Ranch, "Purple Hands", Willamette Valley	70
Lange, Reserve, Willamette Valey	75

CABERNET SAUVIGNON

Drumheller, Columbia Valley	11 | 41
Fuga, Italy	15 | 53
RouteStock, Napa	17 | 60
Faust, Napa	133
Caymus 50th Anniversary | Cabernet Sauvignon | Napa • Winemaker: Chuck Wagner	
Heitz Cellar 2018, Napa	150
Far Niente, Napa	225
Daou Soul Of A Lion, Paso Robles	225
Hamel Family Wines Nuns Canyon, Sonoma	225

OTHER REDS

El Coto, Rioja, Spain	10 | 40
Cuma, Malbec, Argentina	12 | 43
Caymus Suisun The Walking Fool Red Blend, Suisun Valley	13 | 45
Roma, Rosso Red Blend, DOC, Italy	14 | 50
Rigoletto, Chianti	14 | 50
Sinello, Montepulciano D' Abruzzo Riserva, Italy	15 | 53
Cordero Di Montezemolo, Barbera, Italy	65
Monte Degli Angeli, Barolo, Italy	70
MollyDooker, "Blue Eyed Boy" Shiraz, Australia	96
Piano Chiuso, Primitivo, Italy	100
Aperture, Red Blend, Sonoma	130