



SMALL

CEVICHE 11

gulf fish ceviche with lime, brunoise of habañero chilies, sweet peppers, herbs, grit crisps

BRANDADE 13

warm smoked cobia brandade, shaved truffle, compressed cucumbers, chervil, grilled baguette soldiers

BISCUITS AND HAM 9

buttermilk biscuits, sliced country ham and butternut squash jam

LEMONFISH 13

smoked lemonfish with a slow cooked egg, mashed avocado, shaved radishes and shiso on rustic ciabatta

FRIED OYSTERS 16

chili-lime aioli, spring onion, squash slaw

BLUE CRAB 16

local jumbo lump blue crab, sherry cream, roasted shitake mushrooms, asparagus, radishes and Manchego cheese on french bread toast

SALAD 10

crudités, baby lettuces, lemon, ranch, pepitas



LARGE

GULF COAST ROLL 20

gulf shrimp, blue crab, lemon-dulse emulsion, short pickled cucumber, hijiki seasoned french fries

BURGER 17

8oz 50/50 brisket and chuck, fontal cheese, garlic aioli, roasted country ham, hijiki french fries, spicy bread and butter pickles

PORK BELLY 14

cane syrup glazed pork belly, stone ground grits and smothered greens

SEAWORTHY BENEDICT 15

fried Louisiana oysters, poached farm eggs, caviar-chive hollandaise, served with tuscan lettuces and sofrito potatoes

SEAWORTHY CRAB OMELET 18

crab, roasted squash, fontal cheese served with tuscan lettuces and sofrito

SIDES

BACON 6

BOUDIN 6
Creole mustard

FRENCH FRIES 6
Seaweed salt, sriracha ketchup,
sage aioli

SWEET CORN HUSH PUPPIES 7
Steen's cane syrup

FRIED FARM EGGS 3

COCKTAILS

MORNING STINGER 12
letherbee fernet, caffè moka, coconut milk,
steen's cane syrup

MIMOSA 10
freshly squeezed orange, cava

SHERMAN'S CUP 9
rosé, crushed blackberry and orange,
freshly squeezed lemon and lime

NEGRONI SBAGLIATO 11
campari, sweet vermouth, cava brut

BLOODY MARY 10
vodka, house-made tomato juice medley,
lemon

DESSERTS

APPLE TART 7

ESPRESSO CRÈME BRÛLÉE 7

GUAVA CHEESECAKE 7

NON-ALCOHOLIC

GINGER BEER 5
lime, house-made ginger syrup,
club soda

LIMONATA 5
lemon, seasonal fruit, club soda