

## ■ CAVIAR

**TROUT ROE 25**  
France

**BOWFIN 48**  
Assumption Parish, LA

**SIBERIAN STURGEON 150**  
Athens, GA

served with sieved egg, red onion, house pickles, chives, crème fraîche, cornbread blini

## ▲ SMALL

**PICKLE PLATE 8**  
seasonal pickles

**CEVICHE 13**  
gulf fish, aji amarillo-citrus marinade, pickled yams, rice crisps

**BRANDADE 16**  
smoked oyster-leek brandade, radish sprouts pickled cucumber, grilled baguette soldiers

**FRIED OYSTERS 16**  
chili-lime aioli, spring onion, squash slaw

**POPCORN SHRIMP 12**  
tempura batter, charred corn remoulade

**SMOKED COBIA 11**  
thinly sliced smoked lemonfish ceringnola olive vinaigrette, sesame bread crumbs, shaved fennel, prosciutto

**BLUE CRAB 16**  
local jumbo lump blue crab, sherry cream, roasted shitake mushrooms, asparagus, radishes and Manchego cheese on french bread toast

**PORK BELLY 14**  
clove glazed Berkshire pork belly, roasted and pickled beets, house-made ricotta, beet greens, sorrel

## ◆ SIDES

**SMOTHERED GREENS 7**  
abita amber, chili vinegar

**SWEET CORN HUSH PUPPIES 7**  
steen's cane syrup

**GRITS 7**  
stone ground grits

**FRENCH FRIES 7**  
hijiki seasoning, sriracha ketchup, sage aioli

## ●●● LARGE

**GULF COAST ROLL 22**  
gulf shrimp, blue crab, lemon-dulse emulsion, short pickled cucumber, hijiki seasoned french fries

**LINGUINE 23**  
steamed Cedar Key clams, guanciale, shiitakes, parsley

**REDFISH 29**  
on the half shell, chili butter, roasted new potatoes, mustard frill, satsuma vinaigrette

**YELLOWFIN TUNA 30**  
seared yellowfin tuna, semi dried tomatoes, sea beans, shimeji mushrooms, soy brown butter

**SPECKLED TROUT 26**  
seared speckled trout filet, stone ground grits, smothered greens, courtbouillon, crawfish tails

**BURGER 17**  
8oz 50/50 brisket and chuck, fontal cheese, garlic aioli, roasted country ham, hijiki seasoned french fries, spicy bread and butter pickles

●●● **REVEILLON PRIX FIXE SPECIAL 88**  
● December 1st - December 30th

## AMUSE

**DEVEILED QUAIL EGG**  
bowfin caviar

## FIRST

**OYSTERS FROM THREE COASTS**  
red and white mignonette, cocktail, horseradish, seaworthy saltines

## SECOND

**SEAWORTHY GUMBO**  
blue crab, oysters, gulf shrimp, okra, house tasso, brown rice

## THIRD

**ROASTED HALF LOBSTER**  
chili butter, butternut squash puree, steamed greens, mixed pickles

## FOURTH

**CHOCOLATE HAZELNUT CAKE**  
candied fennel, rosemary, cane syrup whipped cream