

■ CAVIAR

TROUT ROE 25
France

BOWFIN 48
Assumption Parish, LA

SIBERIAN STURGEON 150
Athens, GA

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

⚡ ▲ SMALL

PICKLE PLATE 8
seasonal pickles

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

BRANDADE 16
smoked oyster-leek brandade, radish, 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

●●● 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, napa cabbage, shimeji mushrooms, soy brown butter

BLACK DRUM 26
seared black drum 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

●◆● 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