House Breads
Biscuits honey butter 5
Fran’s Yeast Rolls garlic chive butter 5
Hushpuppies honey butter 5

Salads and Soup
Caesar romaine, radicchio, parmesan, garlic croutons 10
Chopped romaine, iceberg, cucumber, buttermilk, tomato, bacon 10
Beets goat cheese, pine nuts, romaine, citrus, balsamic, shallots 12
Add Flat Iron Steak 14  Salmon 18  Shrimp 12
Hushpuppies honey butter 5

Appetizers
Calamari escabeche, lemon aioli, marinara sauce 13
Fried Brussels Sprouts chili crisp, parmesan, saffron aioli 14
PEI Mussels white wine, leek and garlic cream, sourdough 15
Steak and Eggs* tartare, capers, shallots, chives, caviar, crostini 18
Green Curry Shrimp bell peppers, onions, toast 15
Tuna and Salmon* tartare, avocado, cel sauce, wontons 15
Wood Grilled Oysters garlic butter, parmesan, lemon 14
Royal Tern Oysters tomato, bacon, cream, spinach 14

Fried
Garlic Fries, Cole Slaw, House Tartar and Cocktail Sauce

Entrees
Salmon* grilled broccoli, patatas bravas, red pepper, piccata sauce 32
Swordfish blackened, étouffée, blue crab, rice pilaf, scallions 38
Yellowfin Tuna* peanut crust, black Forbidden rice, mushrooms, sprouts, gochujang 38
Halibut caper crust, lentils, peas, butternut squash, bacon, tomato fumet, beurre blanc mkt
Scallops cavatelli, sun-dried tomato, peas, pancetta, mushrooms, truffle parmesan frico mkt
Grilled Shrimp citrus, soy, garlic bucatini, scallions, toasted sesame 29
Whole Fish daily catch, grilled or fried mkt
Rock Shrimp Po’ Boy lettuce, tomato, remoulade, garlic fries 22
Airline Chicken Breast morel mushroom cream, rice pilaf, broccoli, baby carrots 29

Wood Fired Steaks
Add Scallops 18  Shrimp 9
Ribeye* 14 oz., maitre d’hotel butter 42
Filet Mignon* 8 oz., brandy green peppercorn sauce 40
Flat Iron* 8 oz. roasted potatoes, mushrooms, onions, spinach, jus 36

Sides
Green Salad mixed lettuces, radish, chives, cider vinaigrette 7
Basmati Rice Pilaf 6
Garlic French Fries sea salt, parsley 6
Grilled Broccolini fried garlic, lemon oil 9
Broccoli Potato Gratinée 10
Braised Legumes butternut squash, bacon, tomato fumet 9
Sautéed Mushrooms parmesan, truffle garlic aioli, chives 10

Executive Chef: Kyle Kryske
Manager/Sommelier: Garth Herr

* These items may be served either raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-born illness.