



## Small Plates

- House Made Snowflake Rolls** Daily Butter & Infused Olive Oil \$9
- Crispy Zucchini Fries** Thin Cut Local Zucchini, Light Breading, Spicy Marinara \$16
- Fried Calamari** Jalapeño Slices, Chipotle Aioli, Marinara Sauce \$18
- Spicy Shrimp** Roasted Tomatoes, Pickled Jalapeños, Fresh Herbs, Crostini \$18
- Tuna Poke** White Rice, Radish, Edamame, Pineapple, Seaweed Salad, Avocado, Sesame Seeds \$26
- Charcuterie** Chef's Selection of Cheeses, Cured Meats, and Accoutrements \$29

## Soups & Salads

- Soup of the Day** \$12
- Caesar Salad** Crispy Romaine, Pecorino, House Croutons, Anchovies \$14
- Poached Pear Salad** Greens, Blueberries, Grapes, Goat Cheese, Walnuts, Croutons, Honey Mustard Vin \$18

## Mains

- Burger** Choice of Cheddar | Blue Cheese, Brioche, LTO, Pickle, House Fries \$19 | Add Bacon \$3
- Shrimp or Lobster Fried Rice** Peas, Carrots, Napa Cabbage, Fried Egg, Soy Sauce, Sesame Oil, Chipotle \$26 | \$32
- Grilled Salmon** Daily Puree, Seasonal Veggies, Creamy Sundried Tomato & Caper Sauce \$29
- Brick Chicken** Jalapeño Aioli, Roasted Potatoes, Radish Salad, Pan Sauce \$32
- Seafood Pasta** Calamari, Shrimp, Fish, Fettucine, House Tomato Sauce \$35
- Crab Cakes** Daily Puree, Seasonal Veggies, Parsley Salad, Tartar Sauce MP
- Fish of the Day** Daily Puree, Seasonal Veggies, Sauce Accompaniment MP

302-616-1795

\*Parties of 8+ OR checks split more than three ways are subject to automatic 25% gratuity\*  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness