



## Starters.

### FLASH MARINATED HIMACHI \$14

jicama, green papaya, champagne mango dressing, extra virgin olive oil

### FISH BOUDIN BLANC \$12

smoked fish sausage, mini split-top, sauerkraut, grain mustard

### CHARRED PEEL & EAT \$14 | \$28

chili-lime charred local shrimp, datil sauce

### FISH DIP \$8

lightly smoked over pecan wood, garnished with onions, capers served with flatbread crackers

### 6 SMOKED CHICKEN WINGS \$10

dixie sauce, gorgonzola, scallions

### SMOKED SALMON \$12

mom's famous smoked salmon, dill cream, chopped capers, red onion, flatbread crackers

### FRIED SHRIMP \$14 | \$28

lightly battered - just how they sound, datil sauce

### RAW OYSTERS \$MP

ask your server for current types | 6 or 12 | granita mignonette & datil sauce

### CRISPY DEVILED EGGS \$6

pimento cheese, scallion

### GRIT CAKES \$8

flash fried grit cake, pimento cheese sauce, chopped herbs

### FRIED CALAMARI \$14

cornmeal dusted, fried lemon wheels, charred scallion aioli

### CRUDITE \$12

chef's choice veggies, house-made french onion dip

### CRAB SOUP \$7 | \$9

east coast blue crab, rich bisque, old bay crouton

### SOUP OF THE DAY \$6 | \$8

## Salads.

### ADD CHICKEN \$6 | SMOKED SALMON \$8 | SHRIMP \$8

### CULINARY CLASSIC \$10

local greens, gingered pecans, orange segments, chopped scallions, gorgonzola, white balsamic dressing

### TUNA NICOISE \$18

local greens, fingerlings, pickled haricot vert, egg, sherry vinaigrette

### BIBB LETTUCE WRAPS \$16

chopped local shrimp, truffle vinaigrette, chive, diced tomato, cucumber

### COUS-COUS SALAD \$11

herbed israeli cous-cous, eggplant puree, charred lemon, roasted tomato, pita croutons

### KALE SALAD \$10

dried cranberry, goats cheese, browned peanuts, honey shallot dressing

## Classics. Entrees. Sandwiches.

SERVED WITH YOUR CHOICE OF SIDE

### DIXIE CHICKEN \$11

smoked chicken, dixie white sauce, butter-toasted brioche

### CUBAN \$11

latin-spiced pork loin, ham, swiss, garlic confit aioli, garlic pressed

### HOT FISH \$15

datil batter, pickled cucumber, charred lemon aioli, butter-toasted brioche

### TOMATO BASIL PIE \$11

oven roasted roma tomatoes, cheese blend, torn basil, flaky pie crust

### LOBSTER ROLL \$19

slow-poached maine lobster, tarragon aioli, celery, avocado

### RIBS \$12 | \$24

st. louis cut, 24-hour dry rub, smoked for 6 hours, maple chipotle bbq

### SALMON BLT \$14

smoked salmon, dill dressing, benton's bacon, bibb lettuce, heirloom tomato, soft focaccia

### BURGER \$13

house blended beef, lettuce, tomato, onion, pimento cheese

### BUILD YOUR OWN BURGER \$12

provolone, cheddar, or swiss \$.50

brie or blue cheese \$1

bacon, sauteed onions, portobello mushrooms, or jalapenos \$1.5

### TURKEY CLUB \$12

toasted sourdough, aged cheddar, tarragon aioli, benton's bacon, bibb lettuce, heirloom tomato

### "& GRITS" \$25

choice of fish or 6 shrimp | red corn grits, tasso gravy, braised local greens

### VEGAN MUSHROOM BOLOGNAISE \$18

papperdalle zucchini, rich mushroom bolognaise, chopped basil

### JERKED CHICKEN \$19 | \$26

choice of white or dark charred chicken quarter, pickled onion, yucca hash, mint & herb yogurt

### CHURRASCO STEAK FRITES \$22

6 oz marinated skirtsteak, chimmichurri roasted potato wedges, bernaise

### COBIA & CAULIFLOWER \$MP

pan roasted cobia, charred cauliflower florets, brown butter emulsion, crispy capers

### FISH CHOWDER \$MP

pan-roasted local fish, tomato-datil broth, potatoes, clams, confit tomato, bacon

## Sides. \$3

BEANS & RICE  
POTATO SALAD  
COLE SLAW

LOCAL BRAISED GREENS  
GRILLED VEGGIE  
FRIES

Consumption of raw or undercooked food may increase your risk of food-borne illness.