

dinner

RAW BAR *HALF DOZEN MINIMUM
SERVED WITH MIGNONETTE & COCKTAIL SAUCE

East Coast Oysters 3.75

Gulf Oysters 3

STARTERS

Deviled Eggs 9 FOR THREE EGGS
horseradish, crispy fried chicken, maple drizzle

Whole Grilled Artichoke 16
fresh herbs, lemon aioli

Melon Carpaccio 18
burrata, prosciutto, saba, hazlenuts, basil, mint

Fried Eggplant 14
amatricana sauce, parmesan, basil

Smoked Beef Carpaccio* 18
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

Cajun Hot Crab Dip 22
jumbo lump crab, three-cheese blend, saltine crackers & tabasco

Whipped Feta 16
warm tomato confit, thyme, saba, grilled sourdough

Mediterranean Lamb Meatballs 18
feta, mint, pine nuts, pomodoro, grilled sourdough

Broiled Oysters* 4EA (HALF A DOZEN MINIMUM)
broiled gulf oyster served with remoulade and cajun crackers

Cheese Board 24
barely buzzed cheddar - mt. tam triple cream - bay blue fresh honeycomb, candied pecans, water crackers

Charcuterie Board 24
spicy coppa - salami - prosciutto dijon mustard, house pickled cauliflower, relish pickles, caper berries, water crackers

SALADS
4 AVOCADO / 6 CHICKEN / 12 SALMON / 12 GULF SHRIMP

Relish Wedge 8 / 15
little gem wedge, crispy bacon, tomatoes, red onion, bread crumbs, blue cheese dressing, blue cheese crumbles

Caesar Salad 8 / 15
romaine, hearts of palm, fried capers, croutons, parmigiano-reggiano

Crispy Chicken Salad 20
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

Salmon Citrus Salad* 24
mixed greens, cucumbers, dried cranberries, toasted almonds, orange, grapefruit, goat cheese, champagne vinaigrette

Panzanella Caprese 20
heirloom tomatoes, burrata, croutons, cucumbers, pickled red onion, basil, champagne vinaigrette

PLATES

Lobster Roll MARKET WHEN AVAILABLE
tarragon mayo, bibb lettuce, warm roll with fries

Cheeseburger* 18
house-ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato with hand-cut fries

Seared Salmon* 32
braised white beans, melted leeks, artichokes, dill, lemon, tomato confit, beurre blanc

Crab Cakes 34
old bay, beurre blanc, tomato confit, baby greens

Chicken Paillard 20
rocket salad, oven dried tomatoes, fried capers, parmesan, lemon

Gulf Snapper Puttanesca* 32
olives, tomatoes, capers, basil, broccolini, buttered farro

Hanger Steak 30
grilled 8oz hanger steak, chimichurri, crispy punched potatoes

Fried Chicken 24
hot honey, bacon braised collard greens, rosemary biscuit

Roast Chicken 26
potato puree, herb gremolata, au jus

Cioppino 34
snapper, salmon, shrimp, tomato-seafood stock, fresh herbs, grilled sourdough

Steak Au Poivre 52
8oz Filet, peppercorn-cream sauce, hand-cut fries

PASTA

Linguine & Shrimp 26
fresh linguine pasta, gulf shrimp, blistered tomatoes, white wine sauce, basil

Spaghetti alla Puttanesca 18
olives, tomatoes, capers, lemon, basil, parmesan

Cavatappi Suga Rossa 20
italian sausage, tomato-cream sauce, basil, parmigiano-reggiano

Pappardelle & Mushrooms 20
fresh pappardelle, crispy prosciutto, wild mushrooms, fresh herbs, parmesan, white wine

SIDES

Parmesan Cauliflower 8

Hand-Cut French Fries 8

Three Cheese Mac & Cheese 10

Daily Vegetable 9

Maple Brussels Sprouts 9

Southern Style Fried Okra 9

Creamed Spinach 10

Summer Squash 8

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

20% gratuity will be added for parties of six or more

RESTAURANT & BAR

RELISH

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Treat Yourself