

dinner

OYSTERS

Broiled Oysters*

4 EACH MINIMUM OF FOUR

pernod, creamed spinach, parmesan served with remoulade and cajun crackers

Raw Oysters*

EAST COAST 4 EACH

GULF 3.25 EACH MINIMUM OF SIX

served with fresh horseradish, cocktail sauce, mignonette, and cajun crackers

please ask your server for our daily selection

STARTERS

Parker House Rolls 4

served with whipped butter

Deviled Eggs 9 FOR THREE EGGS

horseradish, crispy fried chicken, maple drizzle

Whole Grilled Artichoke 16

fresh herbs, lemon aioli

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

Seasonal Burrata 19

prosciutto, fig compote, arugula, saba, lemon zest, hazelnuts

Tuna Tartare* 18

ahi tuna, tomato relish, avocado, quinoa salad

Smoked Beef Carpaccio* 18

sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

SALADS & SANDWICHES

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

Beets & Blue 14

roasted beets, gorgonzola cream, candied pistachios, maple lemon vinaigrette, crispy bread crumbs, lemon zest, pea shoots

Salmon Citrus Salad* 24

mixed greens, cucumbers, dried cranberries, toasted almonds, orange, grapefruit, goat cheese, champagne vinaigrette

Lobster Roll MARKET WHEN AVAILABLE

tarragon mayo, bibb lettuce, warm roll with fries

Cheeseburger* 19

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

PASTA

Linguine & Shrimp 26

fresh linguine, gulf shrimp, blistered tomatoes, white wine sauce, basil

Spaghetti alla Puttanesca 18

olives, anchovies, tomatoes, capers, lemon, basil, parmigiano-reggiano

Pappardelle & Mushrooms 20

fresh pappardelle, crispy prosciutto, wild mushrooms, fresh herbs, parmesan, white wine

Butternut Squash Cavatelli 22

sausage, tomato, roasted butternut squash, sage, pumpkin seeds, parmigiano-reggiano

ENTREES

Seared Salmon* 32

braised white beans, melted leeks, artichokes, dill, lemon, tomato confit, beurre blanc

Crab Cake 34

jumbo lump crab, asparagus, Alabama white sauce, crispy leeks, carrots

Chicken Paillard 20

rocket salad, oven dried tomatoes, fried capers, parmesan, lemon

Gulf Snapper Puttanesca* 32

olives, tomatoes, capers, basil, broccolini, roasted potatoes, buttered farro

Fried Chicken 24

hot honey, bacon braised collard greens, rosemary biscuit

Roasted Harissa Chicken 28

half roasted chicken, harissa citrus, herbs, apricot tomato couscous, sumac-carrot puree, pomegranate drizzle

Cioppino 34

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

Steak Au Poivre 32

grilled 8 oz hanger steak, peppercorn-cream sauce, hand-cut fries

STEAKS

Prime Steaks SERVED A LA CARTE

12 oz NY Strip 46

8 oz Filet 52

16 oz Ribeye 49

SAUCES

Peppercorn-cream | Red Wine Bordelaise

SIDES

Roasted Parmesan Cauliflower 8

Hand-Cut French Fries 8

Mac & Cheese 10

Grilled Broccolini with Oven-Dried Tomatoes 9

Maple Brussels Sprouts 9

RESTAURANT & BAR

RELISH

*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

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Treat Yourself