

# dinner

## OYSTERS

### Broiled Oysters\*

4.25 EACH

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

### Raw Oysters\*

EAST COAST 4.25 EACH

GULF 3.25 EACH

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

*please ask your server for our daily selection*

*minimum of 4 each*

## STARTERS

### Parker House Rolls 6

served with herb 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

### Fried Green Tomatoes 14

buttermilk aioli and herb salad

### Whipped Feta 16

warm tomato confit, thyme, saba, grilled sourdough

### Mediterranean Lamb Meatballs 18

feta, mint, pine nuts, pomodoro, grilled sourdough

### Seasonal Burrata 20

pickled peaches, heirloom tomato, gooseberries, arugula, prosciutto, croutons, saba

### Snapper Crudo\* 18

strawberry mignonette, hazelnuts, jalapeño, lime zest

### 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

### Watermelon, Tomato & Feta 15

arugula, pickled onions, pepitas, breadcrumbs & basil lime vinaigrette

### 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

### Bucatini alla Puttanesca 18

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

### Pappardelle & Three Meat Ragù 24

lamb, beef, pork, corn, shishito peppers

### Peas & Pancetta 22

mafalda pasta, basil cream sauce, peas, pancetta, parmesan

## ENTREES

### Seared Salmon\* 34

fresh peas, asparagus, white beans, dill creme fraiche

### Crab Cake 34

remoulade, asparagus, frisee & parsley salad, pickled onions

### Chicken Paillard 20

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

### Gulf Snapper Puttanesca\* 34

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

### Fried Chicken 24

hot honey, bacon braised collard greens, rosemary biscuit

### Herb Roasted Chicken 28

honey thyme au jus, potato puree, broccolini

### Cioppino 34

snapper, salmon, shrimp, clams, scallops, tomato-seafood stock, fresh herbs, garlic bread

### Steak Au Poivre 32

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

### Grilled Pork Chop 28

parsnip puree, bacon-braised collard greens, pickled peaches, brandy cream

## 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

## SHARABLE SIDES

### Roasted Parmesan Cauliflower 9

### Hand-Cut French Fries 8

### Mac & Cheese 10

### Summer Squash goat cheese, hazelnuts, mint 9

### Maple Brussels Sprouts 9

### Cotija Corn with dill 9

### Potato Puree 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*