

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

peach bruschetta, burrata, arugula, prosciutto, gooseberry

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, dill creme fraiche

Crab Cake 34

remoulade, 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, 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

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