

dinner

oysters

Broiled Oysters*

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

4.25 EACH

Raw Oysters*

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

please ask your server for our daily selection

EAST COAST 4.25 EACH / GULF 3.25

Starters

Parker House Rolls

served with herb whipped butter

8

Deviled Eggs (THREE EGGS)

horseradish, crispy fried chicken, maple drizzle

9

Whole Grilled Artichoke

fresh herbs, lemon aioli

18

Cajun Hot Crab Dip

jumbo lump crab, three-cheese blend, saltine crackers & tabasco

24

Beets & Blue

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

14

Whipped Feta

warm tomato confit, saba, basil, grilled sourdough

16

Mediterranean Lamb Meatballs

feta, mint, pine nuts, pomodoro, grilled sourdough

18

Seasonal Burrata

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

20

Tuna Tartare*

ahi tuna, tomato relish, avocado, quinoa salad

22

Smoked Beef Carpaccio*

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

18

Pickled Fried Okra

served with remoulade & frisee

14

Salads

Relish Wedge

little gem, crispy bacon, tomatoes, red onion, bread crumbs, blue cheese dressing, blue cheese crumbles

8 / 15

Caesar Salad

little gem, hearts of palm, fried capers, croutons, parmigiano-reggiano

8 / 15

Salmon Citrus Salad*

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

24

Entrees

Lobster Roll

tarragon mayo, bibb lettuce, warm roll with fries

MARKET

Cheeseburger*

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

19

Seared Salmon*

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

36

Crab Cake

remoulade, asparagus, frisee & parsley salad, pickled onions

36

Chicken Paillard

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

20

Gulf Snapper Puttanesca*

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

36

Fried Chicken

hot honey, bacon braised collard greens, rosemary biscuit

24

Roasted Harissa Chicken

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

28

Cioppino

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

36

Grilled Pork Chop

parsnip puree, bacon-braised collard greens, apples, brandy cream

32

Pastas

Linguine & Shrimp

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

28

Bolognese

mafalda pasta, veal bolognese, mascarpone, Italian chili crisp

26

Pappardelle & Mushrooms

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

22

Butternut Squash Cavatelli

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

24

STEAKS

Steak Au Poivre 32

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

Prime Steaks SERVED A LA CARTE

8 oz Filet 56

16 oz Ribeye 52

SAUCES: Peppercorn-Cream | Red Wine Barolo

SHAREABLE

sides

CAULIFLOWER GRATIN 12

MAC & CHEESE 12

MAPLE BRUSSELS SPROUTS 11

ROASTED CARROTS 11
cumin yogurt, lime zest

HAND-CUT FRENCH FRIES 9

POTATO PUREE 11

HARICOT VERT 11
stewed with tomatoes & fried onions

*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.

RELISH