

1/2 price
SELECT COCKTAILS

\$8
SELECT WINES

\$10
HOUSE MARTINIS

\$12
RELISH MARTINIS

happy hour

HH LIBATIONS 11AM - 5:30PM DAILY
HH BITES 3PM - 5:30PM DAILY

Pickled Fried Okra

served with remoulade & frisee

8

Whole Grilled Artichoke

fresh herbs, lemon aioli

18

Deviled Eggs

horseradish, crispy fried chicken, maple drizzle

1 EACH

Seasonal Burrata

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

20

Mediterranean Lamb Meatballs

feta, mint, pine nuts, pomodoro, grilled sourdough

18

Whipped Feta

warm tomato confit, saba, basil, grilled sourdough

10

Smoked Beef Carpaccio*

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

18

Cajun Hot Crab Dip

jumbo lump crab, saltine crackers & tabasco

22

Classic Burger*

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

12

Caesar Salad*

romaine, hearts of palm, fried capers, croutons,
parmigiano-reggiano

8

Hand Cut French Fries

with garlic aioli

7

Tuna Tartare*

ahi tuna, tomato relish, avocado, quinoa salad

20

Beets & Blue

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

8

Oysters

\$1 gulf

\$2 east

\$3 broiled

Raw Oysters*

served with mignonette & cocktail sauce
half dozen minimum

Broiled Oysters*

pernod, creamed spinach, parmesan served with
remoulade and cajun crackers
half dozen minimum

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