

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

Fried Green Tomatoes

buttermilk aioli and herb salad

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, cantaloupe, basil, arugula, saba, lemon zest, toasted hazelnuts

20

Snapper Crudo*

strawberry mignonette, hazelnuts, jalapeño, lime zest

18

Smoked Beef Carpaccio*

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

18

Salads

Relish Wedge

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

8 / 16

Caesar Salad

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

8 / 16

Salmon Citrus Salad*

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

24

Peach Panzanella & Burrata

peaches, heirloom tomatoes, gooseberries, arugula, croutons, champagne vinaigrette, saba

20

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*

tomato-fenugreek sauce, corn maque choux

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

Chicken Francese

artichoke, dill, blistered confit tomatoes, broccolini

24

Cioppino

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

36

Grilled Pork Chop

chipotle-peach BBQ sauce, parsnip purée, bacon-braised collard greens

30

Grilled Quail

two semi-boneless quail, black-eyed peas, grilled and fried okra, charred tomatoes, red wine bordelaise

28

Pastas

Linguine & Shrimp

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

28

Bucatini alla Puttanesca

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

18

Pappardelle & Three Meat Ragù

Lamb, beef, pork ragù, corn, shishito peppers

24

Peas & Pancetta

mafalda, basil cream, peas, pancetta, parmesan

22

STEAKS

Steak Au Poivre 34

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

Prime Steaks SERVED A LA CARTE

8 oz Filet 58

16 oz Ribeye 52

SAUCES: Peppercorn-Cream | Red Wine Bordelaise

SHAREABLE

sides

CAULIFLOWER GRATIN 12

MAC & CHEESE 12

MAPLE BRUSSELS SPROUTS 11

SUMMER SQUASH 11

HAND-CUT FRENCH FRIES 10

CRISPY ROASTED POTATOES 11

CORN MAQUE CHOUX 11

BLACK EYED PEAS 11

*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