# 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** 10
served with herb whipped butter

**DEVILED EGGS** (THREE EGGS) 12
horseradish, crispy fried chicken, maple drizzle

**WHOLE GRILLED ARTICHOKE** 20
fresh herbs, lemon aioli, grilled lemon

**CAJUN HOT CRAB DIP** 26
jumbo lump crab, three-cheese blend, saltine crackers & Tabasco

**BEETS & BLUE** 18
roasted beets, gorgonzola cream, candied pistachios, arugula, maple lemon vinaigrette, crispy bread crumbs, lemon zest

**WHIPPED FETA** 18
warm tomato confit, saba, basil, grilled sourdough

**MEDITERRANEAN LAMB MEATBALLS** 20
feta, mint, pine nuts, pomodoro, grilled sourdough

**SEASONAL BURRATA** 20
prosciutto, cherry-fig compote, arugula, champagne vinaigrette, candied walnuts

**TUNA TARTARE*** 24
ahi tuna, tomato relish, avocado, quinoa, tomato, cucumber, fried capers

**SMOKED BEEF CARPACCIO*** 20
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

## SALADS

**RELISH WEDGE** 9 / 16
little gem, crispy bacon, tomatoes, red onion, bread crumbs, blue cheese dressing, blue cheese crumbles

**CAESAR SALAD** 9 / 16
little gem, hearts of palm, fried capers, croutons, parmigiano-reggiano

**SALMON CITRUS SALAD*** 28
mixed greens, cucumbers, dried cranberries, toasted almonds, orange, grapefruit, goat cheese, champagne vinaigrette

**CRISPY CHICKEN SALAD** 26
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

## ENTREES

**LOBSTER ROLL** MARKET
tarragon mayo, bibb lettuce, warm roll with fries

**CHEESEBURGER*** 21
freshly ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato, toasted brioche with hand-cut fries

**SEARED SALMON*** 38
braised white beans, melted leeks, artichokes, dill, lemon, tomato confit, beurre blanc

**CRAB CAKE** 38
remoulade, asparagus, frisee & parsley salad, pickled onions

**CHICKEN PAILLARD** 22
rocket salad, oven dried tomatoes, fried capers, parmesan, lemon

**GULF SNAPPER PUTTANESCA*** 38
olives, tomatoes, capers, basil, broccolini, roasted potatoes, buttered farro

**FRIED CHICKEN** 28
hot honey, bacon braised collard greens, rosemary biscuit

**CHICKEN FRANCESE** 26
artichoke, dill, blistered confit tomatoes, broccolini, beurre blanc

**CIOPPINO** 42
snapper, salmon, shrimp, clams, scallops, tomato-seafood stock, fresh herbs, garlic bread

**GRILLED PORK CHOP** 32
parsnip puree, bacon-braised collard greens, apples, brandy cream

**ROASTED HARISSA CHICKEN** 26
roasted airline chicken, harissa citrus, herbs, apricot tomato couscous, sumac-carrot puree, pomegranate drizzle

## PASTAS

**LINGUINE & SHRIMP** 32
fresh linguine, gulf shrimp, blistered tomatoes, white wine sauce, basil

**PAPPARDELLE & MUSHROOMS** 24
fresh pappardelle, crispy prosciutto, wild mushrooms, fresh herbs, parmesan, white wine

**BOLOGNESE** 26
mafalda pasta, veal bolognese, mascarpone, Italian chili crisp

**BUTTERNUT SQUASH CAVATELLI** 26
sausage, tomato, roasted butternut squash, sage, pumpkin seeds, parmigiano-reggiano

## STEAKS

### STEAK AU POIVRE
your choice of prime steak served with peppercorn-cream sauce, hand-cut fries

8 OZ HANGER 40

8 OZ FILET 64

## SHAREABLE SIDES

CAULIFLOWER GRATIN 14
HAND-CUT FRENCH FRIES 10
MAC & CHEESE 14
POTATO PUREE 12
MAPLE BRUSSELS SPROUTS 12
BUTTERNUT SQUASH 12
WHITE BEANS 12

RELISH RESTAURANT & BAR

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

20% gratuity will be added for parties of six or more.