



FIRST COURSE

She Crab Bisque

Jumbo Lump Crab & Sherry

Raw Oysters

Four Oysters served on the Half Shell

New England Clam Chowder

Clams, Bacon, Potatoes, Cream

Oysters Rockefeller

Baked Oysters with Spinach, Bacon, Onions, Parmesan

House Salad

Carrots, Red Onion, Tomatoes, Cucumbers, Croutons, Shredded Cheese

Shrimp Basket

Butterflied Fried Shrimp, Pickled Pepper Slaw, Citrus Togarashi Aioli, Cocktail Sauce

Country Caesar

Crisp Romaine, Corn Bread Croutons, Pickled Fresno Peppers, Roasted Corn, Parmesan

Hot Honey Brussels

Chopped Bacon, Dried Cherries, Goat Cheese, Toasted Sunflower Seeds, Hot Honey

Fried Oysters

Pickled Pepper Slaw, Sweet & Spicy Aioli

Deviled Eggs

Trout Roe & Dill

SECOND COURSE

Blackened Salmon Oscar

Béarnaise, Jumbo Lump Crab, Buttered Fingerling Potatoes, Asparagus

Seafood Jambalaya

Shrimp, Scallops, Andouille Sausage, Chicken, Peppers, Onions, White Rice

Peri Peri Chicken Penne

Romesco Cream Sauce, Blistered Pearl Onions, Roasted Red Peppers, Spinach, Parmesan

Pub Steak Gnocchi

Guinness Blue Cheese Cream Sauce, Marinated Flank Steak, Caramelized Onion, Peas, Sun-Dried Tomato, Gorgonzola Crumble

Shrimp & Grits

Ancho Chili Spiked Stone Ground Grits, Chorizo Sausage, Grilled Red Cabbage, Smoked Pimento & Corn Relish, Tabasco Cane Syrup

Fried Catfish

Stone Ground Grits, Braised Collards, Key Lime Remoulade

Coastal Harvest Salad

Togarashi Grilled Salmon, Maple Tahini Vinaigrette, Roasted Butternut Squash, Arugula, Aged Goat Cheese, Candied Ginger, Red Onion, Crispy Rice Crackers

Seafood Cobb Salad

Blackened Shrimp, Scallops & Tuna with Bacon, Boiled Egg, Tomatoes, Blue Cheese & Honey Mustard

Vegan Curry

Red Curry Coconut Sauce, Rice, Zucchini, Peppers, Onions, Squash, Cilantro, Chilis, Arugula

THIRD COURSE

***Sorbet, Bread Pudding,
Chocolate Mousse, Ice cream***