

TAPAS

GRILLED LAMB LOLLIPOPS

Sea Salt, Mint Chimichurri \$15

BLACKENED SEA SCALLOPS

Sweet corn puree & bacon crumb \$15

STEAK TARTARE

Beef tenderloin, egg yolk, crackers \$15

BACON WRAPPED DATES

Goat cheese \$11

BAKE BRIE FONDUE

Black cherry balsamic, fruit, & bread \$45

OYSTER ROCKEFELLER "French style"

Spinach, parmesan, bacon \$17

OYSTER ON THE HALF SHELL (6) Cocktail,

mignonette, lemon \$15

GRILLED SHRIMP

Truffle Honey \$14

MINI CRABCAKES (3)

w/Umami sauce \$14

TUNA AND AVOCADO STACK

Citrus, Cherry Blossom Shoyu \$15

STREET CORN DEVEILED EGGS

Avocado, roasted corn, queso fresco, jalapeno \$9

SOUP & SALADS

SEAFOOD BISQUE

Scallops, shrimp, crab, sherry cream \$12

FRENCH ONION

French bread crouton & Havarti cheese \$10

BLT WEDGE

Iceberg, candied bacon, cherry tomatoes

Blue cheese crumble dressing, balsamic \$15

CAESAR

Parmesan, croutons, creamy caesar \$15

SPINACH SALAD

Goat cheese, pistachios, seasonal berries, baby spinach, balsamic vinaigrette \$15

ENTREES

CRAB CAKES

Jack Tarr potatoes, asparagus, hollandaise MP

FILET MIGNON

Jack Tarr potatoes, asparagus \$49 (Au poivre Style \$54 or Oscar Style \$59)

NEW YORK STRIP 12oz

Jack Tarr potatoes, asparagus \$44

1/2 ROASTED BBQ CHICKEN

Potato Salad, succotash \$24

MUSHROOM RAVIOLI

Black truffle, Spinach \$24

BONE IN PORK CHOP

Sauteed spinach, fried okra, potato salad \$24

DRY AGED BONE-IN RIBEYE

Jack Tarr potatoes, asparagus \$59

SHRIMP & CRAB ALFREDO

Fresh fettuccini pasta, parmesan crème sauce \$28

SEARED AHI TUNA

Wasabi pea crust & farro salad \$30

TRUFFLED HONEY SALMON

Jack Tarr potatoes, asparagus \$26

GRILLED SWORDFISH

Grits, bacon, fried okra, & roasted tomato \$29

DESSERT

SUGAR FAIRY KEY LIME CHEESECAKE \$12

SUGAR FAIRY HAZELNUT CRUNCH CAKE \$12