

# DINNER

## BREAD SERVICE

**WARM CIABATTA BREAD \$6**  
Olive Oil, Chili Crisp, Whipped Butter

## SOUP & SALADS

**ROASTED CRAB & TOMATO SOUP \$12**  
Roasted Crab Meat, Butter-Braised Tomato,  
Garden Herbs

**SUMMER PEACH & SPINACH SALAD \$13**  
Baby Spinach, Peaches, Avocado, Red Onion,  
Goat Cheese, Spiced Almonds, Brown Sugar  
Balsamic Vinaigrette

**BABY ICEBERG WEDGE \$12**  
Iceberg Lettuce, Heirloom Tomatoes, Bacon,  
Red Onion, Cheddar Cheese, Creamy Blue  
Cheese Dressing

**CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13**  
**\*FRIED OYSTER \$7 | \*STRIP STEAK \$14**

## OYSTERS RAW BAR

**DOZEN \*\$28 or HALF DOZEN\* \$14**  
Horseradish, Cocktail, Southern Chili Lab Hot  
Sauce, Lemon, Seasoned Saltines

**CHAR-BROILED HALF DOZEN  
OYSTERS \$14**

**CHOICE OF  
FRESH HORSERADISH &  
GRUYERE CHEESE**

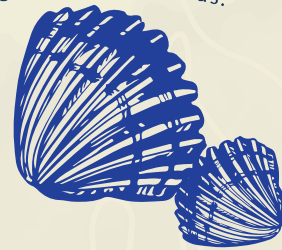
**BLACK GARLIC & HERB  
AL ROCKEFELLER**  
Spinach, Conecuh Sausage, Boursin Cheese

**FRIED OYSTER BASKET\* \$14**  
Red Remoulade, Warm French Bread

## EXTRAS

**ASPARAGUS \$9**  
**ROASTED BRUSSELS SPROUTS \$7**  
**HERBED FRENCH FRIES \$6**  
**SUMMER SQUASH PUREE \$6**  
**SOUTHERN DUMPLING SPAETZLE \$7**  
**SEASONAL VEGETABLES \$6**

**Foodcraft**  
fresh. local. delicious.



## SHAREABLES

**BACON & SHRIMP STUFFED JALAPENO \$14**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

**BUTTER BEAN HUMMUS \$12**  
Southern Butter Beans, Tahini, Tajin Spiced Olive Oil,  
Grilled Ciabatta Bread

**CRISPY GULF FISH BITES \$13**  
Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

**GULF SEAFOOD FLAT BREAD \$14**  
Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried Tomato, Leek,  
Mozzarella, Provolone Cheese

## LAND & GULF

**STEAK ADD ONS: \*GRILLED SHRIMP \$9 | CRAB BUTTER \$8**  
**FRIED OYSTER \$7**

**RIBEYE STEAK \$34**  
Garlic Hasselback Potatoes, Asparagus, Sherry Mushroom Sauce

**STEAK & FRIES\* \$28**  
Grilled Strip Steak, Herbed French Fries, Arugula Salad, Chipotle  
Vinaigrette

**CRISPY SKIN SNAPPER\* \$27**  
Parmesan Tortellini, Dijon Crawfish Cream Sauce,  
English Peas, Crispy Prosciutto

**GULF CRAB CAKE\* \$26**  
Seared Crab Cakes, Fried Green Tomato,  
Heirloom Tomato Salad, Ancho Chile Aioli

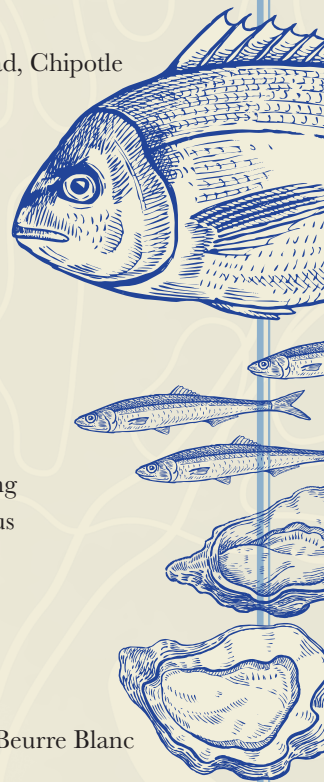
**CHICKEN & DUMPLIN' \$24**  
*A fun twist on a traditional Southern Dish*  
Pan Seared Airline Chicken Breast, Southern Dumpling  
Spaetzle, Peas, Carrots, Onion, Roasted Chicken Au Jus

**FISH & CHIPS \$26**  
Beer Battered Gulf Fish, Red Potatoes, Citrus Caper  
Tartar Sauce, Malt Vinegar Aioli

**BLACKENED GULF SHRIMP\* \$22**  
Roasted Garlic Parmesan Risotto, Asparagus, Lemon Beurre Blanc

**PECAN ENCRUSTED MAHI\* \$27**  
Roasted Brussels Sprouts, Summer Squash Puree, Fried Leeks,  
Citrus Beurre Blanc

**DAILY GULF "CATCH" \$28**  
Fish Offered Blackened, Grilled, or Fried, Roasted Brussels Sprouts,  
Roasted Garlic Parmesan Risotto



If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*This item may contain raw or undercooked ingredients.

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