

DINNER

BREAD SERVICE

WARM CIABATTA BREAD \$6
Whipped Garden Herb Butter

SOUP & SALADS

HEIRLOOM TOMATO & BASIL SOUP \$12
Butter-Braised Heirloom Tomato, Garden Basil
Crema, Crispy Croutons

BABY ICEBERG WEDGE \$12
Iceberg Lettuce, Vine Ripened Tomato,
Bacon Lardons, Red Onion, Chives,
Creamy Blue Cheese Dressing

ROMAINE SALAD \$11
Romaine Lettuce, Shaved Fennel, Green Apple,
Manchego Cheese, Lemon Vinaigrette

SALAD FRISÉE \$13
Frisée Lettuce, Kale, Bacon, Avocado,
Poached Egg, Grilled Crostini,
Sherry Shallot Vinaigrette

SALAD ADD-ONS
STRIP STEAK \$14 | GRILLED GULF SHRIMP \$9
FRIED OYSTER \$7 | GRILLED CHICKEN \$ 8
GULF FISH \$13 | SEARED TUNA \$13

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:

**CHIPOTLE BOURBON SPICED
BROWN SUGAR**

FRESH GARLIC BUTTER & PARMESAN

**SHERRY SHALLOT &
CITRUS GREMOLATA**

FRIED OYSTER BASKET* \$14
Citrus Caper Tartar Sauce, Warm French
Bread, Charred Lemon

EXTRAS

LEMON ROASTED ASPARAGUS \$9
HEIRLOOM PARMESAN POLENTA \$6
HERBED FRENCH FRIES \$6
TRUMPET MUSHROOM & ENGLISH PEAS \$6
BUTTERED LINGUINE PASTA \$5
WARM FINGERLING POTATO SALAD \$5

Foodcraft
fresh. local. delicious.

SHAREABLES

FRIED HONEY GOAT CHEESE \$12
Herb Crusted, Tomato Bacon Jam, Celery Salad

BACON & SHRIMP STUFFED JALAPEÑO \$14
Jalapeño Pepper, Gulf Shrimp, Seasoned Cream Cheese, Bacon,
Cilantro Lime Crema

CRISPY GULF FISH BITES \$13
Cajun Citrus Aioli, Charred Lemon

CREAMY WHIPPED FETA \$12
Whipped Feta Dip, Pistachio, Spiced Olive Oil, Grilled Ciabatta

SWEET TEA CHICKEN TENDERS \$12
Sweet Tea Brined Fried Chicken Tenders, Pickled Watermelon,
Feta Cheese, Hot Honey Mustard

CHILI LIME TUNA NACHOS* \$14
Fresh Seared Tuna, Wonton Chips, Fresh Avocado, Seaweed Salad,
Eel Sauce, Green Onions, Japanese Crab Salad

LAND & GULF

STEAK & FRIES \$28
Grilled Strip Steak, Herbed French Fries, Frisée Salad,
Sherry Shallot Vinaigrette

DAILY GULF CATCH \$MP
Fish Offered Blackened, Grilled or Fried, Grilled Zucchini,
Warm Fingerling Potato Salad, Beurre Blanc Sauce

GULF SHRIMP \$23
Blackened Gulf Shrimp, Heirloom Parmesan Polenta,
Lemon Roasted Asparagus, Beurre Blanc Sauce

FISH & CHIPS \$26
Battered Gulf Fish, Herbed French Fries,
Citrus Caper Tartar Sauce, Charred Lemon

CHICKEN LINGUINE \$24
Fried Chicken Tenderloin, Buttered Linguine Pasta,
Heirloom Tomato Sauce, Garden Basil, Parmesan Cheese

SEARED SCALLOPS \$28
Seared Jumbo Scallops, English Peas, King Trumpet Mushrooms,
Heart of Palm, Brown Butter Cream

ROASTED WHOLE GULF FISH \$MP
Garden Herb & Garlic Roasted Whole Gulf Fish,
Charred Heirloom Tomato & Shallot Salad

LAND & SEA \$36
Grilled Ribeye, Gulf Crab Oscar, Asparagus, Tarragon Hollandaise

GREEN COCONUT CURRY SHRIMP PASTA* \$24
Seared Gulf Shrimp, Japanese Crab Salad, Linguini Pasta,
Mild Spiced Green Coconut Curry, Scallions

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.



