

JANUARY

MENU

APPETIZERS

Brussels Sprouts 13
sweet thai chili, mint, lime, coconut rice

Ducky Dumplings 18
szechuan soy & black vinegar

Reuben Eggrolls 12
mac sauce

SEAFOOD SNACKS

Grilled Oysters 16/30
Bigger Butters from Murder Point, AL

Texas Toothpicks 21
bacon, basil, jalapeno, chipotle-molasses bbq

Crawfish Stew 14
coconut rice

SIDES + SALAD

Wedge Salad 14
blue cheese dressing, crispy bacon & onion crumble, fresh herbs, balsamic drizzle, marinated tomatoes

Truffle Mac & Cheese 15

Spicy Fries 9
blackberry ketchup

MAIN DISHES

Shrimp & Crab 38
mushroom ravioli, saffron creme, grilled asparagus

Sausage & Pepper Manicotti 29
ricotta stuffed manicotti with Sunday gravy, baked mozzarella, balsamic

Veal Piccata 36
spinach, artichoke hearts, angel hair pasta bordelaise, lemon-caper sauce

Red Snapper Curry 38
thin fried snapper filets, red coconut curry, grilled vegetables, coconut rice

STEAKS

All steaks are A-5 Australian Wagyu, hand-cut in house, and prepared steakhouse-style: pan-seared in rosemary garlic butter, and served alongside a zesty salad of baby greens, olives, and cured egg yolks. We strongly suggest a cooking temperature of medium to fully experience the flavor of this very special cut.

Petit Filet 58

Butcher Filet 65

Add buttered jumbo lump crab to any dish \$12