

# SUMMER MENU



## TO SHARE

- CRISPY BRUSSELS SPROUTS** 14  
Sweet Thai Chili + ginger-herb basmati
- CUCUMBER KRAB DIP** 18  
Jalapeno kettle chips + wasabi "caviar"
- KIMCHI FRIES** 15  
sweet potato fries, melty mozz, spicy mayo
- SUMMER TOMATOES** 22  
Pork & scallion dumplings, black vinegar, chili crisp, cucumbers, sesame, scallions  
+ rice and a farm egg for a whole vibe \$6
- GRILLED OYSTERS** MP  
Lemon/garlic/herb butter, parmesan, grilled rosemary ciabatta bread  
+ add jumbo lump garlic crab 12
- TUNA TARTARE** 24  
Watermelon, white shoyu, jalapeno, passionfruit leche de tigre, kudzu oil
- THE WEDGE** 16  
Iceberg, bacon-onion crumble, blue cheese dressing, balsamic, fresh dill  
+ grilled chicken 9, shrimp 12, or ribeye 16



## OR NOT TO SHARE

- CRISPY RED SNAPPER** 42  
Fried green tomatoes, jumbo lump crab, sweet potato hot sauce, kudzu cream
- BURRATA BUCCATINI** 35  
Grilled chicken, melted tomatoes, lemon garlic butter noodles, basil, dill, chili breadcrumbs, pine nuts, olive oil
- PORK CHOP PICCATA** 36  
pretzel crusted Beeler's pork schnitzel, verde rice grits, grilled artichokes, lemon caper butter sauce
- SEARED TUNA STEAK** 38  
cornbread panzanella, local tomatoes, black eyed peas, Worcestershire vinaigrette, herb mayo
- GULF COAST CURRY** 40  
Crispy golden tile, grilled shrimp, farmers market veg, ginger basmati, Thai red curry
- 17 OZ. PRIME RIBEYE** 59  
Lemon pepper broccoli, rice & gravy  
+ add jumbo lump garlic crab to any entree. 12

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**MANGO DREAMSICLE CHEESECAKE** 14

Ube cookies & cream



**TOFFEE CHESS PIE** 15

Smoked salt & Jameson caramel



**A KEY LIME PIE TO BRAG ABOUT** 13

Raspberry sauce & chantilly



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**THANK YOU FOR SUPPORTING A FAMILY-OWNED  
AND OPERATED SMALL BUSINESS**



T-shirts may be purchased from your server

**ASK ABOUT OUR GLUTEN FREE MENU**