
APPETIZERS

BACON-WRAPPED PICKLES 13
aged cheddar, jalapeño herb dressing

CHEESE BOARD ① 18
local cheese, nuts, fruits,
bacon jam, honey garlic butter

CARNITAS NACHOS ② 16
pico de gallo, beans, corn, cheese,
spicy aioli, lemon

SEARED SCALLOPS ② 17
fingerling potatoes, crème fraîche, scallion,
bacon jam, prosciutto, jalapeño oil

DEVILED EGGS ② 10
chives, cornichons

CALAMARI 14
strips of squid, lemon, spicy tomato
cocktail sauce

TUNA POKE ① 15
avocado, seaweed, crispy wontons,
jalapeño oil, wasabi cream

SOUP & SALADS

CLAM CHOWDER 9
potato, parsley, paprika

CAESAR SALAD ① 11
chopped romaine, shaved parmesan,
garlic croutons, tomato, egg, avocado

STRAWBERRY SALAD ② 12
arugula, cucumber, candied pecan, queso,
blueberry balsamic dressing

WARM SHRIMP SALAD ② 16
greens, avocado, red onion, bacon, asparagus,
corn, tomatoes, blue cheese crumbles,
cilantro vinaigrette

add chicken to any salad \$7
split charge for salads \$2

② gluten-free

① gluten-free upon request

Executive Chef Casey Walcott

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ENTRÉES

SEARED SCALLOPS ^{gf} 29

spaghetti squash, creamy pesto, artichokes,
parmesan, pine nuts, fried capers

PORK CHOP ^{gf} 28

roasted tomato, potatoes, spinach,
rosemary, honey mustard

VOL-AU-VENT ⁱ 31

shrimp and lobster, potatoes, asparagus,
lobster sauce, puff pastry

PRIME FILET MIGNON ^{gf} 36

pommes macaire, bacon-wrapped asparagus,
red wine reduction

THE SEA VENTURE ^{gf} 30

shrimp, scallops, clams, mussels, fish,
sausage, saffron rice, tomato fumet

SURF 'N' TURF FOR 2 ^{gf} 80

potato pavé, summer squash, red wine sauce,
beurre blanc, truffle oil

**HERB GOAT CHEESE
LASAGNA** 19

leeks, shallots, spinach,
roasted bell pepper sauce

SALMON ^{gf} 29

strawberry, avocado, queso, quinoa,
almond, cucumber, balsamic glaze

EXTRAS

A LOBSTER TAIL 19

SAUTÉED SHRIMP 12

A PETITE FILET 15

\$7 split charge for entrées

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BAR SPECIALS

due to the high volume of our bar,
service times for these items may vary

LAMB ^{gf} 13

curry lamb kebabs, bell peppers,
mint chimichurri

BEEF TIPS ^{gf} 15

filet mignon, whole grain mustard sauce

PRIME RIB SLIDERS 14

fried onions, horseradish cream

OYSTERS ROCKEFELLER 17

half dozen – spinach, bacon, parmesan

BOURBON FRIES ^{gf} 9

shallot, smoked bacon, bourbon syrup,
blue cheese dressing

COCONUT SHRIMP TACOS ^{gf} 14

avocado, cilantro, lime, green onion,
cabbage, jalapeño sesame dressing

DESSERTS

CHERRY CHOCOLATE CAKE 10

mint, cream cheese frosting,
chocolate ganache

APPLE CROSTADA 9

vanilla ice cream, caramel sauce

STRAWBERRY TIRAMISU 9

strawberry coulis, vanilla cream,
lady fingers

CRÈME BRÛLÉE 8

BEIGNETS 11

caramelized pineapple,
sweet coconut sauce

18% gratuity will be added to all parties
of 6 or more