

SMALL PLATES & STARTERS

Jumbo Gulf Shrimp
Asiago Grit Cake~Creole BBQ Sauce - 11

Tuna Poke
*Thai Soy Vinaigrette~Diced Avocado~
Rice Crackers~Wasabi Aioli - 13*

Beggar's Purse
*Duck Confit & Wild Mushrooms~
Tome Noire des Pyrénées~Puff Pastry - 12*

Grilled Georgia Quail
Creamy Grits~Sage Fritters - 13

Jumbo Lump Crab Cake
Simple Greens~Joe's Mustard Sauce - 18

Beef Carpaccio
*Horseradish Sauce~Truffle Vinaigrette~
Shaved Asiago~Arugula - 12*

Prince Edward Island Mussels
*White Wine~Curry Cream Broth~
Carrots~Snow Peas - 10*

Cream of Cauliflower
Sunchoke Chips~Snipped Chives - 8

SALADS

Classic Caesar
*Hearts of Romaine~House-Made
Croutons~Classic Caesar Dressing - 9*

Iceberg Wedge
*Blue Cheese Vinaigrette~Bacon Crumbles~
Radishes~Snipped Chives - 9*

Caprese Salad
*Locally Grown Heirloom Tomatoes~House-Made
Mozzarella~Balsamic Reduction~E.V.O.O. - 12*

Poached Beet Salad
*Shaved Radicchio~Haricots Verts~Gorgonzola~
Honey Pecans~Blood Orange Vinaigrette - 11*

Fried Oysters & Spinach
*Grape Tomatoes~Applewood Smoked
Bacon~Warm Bacon Vinaigrette - 12*

Arugula
*Shaved Pecorino~Toasted Pinenuts~
Lemon/Garlic Vinaigrette - 11*

MAIN COURSES

Sesame Crusted Rare Yellowfin Tuna
*Pan-Seared~Asian Stir-Fry~
Wasabi~Infused Oils - 32*

Caribbean Spiced Butterfish
*Red Rice~Grilled Pineapple~Pigeon
Peas~Garbanzo Beans~Chile/Corn Sauce - 32*

Wood Oven Roasted Chilean Sea Bass
*Hoisin Glazed~Udon Noodles~Snow Peas~
Napa Cabbage~Peppers~Ponzu Broth - 31*

Jumbo Gulf Shrimp
*Linguine~Homemade Chorizo~Spinach~
Roasted Green Tomato & Poblano Sauce - 28*

Masa Crusted Grouper
*Black Beans~Tomato/Jicama Salsa~
Roasted Corn~Chayote~Ancho Sauce - 31*

Grilled Petite Ribeye
*Wild Mushroom Ragout~
Potato & Onion Pancake - 31*

Wood Oven Roasted Wild Pacific Salmon
*Chili Dusted~Sautéed Spinach~
Roasted Fingerling Potatoes - 31*

Pan Roasted Duck Breast
*Apricot/Raisin Couscous~Onions~Peppers~
Almonds~Natural Jus & Beurre Blanc - 29*

Maine Lobster in Paradise*
*Truffled "Three Cheese" Mac~Crawfish
Tails~Sweet Peas~Roasted Red Peppers - 37*

Pan Roasted Lamb Rack*
Herb Spaetzle~Fava Beans~Lamb Demi - 36

Grilled Filet Mignon*
*Roasted Garlic Mashed~Asparagus & Globe
Carrots~Gorgonzola Cheese~Natural Jus - 36*

Oven Roasted Chicken
*Bourbon Glazed~Sweet Potato Hash~
Applewood Smoked Bacon~Spicy Coleslaw - 26*

WOOD OVEN FIRED PIZZAS

Margherita
Roma Tomatoes~House Mozzarella~Basil - 14

Cuban Pie
*Roasted Pork Loin~Canadian Bacon~
Mahon Cheese~Homemade Pickles~
Chipotle/Tomato Sauce - 15*

Grilled Chicken
*Herb Spread~Gorgonzola~Toasted
Pinenuts~Arugula~Truffle Oil - 15*

Grilled Vegetable
*Portobello~Sweet Onions~Roasted Red
Peppers~Basil~Pinenuts~Mahon Cheese - 15*

DESSERTS

Classic Crème Brûlée - 7

Triple Chocolate Cake
*Kahlúa Cream Cheese~Chocolate Ganache~
Raspberry Coulis - 8*

Banana Beignets
Caramel Sauce~Macadamia Nut Ice Cream - 9

Pineapple Upside Down Cake
Macadamia Nut Ice Cream - 8

Warm Rum Raisin/Apple Bread Pudding
*Cinnamon Ice Cream~
Kentucky Bourbon Sauce - 8*

Ice Creams & Sorbet Sampler
*Please ask your server for today's selections. All
our ice creams & sorbets are made in-house.
Bowl - 7 Scoop - 5 Sorbet Trio Sampler - 7*

"Other Stuff" Gift Shop

ADDED ATTRACTIONS

Sautéed Crabmeat - 8
Grilled or Pan-Seared Shrimp - 8
Pan-Seared Split Lobster Tail - 18

Seasonal Vegetables - 5
Café Thirty-A's Famous Creamy Grits - 5
Truffled Mac 'n' Cheese - 10

WINES BY THE GLASS

Coppola Director's Chardonnay '08 - 9
Jayson Chardonnay '07 - 14
Cakebread Sauvignon Blanc '08 - 10
Belmondo Pinot Grigio '08 - 8
Conundrum '07 - 10
Flying Fish Riesling '08 - 7

Mount Veeder Cabernet '06 - 10
Elk Cove Pinot Noir '07 - 14
Stags' Leap Winery Merlot '06 - 9
Joel Gott Zinfandel '07 - 9
Jayson Red '05 - 15
Pommery Pop Brut - 17

Executive Chef- Ken Duenas

*Kitchen splits \$2 per person
Water served upon request*

*Well-behaved children are welcome.
Please be considerate of other diners*

**Not eligible for 2-for-1*

2-for-1 Entrées 5-6 p.m.

850.231.2166