

Small Plates & Starters
Grilled Georgia Quail
Creamy Grits & Sage Fritters - \$13

Tuna Duo
Tuna Tartare, Pan-Seared Tuna, Avocado, Pappadams, Jalapeño Aioli - \$14

Wood Oven Roasted Shrimp
Spicy Ginger Glazed, Thai Rice Noodle Salad, Sweet Lime/Peanut Sauce - \$14

Sautéed Clams
Italian Sausage, Roma Tomatoes, Red Onions, Garlic, White Wine - \$11

Jumbo Lump Crab Cake
Simple Greens, Joe's Mustard Sauce - \$18

Flash Fried Soft Shell Crab
Pineapple Slaw, Asian BBQ - \$18

Southwestern Split Pea Soup
Toasted Cumin Crema. - \$8

Salads
Classic Caesar Salad - \$10

Iceberg Wedge
Blue Cheese Vinaigrette, Bacon Crumbles, Radishes, Snipped Chives - \$11

Poached Beet Salad
Shaved Radicchio, Haricots Verts, Honey Pecans, Gorgonzola, Blood Orange Vinaigrette - \$11

Fried Oyster Salad
Fresh Spinach, Grape Tomatoes, Applewood Smoked Bacon, Warm Bacon Vinaigrette - \$13

Arugula Salad
Shaved Pecorino, Toasted Pine nuts, Lemon/Garlic Vinaigrette - \$11

Main Courses
Wood Oven Roasted Grouper
Spicy Tasso Risotto, Crawfish Etouffée - \$32

Grilled Hawaiian Butterfish
Sweet Potato Purée, Summer Vegetable Salad - \$31

Sesame Crusted Rare Yellowfin Tuna
Pan-Seared, Asian Stir-Fry, Wasabi, Infused Oils - \$32

Pan Seared Diver Scallops
Curry & Ginger Rice, Pineapple Salsa, Saffron/Kaffir Lime Sauce - \$31

Gulf Shrimp & Linguini
Roasted Garlic Cream Sauce, Rapini, Pancetta, Tomatoes, Fresh Basil - \$29

"Maine Lobster in Paradise"
Truffled "Three Cheese" Mac, Crawfish Tails, Sweet Peas, Roasted Red Peppers - \$38

Wood Oven Roasted Alaskan King Salmon
Chile/Cumin Crusted, Tomatillos, Black Beans, Roasted Corn, Pepper Medley, Chile Lime Sauce - \$29.50

12oz. Grilled New York Strip
Purple & Red Bliss Potatoes, Roasted Red Bell Peppers, Baby Bok Choy, Rosemary Demi - \$34

Grilled Filet Mignon
Whipped Potatoes, Asparagus, Cipollini Onions, Natural Jus - \$38

12 Oz. Grilled Ribeye
Sweet Potato & Cheddar Gratin, Broccolini, Veal Demi - \$34

Herb Roasted Chicken Breast
Rice Beans, Haricots Verts, "Ugly" Tomatoes, Fennel/Red Pepper Vinaigrette - \$26

Pan-Roasted Lamb Rack
Pasta Pearls, Wild Mushrooms, Spinach, Cabernet Demi - \$35

Wood Oven Fired Pizzas
Margherita
Roma Tomatoes, House Mozzarella, Basil - \$15

Shrimp
Lemon & Herb Mascarpone, Spinach, Artichokes, Tomatoes, Cheddar/Fontina Cheese - \$15

Hawaiian
Grilled Chicken, Canadian Bacon, Pineapple, Red Onions - \$15

Desserts
Classic Crème Brûlée - \$8

Banana Beignets
Phyllo Basket, Caramel Sauce, Homemade Macadamia Nut Ice Cream - \$10

Chocoblock Cake
Peanut Butter Ice Cream, Caramel & Chocolate Sauce - \$9

Warm Rum Raisin/Apple Bread Pudding
Cinnamon Ice Cream, Kentucky Bourbon Sauce - \$9

Wines by the Glass

Sanford Chardonnay '05 - \$9

Mer Soleil Chardonnay '05 - \$14

Trincherro Sauvignon Blanc '07- \$7

Santa Margherita Pinot Grigio '07 - \$11

Conundrum '06 - \$12

Eroica Riesling '06 - \$9

B.R. Cohn Cabernet '06 - \$9

Elk Cove Pinot Noir '06 - \$14

Sonoma Vineyards Merlot '04 - \$8

Quivira Zinfandel '05 - \$9

Woop Woop Shiraz '06 - \$7

Laurent-Perrier 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.*

850.231.2166