

APPETIZERS

WARM FOCACCIA BREAD Truffle Goat Cheese, Salted Honey Butter 7.

CRISPY CALAMARI Hot Pepper Rings, Capers, Parsley, Caper Remoulade 16.

MEDITERRANEAN TURKEY MEATBALLS Romesco Sauce, Shaved Manchego, Green Chimichurri 15.

KOREAN FRIED CHICKEN Red Cabbage Slaw, Chili Lime, Spiced Peanuts, Korean Barbecue Sauce 15.

HALF DOZEN OYSTERS* Cocktail Sauce, Mignonette Sauce, Lemon 21.

JUMBO SHRIMP COCKTAIL Lemon, Cocktail Sauce 20.

SMOKED SALMON PLATTER Smoked Salmon, Toasted Brioche, Traditional Garnishes, Salmon Caviar 19.

SPICY TUNA ON CRISPY RICE* Masago Spicy Mayo, Soy Reduction, Tobiko, Chives 17.

VEGGIE SUSHI ROLL Spiced Peanuts, Cucumber, Mango, Avocado, Soy Reduction, Chili Sauce 14.

JUMBO CRAB GUACAMOLE Queso Fresco, Tomato, Pickled Jalapeños, Spiced Tortilla Chips 18.

SEAFOOD PLATEAU* Chilled Shrimp, Oysters on the Half, Tuna Tartare, Sushi Roll Half Mast 55.
Full Mast with Crab Cocktail 85.

SOUP & SALAD

LOBSTER BISQUE Shrimp, Tomato, Tarragon 14.

BABY KALE CAESAR Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 14.

ICEBERG CHOPPED Bacon, Tomatoes, Vidalia Onions, Beets, Blue Cheese Crumble, Blue Cheese Dressing 16.

THAI VEGETABLE SALAD Napa & Red Cabbage, Kale, Edamame, Avocado, Mango, Herbs, Spiced Peanuts, Chili Lime Vinaigrette 15.

HEIRLOOM TOMATO CAPRESE Fresh Mozzarella, Vidalia Onions, Basil, Aged Balsamic 15.

ADD Grilled Chicken 7. | Veggie Burger 10. | Shrimp 10. | Salmon 14. | Crab Cake 18. |

ENTREES

GRILLED SMOKED PORK LOIN & EGGS Scrambled Eggs, Aged Cheddar, Spring Vegetables, Salsa Verde, Breakfast Potatoes 31.

CRISPY SKIN ATLANTIC SALMON Curry Golden Quinoa, Sweet & Spicy Cucumber Pickles, Greek Yogurt, Lemon Oil 33.

BEEF SHORT RIB CHEESE STEAK OMELET Braised Angus Beef, Mixed Mushrooms, Vidalia Onions, Cooper Sharp American, Breakfast Potatoes 29.

JUMBO LUMP CRAB CAKE Fennel Carrot Slaw, Fingerling Potatoes, Caper Aioli 37.

SURF & TURF EGGS BENEDICT Crab Cake, Sautéed Spinach, Turkey Sausage Country Gravy, English Muffin, Breakfast Potatoes 32.

GOLDEN MALTED WAFFLES Thick Cut Bacon, Mixed Berries, Pure Maple Syrup, Honey Butter 22.

BLACKENED SWORDFISH Creole Shrimp Ragout, Cheddar Grits, Grilled Asparagus, Smokey Habanero BBQ 38.

FILET MIGNON* 8 oz Center Cut, Blue Cheese Fondue, Fingerling Potatoes, Grilled Vidalia Onion, Saba 49.

NY STRIP STEAK ANGUS BEEF* 14oz Center Cut, Fingerling Potatoes, Smoked Tomato Jam, Rosemary Oil, Saba 52.

STEAMED MAINE LOBSTER POT Little Neck Clams, Red Potatoes, Corn on the Cob, Charred Lemon & Old Bay Butter 59.

SIDES 10.

TRUFFLE FRIES | MAC & CHEESE | BROCCOLINI | GRILLED ASPARAGUS

DESSERT

CHOCOLATE MOUSSE CAKE Chocolate Hazelnut Crumb 10.

CARROT CAKE Cream Cheese Icing, Pecans 12.

VANILLA BEAN CRÈME BRÛLÉE Spiced Shortbread 10.

BANANAS FOSTER CHEESECAKE Rum Caramel Sauce, 10.

SELECTION OF ICE CREAM OR SEASONAL SORBET 10.