

# seafood starters

## SOUTHERN SEAFOOD CHOWDER

clams, snapper, shrimp, applewood bacon, smoked heirloom tomatoes  
t e n

## YELLOWTAIL HAMACHI CRUDO

nasturtium, serrano chili, scallion, cilantro, ginger-lime marinade  
t h i r t e e n

## BUTTER BRAISED MAINE LOBSTER TAIL

leek, beech mushrooms, green onion, beluga lentils, chive butter  
e i g h t e e n

## JUMBO LUMP BLUE CRABCAKE

hass avocado, shaved asparagus, french radish, grapefruit-tangerine vinaigrette  
f o u r t e e n

## BON SECOUR OYSTERS ROCKEFELLER

creamed spinach, benton's bacon, sauce mornay  
f i f t e e n

## GREEN GARLIC ROASTED WHITE SHRIMP

chickpea pasta, olive oil cured tomatoes, citrus, baby arugula  
t h i r t e e n

## SESAME SEED CRUSTED KUMABACHI TUNA

chili spiced rice noodles, radish sprouts, yuzu dashi  
f i f t e e n

## J.T. POLLARD CORNMEAL CRUSTED APALACHICOLA OYSTERS

meyer lemon ginger remoulade  
f o u r t e e n

# s a l a d s a n d t a s t e s

SALAD OF WATERMELON AND GREEK FETA CHEESE  
crispy prosciutto, sunflower sprouts, red onion, mint, oregano vinaigrette  
t w e l v e

GRILLED HEARTS OF ROMAINE LETTUCE  
italian cherry tomato, aged balsamic, creamy parmesan dressing  
t e n

SALAD OF GRATITUDE FARMS BUTTER LETTUCE  
strawberries, anjou pear, crumbled blue cheese, pecan, clover honey vinaigrette  
t w e l v e

SALAD OF SEVEN WONDERS  
quinoa, kale, edamame, cucumber, tomatoes, citrus, sunflower seeds, sesame-mirin vinaigrette  
e l e v e n

ARTISINAL CHARCUTERIE AND CHEESE BOARD  
cured olives, spicy calabrese peppers, marcona almonds, fig compote  
f i f t e e n

SOUTHERN FRIED GREEN TOMATOES  
remoulade and cotton row hot sauce  
n i n e

SEA SALTED FRENCH FRIES  
smoked paprika aioli  
s e v e n

# entrées

## SEARED JUMBO MAINE DIVER SEA SCALLOPS

creamy yellow corn risotto, english pea, tuscan kale, black summer truffle  
t h i r t y

## KODIAK ISLAND ALASKAN HALIBUT

gnocchi, fiddlehead fern, abalone mushroom, leek, plum tomato and fennel broth  
t h i r t y - f o u r

## CREOLE-STYLE CORNBREAD CRUSTED GULF RED SNAPPER

sangre de toro bean, andouille sausage, collard greens, pickled ramp  
t h i r t y - t w o

## GRILLED CANADIAN KING SALMON

saffron basmati rice, sea beans, japanese eggplant, thai basil, lemongrass coconut broth  
t w e n t y - n i n e

## MAPLE LEAF FARMS BOURBON BASTED DUCK BREAST

molasses sweet potatoes, duck leg confit, baby bok choy, macerated cherries  
t h i r t y

## GARLIC AND HERB RUBBED COLORADO RACK OF LAMB

green garbanzo bean puree, cubanelle pepper, wild watercress, black olive tapenade  
t h i r t y - f i v e

## BRAISED BLACK ANGUS BEEF SHORT RIBS

mcewen grits, balsamic-portobello mushroom, arugula, provencal tomato  
t h i r t y - t w o

## GRILLED BLACK ANGUS BEEF FILET MIGNON

creamed rosemary potatoes, roasted broccoli rabe and cauliflower, trumpet mushroom, bordelaise sauce  
t h i r t y - f o u r

## GRILLED 14OZ. PRIME CENTER CUT ANGUS NY STEAK

au gratin potatoes, grilled asparagus, baby carrot, crispy yellow onions, sauce béarnaise  
f o r t y - t w o