

## **Appetizers**

**Crab Dip**- Artichokes, Lemon Zest, Baked with Three Cheeses, Toasted Pita 15~

**Baked Fat Oysters** – Homemade Pimento Cheese, Kale, Country Ham, Siracha 14~

**Pastry Wrapped Baked Brie**- Cranberry Balsamic Glaze 14~

**Chilled Seafood**-Traditional Shrimp Cocktail, Lobster Salad, Colossal Lump Crab 19~

**Cast Iron Hand Cut Fries Poutine** -White Cheddar Cheese Curds, Crispy Pork Belly, Pan Gravy 14~

**Brussels**- House Smoked Bacon, Truffle Parmesan, Balsamic 12~

## **Salads**

**Chopped Romaine**- Blue Cheese, Heirloom Tomatoes, Creamy Gorgonzola Parmesan Dressing, House Smoked Bacon 12~

**Autumn Kale Salad**- Kale Blend, Craisins, Apricots, Roasted Tomatoes, Spiced Walnuts, Goat Cheese, Red Onions, Apple Poppy Seed Vinaigrette 13~

**Caesar Salad** -Romaine Lettuce, Parmesan, House Made Dressing, Garlic Croutons 11~

**House Salad** -Mixed Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Red Wine Vinaigrette 9~

## **Seafood**

**Scallops-** U10 Scallops, Puff Pastry, Risotto, Saffron

Beurre Blanc 32~

**Crab Stuffed Shrimp-**(5) Jumbo Shrimp, Blue Crab Stuffing, Lemon Butter Sauce, Green Beans, Heirloom Carrots, Corn Bread~ 32

**Crab Stuffed Grouper** – Pan Seared Grouper, Lump Crab, Risotto, Sherry Shrimp Bisque 34~

**Seafood Pasta** -Shrimp, Scallops, Tomatoes, White Wine, Smoked Tomato Cream, Bucatini Pasta 30~

## **Beef**

**Prime New York Strip-** Steak Au Poivre, Pom Frites, Asparagus, Carrots 39~

**Bacon Wrapped Filet Mignon-** Cognac Cream, Potato Au Gratin, Asparagus, Carrots 42~

Add Lobster Tail to Steaks 14~

## **Chicken**

**Pot Pie-** Flakey Crust, Baked in Cast Iron Skillet, Choice of Side 20~

**Chicken-** Roasted ½ All-Natural Bird, Bordelaise, Potato Au Gratin, Green Beans, Carrots 26~

**Fried Chicken** – 1/2 Bird, Crispy and Juicy, 4 Pieces,

Corn Bread, Slaw 22~

**Decadent Vegetarian** Mac and Cheese Skillet 20~