SMALL PLATES

Crab Cake* seasonal legumes, chermoula, jalapeño aioli, fried hominy 16
Confit Wings GF jerk spice rub, mango sauce 11
Tuna Poke* toasted nori vinaigrette, avocado mousse, wonton chips 13
Whipped Feta GF roasted grapes, oregano, honey, cracked black pepper, grilled pita bread 10
Fried Calamari sweet and spicy thai chilli sauce, coconut, lime aioli 14
Seasonal Flatbreads bbq sauce, corn, red onions, pickled okra, peppadew peppers 13
Baked Shrimp GF wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette 16
Steamed Clams warm barley & sweet potato salad, furikake, fermented black bean aioli 15

SOUPS + SALADS ADD TO ANY SALAD > grilled chicken 8 l shrimp 11 l crab cake 14 l salmon 12

Clam Chowder cream, potato, bacon cup 6 bowl 9
Gazpacho GF tomato, summer vegetables cup 6
Baby Arugula + Beet GF watercress, ricotta salatta, beet yogurt, white balsamic vinaigrette 12
Garden Vegetable GF mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette 9
Courgette Salad GF roasted heirloom zucchini and summer squash, burrata cheese, olives, cucumbers, pickled shallots, espelette pepper vinaigrette 13
Baby Kale Caesar aged parmesan, yellow pepper, shaved onion, mimo caesar vinaigrette, mandarin orange, crispy cashew garnish 11

ENTREES

Shrimp & Grits GF anson mills grits, gravy, bacon, andouille sausage 26
Blackened Grouper GF corn maque choux, tasso ham, roasted zucchini, red bliss potato Mkt
“60 South” Salmon* GF pan seared, baba ganoush, amba, swiss chard, cauliflower, baby carrots 26
Filet Mignon* GF revier cattle company 8oz filet, charred onion chimichurri, broccoli, garlic mashed potato au gratin 38
Chicken Fricassee wood fired joyce farms chicken breast, mushrooms, cipollini onion, fingerling potato, baby carrots 25
Fresh Catch* locally caught, chef’s daily preparation Mkt
Bouillabaisse GF saffron, clams, shrimp, local fish, fennel, cipollini, bell peppers, rouille, baguette 27
Potato Gnocchi roasted eggplant, zucchini, summer squash, tomato sauce, aged parmesan, chives 22
Ratatouille GF pickled avocado, warm potato & french bean salad, watercress, creme fraiche, yellow pepper puree 30

A LA CARTE SIDES

Fried Green Tomato sweet corn & country ham relish, buttermilk ranch 7
Cheesy Grits GF anson mills grits, cheddar, mascarpone 7
Conch Fritters jalepeño, corn, special sauce 7
Sweet Potato Fries GF ricotta salata, southwestern sauce 7
Seasonal Legumes GF chermoula, fried hominy, jalepeno aioli 6
Grilled Broccolini GF caramelized red onions, balsamic vinegar, aged parmesan, roasted garlic 6

GF Gluten Friendly
* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.