



## 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 | shrimp 11 | crab cake 14 | salmon 12

Clam Chowder	cream, potato, bacon	cup 6 bowl 9
Gazpacho GF	tomato, summer vegetables	cup 6
Baby Arugula + Beet GF	watercress, ricotta salata, 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, miso 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, broccolini, 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, cippolini, bell peppers, rouille, baguette	27
Potato Gnocchi Ratatouille	roasted eggplant, zucchini, summer squash, tomato sauce, aged parmesan, chives	22
Grilled Scallops 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, jalepeño 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.

N 34° 43' 2.1936"

W 76° 40' 0.4656"

