

DINNER



LIGHT PLATES

Clam Chowder	cream, potato, bacon	cup 6	bowl 9
Gazpacho ^{GF}	tomato, summer vegetables		cup 6
Crab Cake*	seasonal legumes, chermoula, jalapeño aioli, fried hominy		16
Whipped Feta ^{GF}	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		10
Steamed Clams	warm barley & sweet potato salad, furikake, fermented black bean aioli		15
Confit Wings ^{GF}	jerk spice rub, mango sauce		10
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli		14
Baked Shrimp ^{GF}	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette		16
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		13
Seasonal Flatbreads	bbq sauce, corn, red onions, pickled okra, peppadew peppers		13

A LA CARTE SIDES

Fried Green Tomato	sweet corn & country ham relish, buttermilk ranch		7
Cheesy Grits ^{GF}	anson mills grits, cheddar, mascarpone		6
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.

