

Small Plates & Starters

Grilled Georgia Quail

Creamy Grits & Sage Fritters - \$13

Beef Carpaccio

Horseradish Sauce, Truffle Vinaigrette, Shaved Asiago, Arugula - \$11

Tuna Duo

Tuna Tartare, Pan-Seared Tuna, Avocado, Pappadams, Jalapeño Aioli - \$14

Wood Oven Roasted Shrimp

Spicy Ginger Glazed, Thai Rice Noodle Salad, Sweet Lime/Peanut Sauce - \$14

Sautéed Clams

Italian Sausage, Roma Tomatoes, Red Onions, Garlic, White Wine - \$11

Jumbo Lump Crab Cake

Simple Greens, Joe's Mustard Sauce - \$18

Flash Fried Soft Shell Crab

Pineapple Slaw, Asian BBQ - \$18

Seafood Gumbo - \$8

Salads

Classic Caesar Salad - \$10

Iceberg Wedge

Blue Cheese Vinaigrette, Bacon Crumbles, Radishes, Snipped Chives - \$11

Poached Beet Salad

Shaved Radicchio, Haricots Verts, Honey Pecans, Gorgonzola, Blood Orange Vinaigrette - \$11

Fried Oyster Salad

Fresh Spinach, Grape Tomatoes, Applewood Smoked Bacon, Warm Bacon Vinaigrette - \$13

Arugula Salad

Shaved Pecorino, Toasted Pinenuts, Lemon/Garlic Vinaigrette - \$11

Main Courses

Wood Oven Roasted Grouper

Spicy Tasso Risotto, Crawfish Etouffée - \$32

Sesame Crusted Rare Yellowfin Tuna

Pan-Seared, Asian Stir-Fry, Wasabi, Infused Oils - \$32

Gulf Shrimp & Linguini

Roasted Garlic Cream Sauce, Baby Bok Choy, Pancetta, Tomatoes, Fresh Basil - \$29

Pan Seared Diver Scallops

Curry & Ginger Rice, Pineapple Salsa, Saffron/Kaffir Lime Sauce - \$31

Grilled Hawaiian Butterfish

Herb Couscous, Sautéed Purple Potatoes, Chayote, Red Peppers, Chipotle/Mango Sauce - \$32

"Maine Lobster in Paradise"

Truffled "Three Cheese" Mac, Crawfish Tails, Sweet Peas, Roasted Red Peppers - \$38

Wood Oven Roasted Alaskan King Salmon

Chile/Cumin Crusted, Tomatillo, Black Beans, Roasted Corn, Pepper Mix, Chile Lime Sauce - \$29.50

12oz. New York Strip

Roasted Red Beets, Grilled Yellow Onions, Gorgonzola, Basil, Rosemary Cabernet Demi - \$34

Grilled Filet Mignon

Whipped Potatoes, Asparagus, Cipollini Onions, Natural Jus - \$38

Chef Ken's BBQ Pork Ribs

Red Beans & Rice, Coleslaw - \$28

Pan-Roasted Lamb Rack

Squash & Shallot Pancake, Roasted New Potatoes, Mint Geleé, Pinot Noir Demi - \$35

Wood Oven Fired Pizzas

Margherita

Roma Tomatoes, House Mozzarella, Basil - \$15

Hawaiian

Grilled Chicken, Canadian Bacon, Pineapple, Red Onions - \$15

Shrimp

Lemon & Herb Mascarpone, Spinach, Artichokes, Tomatoes - \$15

Desserts

Classic Crème Brûlée - \$8

Brie Cheese Cake

Cardamom Tuile & Macerated Blackberries - \$9

Banana Beignets

Phyllo Basket, Caramel Sauce, Homemade Macadamia Nut Ice Cream - \$10

Chocoblock Cake

Peanut Butter Ice Cream, Caramel & Chocolate Sauce - \$9

Warm Rum Raisin/Apple Bread Pudding

Cinnamon Ice Cream, Kentucky Bourbon Sauce - \$9

Wines by the Glass

Sanford Chardonnay '05 - \$9

Mer Soleil Chardonnay '05 - \$14

Tres Sabores Sauvignon Blanc '06- \$9

Santa Margherita Pinot Grigio '07 - \$11

Conundrum '06 - \$12

Eroica Riesling '06 - \$9

B.R. Cohn Cabernet '06 - \$9

Belle Glos Pinot Noir '06 - \$14

Sonoma Vineyards Merlot '04 - \$8

Quivira Zinfandel '05 - \$9

Woop Woop Shiraz '06 - \$7

Laurent-Perrier Brut - \$17

Executive Chef—Ken Duenas

*Kitchen splits \$2 per person
Water served upon request*

*Well-behaved children are welcome.
Please be considerate of other diners.*

850.231.2166