

SMALL PLATES & STARTERS

Crabmeat & Tomato Stack
*Sautéed Crabmeat~Mixed Greens~
 Fried Green Tomatoes~Roasted Garlic Aioli - 16*

Prince Edward Island Mussels
*White Wine~Curry/Coconut Cream Broth~
 Carrots~Snap Peas - 10*

Jumbo Shrimp
*Black Beans~Roasted Corn~Piquillo Peppers~
 Tomatillo Sauce - 13*

Grilled Georgia Quail
Creamy Grits~Sage Fritters - 13

Jumbo Lump Crab Cake
Simple Greens~Joe's Mustard Sauce - 18

+Beef Carpaccio
*Horseradish Sauce~Truffle Vinaigrette~
 Shaved Asiago~Arugula - 12*

Tuna Poke
*Thai Soy Vinaigrette~Diced Avocado~
 Rice Crackers~Wasabi Aioli - 13*

Creole Seafood Chowder
Grated Asiago & Snipped Chives - 8

SALADS

Classic Caesar
*Hearts of Romaine~House-Made
 Croutons~Classic Caesar Dressing - 9*

+Iceberg Wedge
*Blue Cheese Vinaigrette~Bacon Crumbles~
 Radishes~Snipped Chives - 9*

+Caprese Salad
*Locally Grown Heirloom Tomatoes~House-Made
 Mozzarella~Balsamic Reduction~E.V.O.O. - 14*

+Arugula Salad
*Shaved Pecorino~Toasted Pinenuts~
 Lemon/Garlic Vinaigrette - 11*

+Poached Beet Salad
*Shaved Radicchio~Haricots Verts~Gorgonzola~
 Honey Pecans~Blood Orange Vinaigrette - 11*

Fried Oyster & Spinach
*Grape Tomatoes~Applewood Smoked
 Bacon~Warm Bacon Vinaigrette - 13*

MAIN COURSES

Sesame Crusted Rare Yellowfin Tuna
*Pan-Seared~Asian Stir-Fry~
 Wasabi~Infused Oils - 32*

Niman Ranch Pork Chop
*Maple BBQ~Fried Georgia Peaches~Corn
 Mashed Potatoes - 29*

Jumbo Lump Crab Cakes*
*Smashed Yukon Gold Potatoes~Sautéed
 Haricots Verts~Citrus Beurre Blanc - 38*

+Grilled Hawaiian Butterfish
*Smoked Jalapeño Sweet Potato Mashed~
 Tropical Fruit Salsa~Margarita Sauce - 34*

Jumbo Shrimp
*Linguine~Oven-Dried Tomatoes~Lemon Zest~
 Mushrooms~Basil~White Wine/Butter Sauce - 30*

+Wood Oven Roasted Grouper
*Roasted Parsnips~Artichokes~Grilled Fennel~
 Carrots~White Wine/Butter Sauce - 31*

Grilled Petite Ribeye
*Potato Rösti~Sautéed Sugar Snaps~
 Charred Onion/Tomato Sauce - 31*

Pan Roasted Red Snapper
*Herb Crusted~Sautéed Red Potatoes~
 Spinach~Tomatoes~Sauce Gribiche - 32*

Veal Piccata
*Angel Hair Pasta~Spinach~Tomatoes~
 Lemon/Caper Sauce - 28*

+Dry Aged 12 oz. NY Strip*
*Bacon~Cheddar~Scallion Mashed Potatoes~
 Broccolini~ Natural Jus - 39*

Maine Lobster in Paradise*
*Truffled "Three Cheese" Mac~Crawfish
 Tails~Sweet Peas~Roasted Red Peppers - 38*

+Pan-Seared Diver Scallops
*Fingerling Potatoes~Baby Zucchini~Grape
 Tomatoes~Feta Cheese~Chipotle Coulis - 31*

+Grilled Filet Mignon*
*Roasted Garlic Mashed~Asparagus & Globe
 Carrots~Cabernet Demi - 37*

+Oven Roasted Chicken
*Sweet/Sour Glazed~Fried Rice~Ginger~
 Snap Peas~Cabbage - 26*

WOOD OVEN FIRED PIZZAS

Margherita
*San Marzano Tomatoes~House Mozzarella~
 Roasted Garlic~Fresh Basil - 14*

Italian Pie
*Pancetta~Italian Sausage~Portabella
 Mushrooms~Oregano~Mozzarella - 15*

Grilled Chicken
*Applewood Smoked Bacon~Spinach~Feta
 Cheese~Roma Tomatoes~Roasted Garlic Sauce - 15*

Hawaiian
*Grilled Pineapple~Canadian Bacon~
 Applewood Smoked Bacon~Mozzarella - 15*

DESSERTS

+Classic Crème Brûlée - 7

Peach Cobbler
*Almond & Oat Streusel~
 Cream Cheese Ice Cream - 8*

Banana Beignets
Caramel Sauce~Macadamia Nut Ice Cream - 9

Triple Chocolate Cake
Chocolate Ice Cream~Crème Anglaise - 8

Warm Rum Raisin/Apple Bread Pudding
*Cinnamon Ice Cream~
 Kentucky Bourbon Sauce - 8*

+Ice Creams & Sorbet Sampler
*Please ask your server for today's selections. All
 our ice creams & sorbets are made in-house.
 Bowl - 7 Scoop - 5 Sorbet Trio Sampler - 7*

"Other Stuff" Gift Shop

ADDED ATTRACTIONS

Sautéed Crabmeat - 8
Grilled or Pan-Seared Shrimp - 8
Pan-Seared Split Lobster Tail - 18

Café Thirty-A's Famous Creamy Grits - 5
Truffled Mac 'n' Cheese & Crawfish - 10
Seasonal Vegetables - 5

WINES BY THE GLASS

Rodney Strong Chardonnay '08 - 8

Robert Mondavi Cabernet '06 - 10

B. R. Cohn Chardonnay '08 - 10

Belle Glos Las Alturas
Pinot Noir '08 - 14

Cakebread Sauvignon Blanc '08 - 10

Markham Merlot '06 - 8

Stella Pinot Grigio '09 - 8

Frog's Leap Zinfandel '07 - 9

Conundrum '07 - 10

Bell Claret '06 - 9

Willamette Valley Vineyards
Riesling '08 - 7

Piper-Heidsieck Brut - 17

Executive Chef- Ken Duenas

*Kitchen splits \$2 per person
Saratoga Still & Sparkling Water – Large \$4; Small \$2*

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

***Not eligible for 2-for-1**

2-for-1 Entrees 5-6 p.m.
No substitutions please

+ Gluten-Free