

# SPECIALTIES

## STARTERS

**HOUSE MADE FRIES 8**  
HOUSE DIPPING SAUCE

**FRIED OYSTERS 16**  
CHIPOTLE REMOULADE

**MOULES MARINIÈRE 18**  
WHITE WINE STEAMED PEI MUSSELS,  
SHALLOTS, GARLIC, TOMATO, SAFFRON

**ENDIVE AND ARUGULA SALAD\*\* 14**  
GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,  
SHERRY VINAIGRETTE

## ENTRÉES

**STEAK/FRITES<sup>+</sup> 38**  
GRILLED NY STRIP, MUSTARD BUTTER,  
HOUSE-MADE FRITES, WATERCRESS SALAD

**MOM'S MEATLOAF 28**  
SHORT RIB, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

**"CAMPSTYLE" GRILLED TROUT 30**  
LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

**SPRING PEA RISOTTO 24**  
BASIL OIL, PARMESAN

## SEASONAL

**SPRING SALAD 14**  
BABY SPINACH, SHAVED ASPARAGUS, EASTER EGG RADISHES,  
FETA CHEESE, HERB VINAIGRETTE

**LOBSTER & CORN CHOWDER 16**  
BACON, DICED POTATOES, CREAM, LEEKS

**GRILLED ASPARAGUS 14**  
FRIED LOCAL EGG, PARMESAN CRUMBS,  
TRUFFLE VINAIGRETTE

**FILET OF ATLANTIC SALMON+ 36**  
BLACK CAVIAR LENTILS, GINGER-RAMP & SPRING PEA PUREE

**SAUTEED CHICKEN BREAST 30**  
CONFIT RAVIOLI STUFFED WITH RAMPS, RICOTTA & ASPARAGUS,  
FINISHED WITH CARROTS & MORELS, BLACK TRUFFLE CHICKEN AU JUS

**FENNEL DUSTED HALF DUCK+ 34**  
SERVED OVER BABY SPRING VEGETABLES WITH BRAISED EASTER  
EGG RADISHES, DUCK JUS

**SCALLOPS & FETTUCCINE 32**  
HOUSE MADE SPINACH PASTA, ASPARAGUS TIPS, PEAS, FAVAS,  
BRAISED LEEKS, TOPPED WITH CRISPY PROSCIUTTO,  
PARMESAN BROTH

## REGIONAL - GULF OF MEXICO

**FRIED CALAMARI (SARASOTA, FLA) 16**  
CORNMEAL CRUSTED, ANDOUILLE SAUSAGE  
REMOULADE SAUCE

**SHRIMP 'N GRITS (ALABAMA GULF) 16**  
CORN, POBLANO PEPPER & 'BAMA BACON CREAM SAUCE

**OCTOPUS 'FRIES' (GALVESTON ISLAND) 18**  
CUCUMBER-FENNEL SALAD, AVOCADO

**SOUTHERN SEAFOOD CAKE (BILOXI, MS) 18**  
SCALLOPS, SHRIMP AND LOBSTER  
FOUR BEAN SALAD, CREOLE AIOLI

**CAJUN RUBBED HANGER STEAK (PADRE ISLAND) 36**  
WARM POTATO SALAD WITH CARROTS AND PEAS,  
FRIED SHISHITO PEPPERS, BARBEQUE DEMI GLACE

**HUACHINANGO A LA VERACRUZ (MEXICO) 36**  
PAN ROASTED RED SNAPPER, OLIVES, CAPERS, POBLANOS,  
TOMATO-WHITE WINE SAUCE, LEMON RICE

**BLACKENED SWORDFISH (NEW ORLEANS) 34**  
GRILLED AND SERVED WITH SAUTÉED BABY SPINACH,  
JAMBALAYA RICE, CORN-LEMON BUTTER

## SMALL PLATES

**FRIED MAC & CHEESE BALLS 10**  
SPICY MARINARA & PARMESAN

**TUNA SASHIMI NACHOS<sup>+</sup> 16**  
WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,  
SESAME SEEDS, MANGO SALSA, WASABI SOY

**MEXICAN CHOPPED SALAD 14**  
BEANS, CORN, AVOCADO, QUESO FRESCO,  
HONEY-LIME DRESSING

**BRUSSELS SPROUTS\*\* 12**  
FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

**BLT CHEESEBURGER<sup>+</sup> 16**  
HOUSE GROUND SHORT RIB, HANGER & SIRLOIN BLEND,  
FRESH BAKED POTATO ROLL, HOUSE CHIPS  
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

**MARKET FISH TACOS 14**  
CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO  
SUBSTITUTE GRILLED SHRIMP +5

**BULGOGI 14**  
KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

**KOBE SLIDER TRIO<sup>+</sup> 16**  
BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,  
HOUSE MADE FOIE GRAS PATE

**SHUMAI DIM SUM 12**  
HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

**BROCCOLI RABE 16**  
WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,  
OLIVE OIL, FRESH PARMESAN  
ADD HOUSE MADE DUCK SAUSAGE +4, ADD ORECCHIETTE +3

**HANGER STEAK FAJITAS<sup>+</sup> 14**  
ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO  
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE

**STEAMED THAI MUSSELS 18**  
RED CURRY-COCONUT BROTH

\*\* THESE ITEMS CONTAIN NUTS. † THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.  
A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE.