

step 1: choose an appetizer -or- dessert -or- house wine

small appetizers —

- tuna teaser: flash fried/spicy poke mayo
- firecracker shrimp
- chilled bay shrimp cocktail
- steamed edamame: sea salt -or- chili garlic ginger
- crispy cauliflower: ponzu/cashews/sesame/cilantro/pickled red onion

small dessert —

- raspberry tiramisu: grand marnier lady fingers/fresh raspberry compote
- key lime pie: fresh squeezed lime juice/hand pressed lorna dune crust
- flourless chocolate cake: brandy chocolate sauce/vanilla bean ice cream

house wine —

- coastal vines: white zinfandel/pinot grigio/chardonnay/pinot noir/merlot/cabernet sauvignon

step 2: choose small house salad -or- lobster bisque

step 3: choose an entrée

- \$15** chicken yakisoba: stir fry noodles/vegetables
- artisan butcher burger: white cheddar/bacon jam/arugula/toasted brioche bun
- sea bass fish & chips -or- sandwich/chef tom's tartar sauce
- \$17** black pearl chicken: edible gold/mashed potatoes/watermelon salad/katsu sauce
- salmon yakisoba: stir fry noodles/vegetables
- beef yakisoba: stir fry noodles/vegetables
- \$19** shrimp & grits: gulf shrimp/white cheddar grits/shiitake/roasted corn ragout
- hogfish: panko crusted/vegetable thai curry cream sauce/jasmine rice
- reef & beef: filet mignon skewer/bacon wrapped scallop/parmesan mashed
- \$23** seared bacon wrapped scallops: yakisoba noodles/citrus agave butter/edamame pods
- filet mignon: center cut/one-third pound/parmesan mashed
- stuffed gulf grouper: shrimp/scallop/crabmeat/parmesan mashed/citrus yuzu butter