

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

small appetizers —

black pearl chicken: katsu sauce

firecracker shrimp

crispy cauliflower: ponzu/cashews/sesame/cilantro/pickled red onion

small dessert —

key lime pie: fresh squeezed lime juice/hand pressed lorna doone crust

flourless chocolate cake: brandy chocolate sauce/vanilla bean ice cream

hot apple pie/vanilla bean ice cream

house wine —

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

step 2: choose side house salad –or– lobster bisque

step 3: choose an entrée

**\$19** shrimp & grits: gulf shrimp/white cheddar grit cake/shiitake/roasted corn ragout

artisan butcher burger: white cheddar/bacon jam/arugula/toasted brioche bun

salmon: cedar plank roasted/honey-rhum glaze/cool cucumber dill sauce/jasmine rice

**\$21** stuffed chicken: charcoal-grilled/fontina cheese/prosciutto/mushrooms/basil/lemon butter sauce

one-pound duroc pork chop/sous vide/pomegranate glaze

mahi mahi: charcoal grilled/citrus basil butter sauce/jasmine rice

**\$23** hogfish: panko crusted/vegetable thai curry cream sauce/jasmine rice

sea bass brochette: over a bed of pink gulf shrimp/scallops/crab meat stuffing/  
citrus butter sauce/parmesan mashed

bacon wrapped seared scallops: yakisoba noodles/yuzu butter/edamame pods