

Tapas

HOUSE BLT WEDGE SALAD 7

baby iceberg wedge, bacon, grape tomatoes, blue cheese, fried onions, green goddess dressing or choice

HEIRLOOM CAPRESE SALAD 12

heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction

BLACK AND BLUE SALAD* 14

blackened seasoned grilled ribeye, bacon, red onion, tomato and crumbled blue cheese with choice of dressing

SHANGHAI SHRIMP 16

five jumbo shrimp fried and tossed with sweet chili sauce, served over crispy honey drizzled wonton strips

TEN PACK WINGS 18

BBQ | Garlic Parmesan | Buffalo
Mango Habanero | Nashville Hot

BLACKENED TUNA* 16

blackened and sesame crusted tuna over citrus soy mixed greens, topped with teriyaki sauce

CRAB CLAWS 18

sautéed or fried

CHARCUTERIE BOARD 18

aged cheddar, smoked Gouda, Brie wedge topped with bacon pepper jam, Prosciutto and Capicola salami, served with candied pecans, dried cranberries, Parmesan crisp, olives and crostinis

CHIMICHURRI STEAK* 12

sliced New York strip topped with chimichurri sauce

FRIED CALAMARI* 10

calamari with fried pepperoncini peppers, marinara sauce

OYSTERS* 15

six oysters charbroiled or raw

FRIED GREEN TOMATO & CRAB CAKE STACK * 14

topped with hollandise sauce

BREAD PUDDING 10

topped with white chocolate sauce



\$1 service charge per item will be added for take out orders. Take out orders must be placed in person and paid in advance.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.