
CHEF'S OYSTERS

RIPTIDE

Buzzards Bay,
Massachusetts

20/40

ST. SIMON

Shippagan, New Brunswick,
Canada

18/36

FEATURED COCKTAILS

E SAMBA *Tres Agaves Anejo tequila, fresh blood orange, smoked jalapeno, blackberry thyme syrup, lime juice, smoked salt rim.* **10**

DOWN ON FRENCHMAN *Gin, Apricot Liqueur, Monmousseau sparkling wine, charred rosemary syrup, lemon, and Herbsaint mist* **10**

SOUPS DU JOUR

CREAMY POBLANO *With blackened chicken* **Bowl 8, Cup 6**

SMOKED LEEK & MUSHROOM *Garnished with roasted local mushrooms* **Bowl 8, Cup 6**

FEATURED STARTERS

PRINCE EDWARD ISLAND MUSSELS & HOUSE TASSO *Steamed in a smoked tomato & white wine broth; served with garlic toast points* **1/2 lb 8 | 1 lb 16**

SCALLOP TRIO *Scallop medallions served three different ways- one wrapped in puff pastry, topped with lemon beurre fondue and shaved white truffle; one blackened with lime & cilantro agrodolce; one seared and topped with NOLA Garlic butter* **15**

EVENING CHEF'S SPECIALS

Available after 5:00 pm

SALMON MALTAISE *Cast iron seared and served over white wine & asparagus risotto, topped with a blood orange Hollandaise sauce.* **24**

REDFISH MARDI GRAS *Blackened gulf redfish served over a Mardi Gras vegetable medley in a buttery crab broth, topped with apricot marmalade.* **34**

HONEY-GLAZED SCALLOPS *Wrapped in flaky phyllo pastry with roasted rosemary potatoes and creamy broccolini, topped with a green onion pistou.* **30**

PEPPER CRUSTED FILET *Over white bean cassoulet with seared Worcestershire brussels and local oyster mushrooms* **40**

TONIGHT'S SIDES & ADD-ONS

Hazelnut green beans 5 gf, Chef's vegetable medley 5 gf, Grilled asparagus 5 gf, Goat cheese broccolini 6 gf, Worcestershire brussels 6 gf, Mushroom risotto 5 gf, Dauphinoise potatoes 5 gf, Sweet potato hash 5 gf, Asiago stone ground grits 4 gf, Herbed rice pilaf 4 gf

Add-ons: Jumbo lump crabmeat (2 oz.) 9 gf, Scallop medallions 9 gf

FEATURED WINES

HONIG, 2016 RUTHERFORD SAUVIGNON BLANC RESERVE, NAPA VALLEY, CALIFORNIA **19 42**

71% SAUVIGNON BLANC, 8% SEMILLON, 1% MUSCAT. *A lovely wine with a deft touch of oak; a Chardonnay drinkers Sauvignon Blanc. Bright acidity and crisp freshness*

DOMAINE LAROQUE, 2016 VIN DU PAYS CITÉ DE CARCASSONNE, LANGUEDOC-ROUSSILLON, FRANCE **8 31**

100% CABERNET FRANC. *A medium-bodied, fresh and fruity wine with luscious flavors of red berry fruits and vanilla.*