
CHEF'S OYSTERS

GULF	HALFMOON	VILLAGE BAY	ROCKY NOOK	IRISH POINT	SAMPLER
Galveston, Texas	Cape Cod Bay, Massachusetts	New Brunswick, Canada	Kingston Bay, Massachusetts	Prince Edward Island, Canada	3 each of East Coast oysters (Specify if you want Gulf)
10.5/21	17/34	19/38	19/38	19/38	19/38

FEATURED COCKTAIL

TEXAS PEACH *Deep Eddy Peach Vodka, fresh lime juice, fresh OJ, orange bitters, ginger ale, soda water.* **9**

SOUPS DU JOUR

TOMATO BASIL GAZPACHO *Topped with basil oil.* **Bowl 8, Cup 6**
SOUTHWESTERN BEEF SOUP *Topped with crispy tortilla.* **Bowl 8, Cup 6**

FEATURED STARTERS

SHRIMP TOAST *Shrimp in a creamy parmesan sauce over garlic toast points, topped with green tomato pico de gallo.* **12**
PIRI PIRI CRAB SALAD *Jumbo lump crab tossed in a spicy piri piri sauce, served between jicama rounds and topped with mango salsa, microgreens & pepper dust.* **14**

EVENING CHEF'S SPECIALS

Available after 5:00 pm

CHICKEN SAUSAGE FRANK *House made chicken sausage on a Leidenheimer bun; dressed with roasted pepper aioli, house mustard, frisee, pickles & red onion. Served with fries or onion rings.* **10**
SCALLOP SALAD *Sautéed diver sea scallops topped with a thyme citrus glaze, over spring mix & frisee tossed in white balsamic vinaigrette with cranberry, spiced pecan & herbed goat cheese.* **28**
BARREL FISH EN CROUTE *Barrel fish wrapped in puff pastry with herb mushroom duxelles over potato puree & garlic roasted broccolini; topped with lemon beurre fondue.* **36**

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, Summer squash & zucchini 5 gf, Stewed okra & tomatoes 5 gf, Mushroom risotto 5 gf, Dauphinoise potatoes 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 WINE

FLORA SPRINGS, 2014 MERLOT, NAPA VALLEY, CALIFORNIA **19**  **42**

100% MERLOT. *A smooth, supple yet well-structured red wine with a nose loaded with inviting aromas of dark plum, black cherry, hints of cardamom, nutmeg and cinnamon. In the mouth the deep purple fruit flavors unfurl on a richly textured palate, joined by notes of saffron, baked pie crust and cocoa.*