

## TO graze



### CRISPY CALAMARI \$15

pickled cherry peppers, ancho chili agrodolce, manchego

### CLOTHESLINE BACON \$16

summer peas, buttermilk biscuits, pickled peach, torched rosemary

### LOBSTER TACOS \$19

Maine lobster, crispy tortilla, mango, avocado crème, baja sauce

### CRISPY VEGAN WINGS \$13

fried oyster mushrooms, chili-sorghum glaze, chipotle pistachios, pickled carrot and celery, vegan cilantro aioli

### BLOODY MARY OYSTERS \$16

fried local oysters, spicy tomato coulis, pickled veggies, fresh horseradish, micro celery

## TO PECK

### EVERYTHING BAGEL WEDGE \$13

baby heirloom tomato, bacon, bagel croutons, dill buttermilk dressing, seeds and herbs

### HEIRLOOM TOMATO \$12

mozzarella, haricot verts, baby kale, basil, smoked peach vinaigrette

### LUMP CRAB & AVOCADO \$17

farm greens, yellow tomato, crispy wonton, tamari vinaigrette

### CLASSIC CAESAR \$11

romaine, chopped egg, croutons, asiago  
+\$8 ADD SHRIMP OR OYSTERS

### SURFING DEER GUMBO \$8 CUP / \$12 BOWL

braised duck, andouille, okra, brown rice

## SIDES \$7

### TRUFFLE FRIES

### BACON BRAISED GREENS

### ROASTED GARLIC MASHED POTATOES

### BROCCOLINI

roasted garlic, tamari, sesame

### COFFEE ROASTED HEIRLOOM CARROTS

local honey, bee pollen

## TO FEAST

### CHEF'S DAILY FRESH FISH \$ MARKET

daily presentation—chef kindly requests no substitutions

### SUGAR CANE SCALLOPS \$36

collard greens risotto, Georgia caviar, crispy country ham

### FILET OF BEEF TENDERLOIN \$41

roasted garlic mashed potatoes, asparagus, bacon onion jam, demi

### HERITAGE CHICKEN CONFIT \$28

roasted half bird, bacon braised greens, fried okra, dijon cream, bacon

### SEAFOOD ACADIANA \$39

grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, brown rice, hushpuppies

### GARDEN OF VEGAN \$25

scorched cauliflower, pistachio farro, roasted carrot puree, blistered peppers, grilled naan

### SWEET & SPICY SNAPPER \$34

seeded red snapper, jasmine rice, sugar snap peas, melon, sweet peppers, cashews, miso lemongrass coulis

### CHEF GREGG'S CRAB CAKES \$34

spring garden hash, chipotle remoulade, pea shoots

### PESTO PAPPARDELLE \$24

housemade basil pesto cream, spinach, heirloom tomatoes, shredded asiago, roasted mushrooms

+\$8 ADD CHICKEN                      +\$10 ADD SHRIMP

+\$14 ADD FISH OR CRABCAKE

### FRIED OR GRILLED GULF SHRIMP \$29

### FRIED OYSTERS \$31

### COMBO OF SHRIMP + OYSTERS \$33

choice of one side, bacon braised greens, hushpuppies, house remoulade

 VEGAN

 VEGETARIAN

 GLUTEN-FREE

 GLUTEN-FREE OPTION AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

No split checks—one check per table. Split menu item fee \$4.

Please note menu and prices subject to change.

ENJOY YOUR FRIENDS, FAMILY + FOOD.  
PLEASE LIMIT CELL PHONE USE!