

TO GRAZE



CRISPY CALAMARI \$15

pickled Peruvian peppers, ancho chili agrodolce, manchego

CLOTHESLINE BACON \$16

summer peas, sweet potato biscuits, pickled peach, torched rosemary

SEARED AHI TUNA TOSTADAS \$22

Thai seasoning, smashed avocado, roasted corn salsa, chipotle crème

WHOLE HOGG \$17

porter braised pulled pork, pork rinds, smoked pimento cheese, spicy pickles, chipotle bacon aioli

CRISPY VEGAN WINGS \$14

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,

TO PECK

EVERYTHING BAGEL WEDGE \$13

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

WATERMELON & HEIRLOOM TOMATO \$12

baby arugula, roasted golden beets, crushed roasted southern peanuts, caramelized sweet onion dressing

LUMP CRAB & AVOCADO \$17

farm greens, yellow tomato, crispy wonton, tamari vinaigrette

SURFING DEER CHOPPED SALAD \$13

crispy greens + vegetables, Moroccan couscous, roasted cashews, fried chèvre, roasted red pepper dressing

CLASSIC CAESAR \$11

romaine, chopped egg, croutons, asiago

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

SURFING DEER GUMBO \$9 CUP / \$13 BOWL

braised duck, andouille, okra, brown rice

 VEGETARIAN

 VEGAN

 VEGAN OPTION

 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.

TO FEAST

CHEF'S DAILY BUTCHER CUTS \$ MARKET

roasted garlic mashed, chef's fresh vegetable, bacon-onion jam, demi

CHEF'S DAILY FISH \$ MARKET

daily presentation—chef kindly requests no substitutions

SEARED SEA SCALLOPS \$37

champagne and spinach risotto, heirloom caprese with bocconcini, crispy parma ham

SEAFOOD ACADIANA \$39

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

SICHUAN RICE BOWL \$26

crispy miso glazed tofu, jasmine rice, sweet peppers, shimeji mushrooms, sugar snap peas, peanut ginger sauce

SWEET & SPICY SNAPPER \$35

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

CHEF GREGG'S CRAB CAKES \$36

local garden hash, chipotle remoulade, pea shoots

PESTO PAPPARDELLE \$25

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

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

FRIED OR GRILLED GULF SHRIMP \$29

FRIED OYSTERS \$32

COMBO OF SHRIMP + OYSTERS \$34

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

SIDES \$7

TRUFFLE FRIES

BACON BRAISED GREENS

ROASTED GARLIC MASHED POTATOES

CHEF'S FRESH VEGETABLE

COFFEE ROASTED HEIRLOOM CARROTS

whipped Kahlua yogurt, espresso candied cashews

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