

APPETIZERS

- Oysters on the Half Shell* *half dozen* 18 | *dozen* 36
- Summer Corn Soup miso broth, togarashi whip | 11
- Steak Tartare* hand chopped filet cornichon, shaved yolk | 21
- Crab & Avocado lump crab salad, herb oil, citrus vin | 19
- Grilled Hot Honey Bacon pimento cheese, chips, house pickled veg | 16
- Little Gem Caesar anchovy, caper, parmesan | 14
- Field Greens feta, pecan, pear, honey-thyme vinaigrette | 12
- Cauliflower Crust Flatbreads | 23
- sausage, salumi, chili crunch | mushroom, ham, fig, goat cheese

ENTREE SALADS & SANDWICHES

- Luke's Wedge lump crab, bacon, chives, bleu cheese, russian dressing | 26
- Kale chicken, golden raisins, cheddar, apple, hazelnuts, creamy citrus | 22
- Ponzu Salmon & Noodle miso noodles, tuxedo sesame seeds, asian slaw | 29
- Cheeseburger american cheese, lettuce, tomato, pickled onions, GF bun | 24

MAIN PLATES

- Market Fish simply prepared | MKT
- Lobster garlic butter, salad | MKT
- Roasted Florida Snapper local succotash, summer corn broth | 39
- Lobster Spaghetti blistered tomatoes, sweet lobster bisque, parsley crumb | 36
- Roast Airline Chicken Breast grilled summer vegetables, salsa verde | 28
- Cheshire Pork Chop boursin grits, spinach, tomato, bourbon jus | 39
- N.Y. Strip Steak Frites 12 oz., sauce au poivre, fries | 49

SIDES

- Boursin Grits tomato | 9
- Roasted Baby Potatoes | 7
- Grilled Broccolini chili vin | 9
- Roasted Summer Vegetables | 7

PLEASE LET YOUR SERVER KNOW ABOUT
ANY ALLERGIES OR DIETARY
RESTRICTIONS.

Gluten-Friendly Menu Available
*consuming raw or undercooked
meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase
your risk of food-borne illness*
**a 20% gratuity will be applied to
groups of 8 or more**

Executive Chef | Richard Ferraro
General Manager | Jonathan Wright



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