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F O R T H E T A B L E

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PARKER HOUSE ROLLS WHIPPED CRAB BUTTER	10	SHRIMP + AVOCADO COCKTAIL Served in Lettuce Cups Cocktail Sauce	14
SOUTHERN CHARCUTERIE Pork Confit, Tasso Ham Smoked Sausage, Chicharrón Pimento Cheese, Pickles	24	CRAB Mini Crab Cakes Avocado "Béarnaise"	18
MAYPORT SHRIMP by the LB Steamed or Fried Garlic Butter or Remoulade	21	GOAT CHEESE Goat Cheese, Garlic, Tomato Olive Oil, Lettuce or Bread	18
BURLAP OYSTERS by the DOZ Steamed with Garlic Butter	21	BACON Two Steamed Corn Pancakes House Cured Pork Belly with Chili Scallions, Cucumber	10
SMOKED COBIA PLATTER Cucumber, Crème Fraiche Radish, Lemon Balm	28	MARROW BONES Toast, Gremolata Salad	21
CURED SALMON Served in Lettuce Cups Grapes, Chilis, Dill	14	GATOR + WAFFLES Cane Syrup, Orange Chili Oil Charred Green Onion	19

S A L A D S

WEDGE SALAD Blue Cheese Dressing, Tomato Maple Bacon Vinaigrette, Onion	12	BABY GREENS Blueberry Balsamic Pecan, Mango	11
MIXED VEGETABLE SALAD Snap Peas, Corn, Tomato, Jicama Cucumber, Romaine, Manchego Almond, Honey Citrus Vinaigrette	12	ROMAINE Caesar	11

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SEAFOOD GUMBO Shrimp, Lobster, Sausage	14
LEEK CONSOMMÉ Root Vegetables Chicken Dumplings	11

SHG BURGER
Fresh Ground Beef
Foie Gras Torchon
Umami Relish

28

P A S T A & R I C E

SHRIMP House Made Fettuccini Tasso Cream	21	CLAMS House Made Black Linguini Oregano, Garlic	21	ESCARGOT + BENTONS COUNTRY HAM Middling Risotto Herbed Garlic Butter	22
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SCALLOPS	39
Tomato Puree, Snap Peas, Corn, Sherried Heirloom Tomato	
SNAPPER	36
Collard Greens, Tasso Ham, Chili Cream	
SWORDFISH	36
Charred Sunchoke, Onions, Turmeric, Preserved Lemon	
FLOUNDER	36
Morels, Baby Potato, Seared Okra, Pickled Mustard Sauce	
CHICKEN	32
Mushroom Dust, Swiss Chard, Roasted Carrot	
LAMB CHOPS	39
Caponata, Fresh Horseradish, Preserved Lemon Salad	

S T E A K

FILET	36
8 Oz	
FILET	48
12 Oz	
RIBEYE	39
14 Oz, "SHG Style"	
STRIP STEAK	42
16 Oz	
COWBOY STEAK	57
22 Oz	

- BORDELAISE
- AU POIVRE
- CAPER PARSLEY
- BÉARNAISE

E N H A N C E M E N T S

SPICY LOBSTER	14
STILTON	8
CRAB BUTTER	9
FOIE GRAS TORCHON	14

S I D E S

OYSTER MUSHROOMS	10	FRIED POTATOES	9	GRILLED CORN	10
Lemon, Thyme		CHEESY ALIGOT POTATOES	12	Cajun Butter, Parmesan Orange Cream	
FRIED OKRA + PEPPERONCINI	9	ASPARAGUS	10	BROCCOLI	9
Ranch Dressing				Spicy Garlic	