



1

F O R T H E T A B L E

PARKER HOUSE ROLLS Whipped Crab Butter	10	SHRIMP + AVOCADO COCKTAIL Served in Lettuce Cups Cocktail Sauce	14
WAGYU FLAT IRON "Steak Diane"	24	CRAB DIP Spicy Crab & Cheese Dip Grilled Bread	18
MAYPORT SHRIMP by the LB Steamed or Fried Garlic Butter or Remoulade	22	GOAT CHEESE BRUSCHETTA Goat Cheese, Garlic, Tomato Olive Oil, Grilled Bread	17
BURLAP OYSTERS by the DOZ Steamed with Garlic Butter	22	TRIPLE CRÈME GROUGERE Mini Cheese stuffed pastries	14
SMOKED COBIA PLATTER Cucumber, Crème Fraiche Radish, Herb Salad	28	LAMB LOLLIPOPS 7 Chops, Herb Salad Black Pepper + Cumin Aioli	36
YUCCA AND CHEESE CROQUETAS Wainwright Cheddar and Yucca, Mojo Sauce	11		

S A L A D S

WEDGE SALAD Blue Cheese Dressing, Tomato Maple Bacon Vinaigrette, Onion	12	BABY KALE SALAD Blueberry Balsamic, Endive, Apples, Butternut, Pecan	11
BEEF SALAD Carrot, Almonds, Radish, Citrus, Endive, Goat Cheese, Honey Vinaigrette	12	ROMAINE Caesar	12

2

†
W
O

CHEESE BURGER
Fried Brie, truffles
Umami Relish,
Steak Fries with
Béarnaise

24

S O U P

SEAFOOD GUMBO Shrimp, Lobster, Sausage	14
SPICY CARROT SOUP Rabbit Confit, Pumpkin Seeds	12

P A S T A & R I C E

Butternut Agnolotti Sage Brown Butter and Corn Cookies	21	SOUTHERN BOLOGNESE Fresh Pasta, Gator + Beef Pork Ragout	24	CONGAREE + PENN Middlin Risotto with Shrimp, Lobster, Fall Vegetables	21
---	----	---	----	--	----



3

E N T R E E S

t
h
r
e
e

SCALLOPS	40
Carrot ginger turmeric puree, Baby Carrots, Radish and Elderflower Sauce	
SNAPPER	38
Collard Greens, Tasso Ham, Chili Cream	
GROUPER	40
Sweet Potato, Coconut Cream Greens, Eggplant, Chili and Basil	
FLOUNDER	38
Butternut Squash, Turnips, Field Peas, Garlic Shrimp Sauce	
1/2 CHICKEN	38
Mushroom, Onion, Marble Potato, Tarragon Sauce	
14oz VEAL CHOP	54
Dried Pickled Beets, Mashed Root Vegetable, Worcestershire Gravy	

S T E A K

FILET, 8 Oz	39
FILET, 12 Oz	50
RIBEYE, 14 Oz, "SHG Style"	42
NY STRIP, 16oz	48
BONE-IN RIBEYE, 22oz	59

BORDELAISE | AU POIVRE
CAPER PARSLEY | BÉARNAISE

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

MARROW BONE	9
CRAB OSCAR	14
STILTON BUTTER	8
BACON CARAMELIZED ONION	8
FOIE GRAS TORCHON	14

S I D E S

OYSTER MUSHROOMS	10	FRIED POTATOES	9	ASPARAGUS	10
Lemon, Thyme		CHEESY ALIGOT POTATOES	12	BROCCOLI	9
BRUSSEL SPROUTS	10			Spicy Garlic	
Pickled Veg + Orange		SWEET POTATO PUREE	11		
		STREUSAL & BUTTER			