



1

F O R T H E T A B L E

O  
n  
e

- CHICKEN LIVER PATE** 15  
Chili Crunch, Cilantro, Peanuts,  
Buttered Toast or Chicharron
- MAYPORT SHRIMP by the LB** 22  
Steamed or Fried  
Garlic Butter or Remoulade
- SMOKED COBIA PLATTER** 28  
Cucumber, Crème Fraiche  
Radish, Herb Salad
- YUCCA AND CHEESE CROQUETAS** 11  
Wainwright Cheddar and Yucca,  
Mojo Sauce
- SPICY OCTOPUS AND RICE CAKES** 18  
Bacon, Brussels, and Gochujang

- SHRIMP + AVOCADO COCKTAIL** 14  
Served in Lettuce Cups  
Cocktail Sauce
- CRAB DIP** 18  
Spicy Crab & Cheese Dip  
Grilled Bread
- GOAT CHEESE BRUSCHETTA** 17  
Goat Cheese, Garlic, Tomato  
Olive Oil, Grilled Bread
- TRIPLE CRÈME GROUGERE** 14  
Garlic and Cheese stuffed pastry
- LAMB LOLLIPOPS** 39  
7 Chops, Herb Salad  
Black Pepper + Cumin Aioli

S A L A D S

- WEDGE SALAD** 14  
Blue Cheese Dressing, Tomato  
Maple Bacon Vinaigrette, Onion
- ARUGULA SALAD** 14  
Baby Arugula, Corn, Manchego Spiced  
Marcona Almonds, Tomato and Shallot  
Vinaigrette
- WATERMELON SALAD** 14

- Compressed Melon, Pickled Cucumber,  
Frissee, Herbs and Grated Feta
- KALE CAESAR** 14  
Sourdough Crouton, Parmesan Cheese,  
Preserved Lemon, Caesar dressing

2

†  
W  
O

- ONION SOUP BURGER** 24  
Swiss, Bacon Onion  
Jam, Parmesan Truffle  
Fries, Side of Au Jus

S O U P

- SEAFOOD GUMBO** 14  
Shrimp, Lobster, Sausage
- CRAB AND CORN BISQUE** 14

P A S T A & R I C E

- TOMATO BASIL SPAGHETTI** 18  
Spicy Tomato Sauce, Shaved  
Parmesan
- LOBSTER FETTUCINI** 31  
Lobster, Butter,  
Tarragon Cream,  
Preserved Lemon
- CONGAREE + PENN** 28  
Middlin Risotto with Shrimp,  
Lobster,  
Vegetables



3

t  
h  
r  
e  
e

E N T R E E S

<b>SCALLOPS</b>	40
Corn puree, Summer Succotash, Smokey and Spicy Tomatoes	
<b>SNAPPER</b>	39
Collard Greens with Bacon, Tasso Ham, Chili Cream	
<b>HALIBUT</b>	48
Matcha Broth, Mirin Braised Radish, Turnips and Carrots, Kaffir salad	
<b>SALMON</b>	38
Taro Puree and Batons of Taro, Lotus Root, Charred Beans, Lemon Chimichurri	
<b>FRIED LEMON PEPPER CHICKEN (GAME HEN)</b>	38
Garlic Spinach, Cauliflower, Pine Nuts and Currents	

S T E A K

<b>FILET, 8 oz</b>	42
<b>FILET, 12 oz</b>	52
<b>DELMONICO, 16 oz</b>	49
<b>SPINALIS "Butcher's Butter" 8 oz</b>	54
<b>NY STRIP, 16 oz</b>	49

BOR- DELAISE | AU POIVRE  
CAPER PARSLEY | BÉARNAISE

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

<b>MARROW BONE</b>	9
<b>CRAB OSCAR</b>	14
<b>ROQUEFORT BUTTER</b>	9
<b>BACON CARAMELIZED ONION</b>	8

S I D E S

<b>OYSTER MUSHROOMS</b>	10	<b>FRIED POTATOES</b>	9	<b>ASPARAGUS</b>	10
Thyme, Lemon		<b>CHEESY ALIGOT POTATOES</b>	12	<b>BROCCOLI</b>	9
<b>BRUSSEL SPROUTS</b>	10	<b>CREAMY CORN GRITS</b>	11	Spicy Garlic	
Pickled Veg, Orange Crème					