

SPRING DINNER MENU

GF - Gluten Free | V - Vegan | VG - Vegetarian | * Mains

SOUTHERN SEAFOOD

- Regional Fresh Oysters** - Half Dozen (6) or Dozen (12) 14/26
Chilled Fresh Oysters - Cocktail Sauce / House Mignonette / Saltine Crackers
Roasted Fresh Oysters - Herbed Panko / Pancetta / Butter / Shallots / Garlic / Parmesan
Fried Fresh Oysters - Buttermilk / Cornmeal / Creole Seasoning / Remoulade
- GF Shrimp & Okra Gumbo Soup** - Shrimp / Andouille / Okra / Seafood / White Rice 7/14
Chilled Tuna Tower - Ahi Tuna / Mango / Avocado / Asian Spices / Wonton Chips 14
Redfish Soft Tacos (3) - Cajun Spiced Redfish / House Slaw / Pico De Gallo 14
Avocado / Lime Aioli
- GF Fresh Gulf Lump Crabcake** - Bell Peppers / Old Bay Seasoning / Panko / Lemon Butter Sauce 18

SOUTHERN - BEYOND SEAFOOD

- GF Pimento Cheese Beignets (5)** - Sharp Cheddar / Pepper Jack / Candied Bacon / Buttermilk Ranch 9
- *12 oz. Southern Fried Fresh Pork Chop** - Buttermilk / Flour-Panko 18
Cayenne / Warm Apple Chutney
- Fried Chicken Poppers** - Deep Fried Boneless Chicken / Honey Mustard Dipping Sauce 12

COMFORT FOODS

- Belhaven Charcuterie** - Cured Meats / Cheese Selections / Pickled Cucumber / House Spiced Nuts / Local Honey / Fig Jam / Fresh Grapes / Queen Olives / Crostinis 16
- GF Seared Fish Cakes** - Fresh Fish / Yukon Gold / Old Bay Seasoning / Scallions / Comeback Remoulade 10/18
- BBQ Steak Soft Tacos (3)** - Cheddar Cheese / Pickled Jalapeno / Pico De Gallo / Buttermilk Ranch 16
- Simon's Burger** - 8oz Patty / Caramelized Onions / Smoked Gouda / Lettuce / Tomato / Garlic Aioli / House Cut Fries 16
- Flatbread Pizza** - Please ask your server about todays toppings 12
- GF Beer Battered Fish Fry** - Fresh Cod / Choose Sandwich or Platter / House Remoulade 10/16
- GF Ramen Bowls** - Gluten Free Noodles / House Seasoning / Choose Chicken, Beef, or Shrimp 18
- GF Crab Au Gratin** - Fresh Lump Crabmeat / Gruyere & Fontina Cheese / Cauliflower / Spices 12
- GF VG Chicken Queso** - Peper Jack / Cream Cheese / Tomato / Pimento / Jalapeno / Garlic / Corn Tortillas

HEALTHY ALTERNATIVES

- VG V Edamame Hummus** - Soy Beans / Tahini / Garlic / Lemon Juice / Olive Oil / Warm Pita Chips 10
- VG V Sophie's Burger** - Plant Based Vegan Burger / Toasted Kaiser Roll / Spring Mix Salad / Portabello Fries 16
- GF VG V Wedge Salad** - Quarter or Half Iceberg Lettuce / Diced Tomatoes / Scallions / Crumbled Blue Cheese Dressing / Bacon Crumbles optional 6/10

GF VG V	Asian Bowl - Quinoa / Steamed Fresh Vegetables / Fresh Seaweed Salad	15
GF VG V	Spring Salad - Mixed Greens / Pickled Onion / Avocado / Heirloom Tomatoes / Goat Cheese / House Cider - Dijon Vinaigrette	9
	*Roasted Half Chicken - Fresh Chicken Roasted with Fresh Herbs, Olive Oil & Garlic. Natural Juices	14
GF VG V	Gluten Free Ramen Vegetable Bowl - Tuscan Vegetables / Gluten Free Noodles	12

FOODIE SPECIALTIES

*Roasted Duck Breast served with Blackberry Gastrique	22
*Sautéed Gulf Redfish served with Creole Tomato Sauce	19
*Asian Seared Tuna - Ahi Grade Tuna Seared and Sliced with Garlic - Ginger - Sesame Oil Sauce	20
*Roasted Quail - Manchester Farms Semi - Boneless Quail with Honey - Garlic Sauce	18
*Seared Diver Scallops - (3) Sea Scallops Seared, served with a Green Herb Emulsion	24
*Sautéed Shrimp & Tuscan Vegetable Linguine - Choice of Creamed Parmesan or Marinara	28
*Certified Grilled Angus Beef Tenderloin - (6/8oz) with Cremini Mushroom Red Wine Demi	22\26
*Wagyu Beef Ribeye - (12oz) - with Herbed Butter	MKT
Chef Nightly Creation - whatever inspires our chef this evening	MKT

SIDES

(Portioned for one but may be made to share)

Delta Grind Polenta (Grits)	6
Garlic Yukon Gold Mashed Potatoes	6
House Cut Russet Potato Fries with Ketchup	6
Portabello Fries with Garlic Aioli	6
Lobster Mac n' Cheese	10
Sweet Potato Puuree	6
Steamed Broccolini	6
Sautéed Spinach	6
Tempura Fried Veggies with Garlic Aioli	8
Grilled Asparagus	6
Chilled House Slaw	6
Crab Au Gratin	12

SWEET TREATS

Taste Plate - A sampling to Share of Four of our Desserts	14
Affogato - Espresso with Vanilla Ice Cream	8
Hot Decadent Chocolate Fudge Brownie	8
Creme Brulee - Check with sever for todays flavoring	8
Homemade Key Lime Pie - Graham Cracker Crust	8
Bourbon Pecan Bread Pudding - Vanilla Ice-Cream	8
Ice-Cream or Homemade Sorbets - per scoop	4

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