

AMUSE

SMOKED FAROE ISLAND SALMON TARTLET farmers cheese / chive cream

STARTERS

FRUITS OF THE SEA

premium oysters / chilled crab / georgia shrimp / marinated clams / cured salmon deviled egg / crudites
(2 PERSON MINIMUM • \$15 PER PERSON)

ICED LUCKY LIME OYSTERS

celery / champagne mignonette / white cocktail / oyster crackers

SEARED NANTUCKET BAY SCALLOPS

chestnut / roasted cauliflower / roasted grape / almond soubise

YELLOWFIN TUNA CRUDO

charred avocado / scallion / benne / chilled tomato ginger broth & shiso oil

ROASTED BEET SALAD

orange goat cheese / radicchio / pomegranate / pistachio / fennel

GEORGIA SHRIMP BISQUE

pickled shrimp chow chow / dinner roll

WOOD FIRED BLACK PEPPER OCTOPUS

salsify / snow pea shoots / oyster sauce

SLOW BRAISED DEVEILED PORK CHEEK

frisée / slow egg / apple / grilled scallion / pickled mustard

LIFEGUARD CALAMARI

fregola / tomato saffron broth / orange / capers / olives / sourdough toast

ENTRÉES

PAN ROASTED BLACK GROUPER

sushi rice / scallion / ginger / sherry citrus soy broth

SEARED GEORGES BANKS SCALLOPS

sweet potato miso / pecan gremolata / spinach country ham / yuzu brown butter

SEARED PEPPERCORN TUNA STEAK

grilled gems / tomato xo / meyer lemon butter / chive oil / horseradish / shishito

PAN SEARED ATLANTIC BLACK BASS

chickpea panisse / tahini / kale / pecan / pomegranate

BUTTER POACHED MAINE LOBSTER

spaghetti squash carbonara / bacon lardons / sorrel / pepitas / lobster butternut broth

SLOW COOKED HERITAGE PORCHETTA

fennel agrodolce / whipped potato / broccolini / meyer lemon jus

SEARED DUCK BREAST

confit leg & flageolet bean cassoulet / oyster mushroom

GRILLED FILET OF HERITAGE BEEF

hasselback fingerlings / herb butter / watercress / red wine jus

STEAK ACCOMPANIMENTS (\$22 EACH):

LOBSTER CLAW & KNUCKLE MEAT • NEW BEDFORD SEA SCALLOPS

COLOSSAL LUMP CRAB MEAT • MARYLAND STYLE CRAB CAKE

PASTRY

CARAMEL APPLE BREAD PUDDING sorghum caramel / vanilla sea salt ice cream / pecan crumble

MOLTEN CHOCOLATE CAKE chantilly cream / dulce de leche ice cream / pistachio tuile

KEY LIME PIE fresh raspberries / chantilly cream

THAI ICED COFFEE POT DE CRÈME caramlized milk / espresso crumble / mocha foam

WARM MEYER LEMON DOUGHNUTS lemon curd / blueberry / candied peel

\$85 PER PERSON (PLUS TAX & GRATUITY)

