



GRILL
seafood • steak • martinis

APPETIZERS

- House-Smoked Fish Dip 13**
*smoked cream cheese, pepperoncini, pickled shallots,
- choice of house chips or pita chips -*
- Firecracker Shrimp 14**
fra diavolo aioli, ricotta salata, herb oil
- Sushi-Grade Tuna Tacos 14**
avocado mousse, wasabi aioli, gyoza wrapper
- Crispy Calamari 15**
cherry peppers, basil, parmesan and peppercorn emulsion
- Crispy Grouper Bites 16**
daikon radish, coconut curry, lime oil
- Seared Tuna Tataki 16**
cucumber, daikon radish, sweet soy vinaigrette (gf)
- Coconut Shrimp Beignets 16**
crispy basil, coconut curry, lime oil

- Cornflake Crab Cake 19**
southern marinated shrimp, lemon-dill emulsion, petite greens
- Seared Diver Scallops 21**
*braised onion hearts, arugula,
southern tomato gravy, pistachio pesto (gf)*
- Giant Wagyu Meatball 13**
fire-roasted marinara, ricotta, grilled ciabatta
- Deviled Eggs 14**
crispy gulf shrimp, tomato-jalapeño jam (gf)
- Black & Bleu Filet 16**
onion marmalade, bleu cheese fonduta, brioche toast
- Spring Rolls 16**
*napa cabbage, carrots, shaved radish, petite greens,
habanero jelly, sweet soy vinaigrette
- choice of lobster, filet or surf-n-turf -*

SOUPS & SALADS

dressings: buttermilk ranch, bleu cheese, red wine vinaigrette, caesar

- Lobster Bisque 8**
lobster, crispy wonton
- “Gulf Coast” Tomato Salad 16**
*blue crab, tomatoes, artisanal greens, crumbled feta,
shaved radish, tomato vinaigrette, caper remoulade (gf)*
- Italian Wedge Salad 16**
*tonnato yellowfin tuna spread, bleu cheese, red onions,
tomatoes, creamy herb dressing (gf)*

- Classic Caesar Salad 12**
romaine hearts, aged parmesan, garlic croutons, caesar dressing
- House Salad 8**
mixed greens, tomatoes, cucumbers, garlic croutons
- Cornbread Panzanella 14**
*artisanal greens, fried boursin cheese, strawberries, cucumbers,
red onions, tomatoes, parmesan and balsamic vinaigrette*

MAINS

Additions to any entrée
house salad 4 | caesar salad 5 | lobster bisque 6

- “Gulf Coast” Shrimp & Grits 30**
smoked sausage, tasso ham, green onions (gf)
- Grilled Cobia 34**
*blue crab dirty rice, broccolini, tomato-jalapeño jam,
southern tomato gravy*
- Lemon-Pistachio Snapper 34**
ricotta whipped potatoes, broccolini, pistachio pesto (gf)
- Grilled Swordfish 34**
lemon risotto, artichokes, aged parmesan, fresh herbs (gf)
- Crispy Flounder Florentine 36**
blue crab, creamed spinach, whipped potatoes, parmesan mornay
- Blackened Redfish Court Bouillon 36**
jumbo gulf shrimp, louisiana shrimp calas, tasso ham, green onions
- Mac & Cheese 18**
*mozzarella, cheddar mornay, garlic breadcrumbs
- choice of shrimp 15, lobster 22, duo 26 -*
- Butterflied Snapper 36**
oyster and cornbread stuffing, creamed spinach, demi-glace
- Shrimp Fra Diavolo 36**
bucatini pasta, fire roasted tomatoes, calabrian chiles, ricotta salata

- Grouper Imperial 38**
blue crab, whipped potatoes, asparagus, sherry beurre blanc (gf)
- Seafood Risotto 38**
gulf shrimp, diver scallops, mussels, artichokes, aged parmesan (gf)
- Twin Soft-Shell Crabs 38**
gulf shrimp and oysters, tasso ham, long-grain rice, sauce bienville
- Stuffed Airline Chicken 30**
whipped potatoes, boursin cheese, creamed spinach, demi-glace
- Prime Rib 10/14 oz 33/39**
whipped potatoes, green beans, beef au jus (gf)
- Steak-N-Frites 35**
*hand-cut new york strip, parmesan-rosemary fries,
bordelaise, café de paris butter (gf)*
- Grilled Ribeye 36**
*whipped potatoes, green beans,
bordelaise, elderflower hollandaise (gf)*
- Filet Mignon 42**
whipped potatoes, asparagus, béarnaise (gf)
- Surf-N-Turf 48**
petit filet, lobster ravioli, red wine demi-glace, garden chives

SIDES

- Asparagus 8**
- Broccolini 8**
- Green Beans 8**
- Rosemary-Parmesan Fries 8**
- Whipped Potatoes 8**
- Crab Dirty Rice 10**
- Creamed Spinach 10**
- Stone-Ground Cheddar Grits 10**
- Lemon Artichoke Risotto 10**

(gf) = gluten-free

Please note, we are not responsible for well-marbled ribeyes or well-done steaks.

Split Fee \$6 | Please inform your server of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All checks paid by credit card are subject to a 3% non-cash adjustment fee. Please pay in cash to receive the stated menu price.

Visit our sister restaurants



ROSEMARY BEACH, FL



SEACREST BEACH, FL



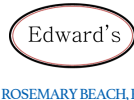
INLET BEACH, FL



ALYS BEACH, FL



INLET BEACH, FL



ROSEMARY BEACH, FL



MEMPHIS, TN



MEMPHIS, TN



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KIDS' MENU

Available for kids 12 and under
All entrées served with French fries

Grilled or Fried Fish 12

Fried Popcorn Shrimp 10

House-made Mac & Cheese 10

Fried Chicken Tenders 10

Cheeseburger 11

Grilled Steak 15

Frozen Kiddie Cooler 6
Mango, strawberry, piña colada

LIQUOR

RUM Bacardi Captain Morgan (gf) Myers's Dark Mount Gay	TEQUILA Patron Family Don Julio Blanco 1800 Family Casa Noble Family Casamigos Blanco Avión Reserva Family José Reserva Family
SCOTCH Balvenie 17 Balvenie 12 Port Charlotte 10 Chivas Dewars Glenlivet 12 Glenlivet 15 Johnnie Walker Macallan 12 Macallan 15	GIN Aviation Beefeater Bombay Bombay Sapphire Hendrick's Tanqueray The Botanist
BOURBON 1792 Bulleit Bourbon Angel's Envy Maker's Mark 46 Knob Creek Tin Cup Woodford Reserve Basil Hayden's Horse Soldier Belle Meade Gentleman Jack Jack Single Barrel	VODKA Tito's (gf) Grey Goose (gf) Ketel One Ketel Citrón Stoli Stoli Blueberi Stoli Elite Pearl Cucumber (gf) Absolut Belvedere

BEER & SELTZER

Bud Light, Miller Lite, Coors Light, Michelob
Ultra, Budweiser, O'Douls, White Claw seltzers

5-5

Blue Moon, Corona, Stella Artois, Yuengling,
Modelo, Angry Orchard

6

Ask your server about our craft beer options.

WINE

WHITE Chardonnay, Sea Sun, California 11 / 38 Chardonnay, La Crema, Monterey, California 15 / 54 Chardonnay, Kendall Jackson, Mendocino Valley, California 13 / 46 Moscato, d'Asti, Saracco Piedmont, Italy 12 / 42 Pinot Grigio, Ruffino, Delle Venezie IGT, Italy 10 / 34 Pinot Grigio, Kris, Delle Venezie DOC, Italy 11 / 38 Riesling, Dr. Loosen, Mosel, Germany 10 / 36 Rosé, Borsao, Campo de Borja, Spain 11 / 38 Sauvignon Blanc, Decoy, Duckhorn, California 14 / 50 Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 13 / 46

RED Cabernet Sauvignon, Bonanza by Caymus, California 11 / 38 Cabernet Sauvignon, Joel Gott, Napa Valley, California 14 / 50 Cabernet, Daou, Paso Robles, California 16 / 60 Cabernet Sauvignon, Hess Select, California 13 / 48 Malbec, Gascon, Mendoza, Argentina 11 / 38 Pinot Noir, Mer Soleil, Santa Lucia Highlands 16 / 58 Pinot Noir, Meiomi, Monterey, California 14 / 50 Pinot Noir, La Crema, Sonoma Coast, California 15 / 56 Red Blend, Ghost Runner, Lodi, California 11 / 38 Sweet Red, New Age, San Rafael, Argentina 10 / 36 Garnache, Tres Picos, Campo de Borja, Spain 13 / 46

BUBBLES Prosecco, La Marca, Treviso, Italy 13 / 46 Champagne, Piper Heidsieck Cuvee Brut, Reims, France 90 Champagne, Dom Perignon, Epernay, France 315

RESERVE LIST WHITE Chardonnay, Cakebread, Napa Valley, California 100 Sauvignon Blanc, Merry Edwards, California 115 Pinot Grigio, Santa Margherita, Napa Valley, California 75

RED Cabernet Sauvignon, Caymus, Napa Valley, California (1 liter) 175 Cabernet, Stag's Leap Artemis, Napa Valley, California 185 Zinfandel, Rombauer, Napa Valley, California 150 Pinot Noir, Paul Hobbs, Napa Valley, California 150 Red Blend, The Prisoner, Napa Valley, California 85

Drinks cannot be exchanged or refunded. Your understanding is greatly appreciated.