

Specials

FRIED OYSTERS**

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF \$16.9

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

AHI TUNA** SALAD

Seared rare*, romaine hearts, micro greens, radish, chili marinated edamame, cucumber, avocado, peanuts. House made ponzu wasabi vinaigrette. \$20.9

STEAK* FRITES**

8 oz. USDA Choice Black Angus flat iron steak, sliced and topped with herb butter. Shoestring French fries. GF \$20.9

GRILLED SWORDFISH*

Fresh, wild caught. Garlic whipped potatoes and steamed broccoli. GF \$25.9

SHRIMP + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF \$18.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$8.9

PRETTY IN PINK

Bacardi rum, lemon, blood orange. \$11
• sweet + tropical •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.