

# Specials

## FRIED OYSTERS\*\*

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

## 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 jalapeno, shrimp, tasso ham. GF \$18.9

## TRES LECHES CAKE

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

## LIQUID COURAGE

Belle Isle Cold Brew Coffee Moonshine, Stoli Vanilla vodka, Licor 43, cold brew double espresso. \$14

## MARGARITA FLIGHT

Classic, grapefruit, blood orange, and prickly pear. \$15  
• Available exclusively May 2 - 5 in celebration of Cinco de Mayo! •

\*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.