

# Specials

## FRIED OYSTERS\*\*

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

## PRINCE EDWARD ISLAND MUSSELS\*

Tomatoes, red onion, garlic, lemon basil sauce. GFO \$15.9

## BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$9.9

## 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

## HONEYHATTAN

Bowman Brothers bourbon, Funktastic Meads Shaken Not Stirred honey vermouth, Angostura + orange bitters, Luxardo cherry. \$16  
• bold + smooth •

\*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.