

Specials

FRIED OYSTERS**

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

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$10.9

- Add chicken or shrimp +8. Add steak* +10. •

BLEU CHEESEBURGER

7 oz. Wagyu beef*, gorgonzola stuffed, lettuce, caramelized onions, bacon jam. Choice of side. GFO \$16.9

SEASONAL CATCH: SWORDFISH

Fresh, wild caught. Choice of topping and two house made sides. GF \$26.9

SHRIMP + GRITS

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

PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$8.9

OKTOBERFEST FLIGHT

Choice of four. Ask your server for today's selection. \$10

*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.