

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. •

FILET* OSCAR

7 oz. Choice Braveheart Black Angus Beef®, lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$38.9

SEASONAL CATCH: PAN SEARED FLOUNDER

Certified sustainable, fresh caught. Choice of topping and two house made sides. GF \$23.9

SHRIMP + GRITS

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

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$8.9

OKTOBERFEST FLIGHT

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

BOURBON FLIGHT

Angels Envy Bourbon Port Finish, Whistlepig 6 Year Piggyback Rye, Ragged Branch VA Straight Bourbon Whiskey, Filibuster Straight Bourbon Whiskey. \$20

*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.