DINNER

BY THE HALF DOZEN

*Oysters on the Half cocktail sauce • 19
Fried Oysters crispy pork belly, lemon • 16
Prawn Cocktail cocktail sauce • 17

APPETIZERS

Housemade Chips smoked bacon aioli * 8

Hot Crab & Spinach Dip parker house rolls • 14

Crab Fritters spicy mayo • 14

Charcuterie cured meats, assorted cheeses, pickled vegetables · 20

Soup of the Moment • 8

SALADS

Classic Caesar • 12 Citrus & Fennel • 22 *Lentil Nicoise • 20

romaine lobster tuna parmesan arugula green beans croutons fennel eggs add: assorted citrus tonatoes

chicken 6 steak 8 salmon 8 lemon vinaigrette olives & caperberries



FROM THE SEA

- *Pan Roasted Salmon wild mushrooms 28
- *Grilled Swordfish tomato relish 30
- * Halibut tarragon chimichurri 28
- Prawns olive oil, garlic, tomato 30
- *Seared Scallops sweet corn mash, bacon relish 32
- Mussels Frites linguica, garlic, onions, fennel, white wine, fries 22
- Lobster Mac & Cheese gruyere, macaroni, breadcrumbs 28

FROM THE LAND

Slow Roasted Chicken Lamb Chops · 34 · 26 Beef Short Rib · 32 wild minted greens 1/2 chicken

pomegranate seeds goat cheese

cider glazed

braised beef parsnip mash

CUTS

*8oz Filet Mignon *10oz New York Strip • 36

SIDES •

buttermilk mashed fingerling potatoes seasonal vegetable