

# Dinner Menu

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## Appetizers

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Voodoo Salmon	20
Fresh atlantic salmon, rubbed with our cajun, “voodoo” seasoning, pan-seared and served with a creole-thai chili sauce, miso-wasabi aioli and a shrimp, avocado and tobiko caviar salad	
Seared Ahi Tuna	18
Pan-seared AAA grade ahi saku, served with sesame oil, sesame seeds, chives, tobiko caviar, miso-wasabi aioli and soy sauce	
Maryland Style Crab Cakes	8 / 16
Jumbo lump crab cakes served with fresh micro greens, blood orange supremes and our sriracha aioli	
Seared Scallops	16
Rich scallops drizzled with our homemade beurre blanc and served on a bed of our savory grits and wilted spinach	
BBQ Shrimp and Grits	13
Gulf shrimp served with a pickled pepper slaw atop a mound of savory grits topped with our Carolina style BBQ sauce and green onion	
Moules Marinières (Mussels in Broth)	20
Fresh mussels, prepared “mariner style” in a rich broth served with toasted homemade bread	
Goat Cheese Medallions	8
Savory goat cheese, deep fried and served with kale chips and sweet orange marmalade	
Akaushi Beef Sliders	14
Locally raised akaushi beef served on mini-buns, topped with our homemade bourbon bacon jam, house mayo, organic romaine lettuce, craft beer sautéed onions and hand-cut pommes frites	
Bread and Oil	5
Toasted baguette with olive oil, balsamic vinegar, cracked black pepper and herbs	

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## Salads

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Shrimp and Avocado Salad	15
A refreshing salad of shrimp, avocado, pico de gallo, topped with tobiko caviar and pickled radish piled high and served with local, organic baby romaine lettuce tossed in a light vinaigrette and crostini	
Caprese Salad	8
Ripe Roma tomatoes, fresh basil, and creamy mozzarella cheese, drizzled with olive oil and a balsamic vinegar reduction	

\*For the health and safety of our esteemed guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately.

Garden Salad 4/8  
Local organic baby romaine lettuce, tomatoes, red onion, cucumber, tossed in our house vinaigrette  
\* Add sautéed shrimp to your salad + 4

Caesar Salad 4/8  
Local, organic baby romaine lettuce, tossed in our homemade dressing and topped with freshly grated romano cheese, croutons and red onion  
\* Add sautéed shrimp to your salad + 4

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## Entrees by Land

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\*Add a signature sauce to any of our steaks

- Au Poivre Sauce + 4
- Oscar style (Jumbo lump crab, shrimp, and beurre blanc) + 12

Certified Angus Beef Ribeye 40  
Our tender and juicy ribeye steak, cooked to perfection, served with pommes puree, puree of cauliflower, and prosciutto-wrapped asparagus

Certified Angus Beef Tenderloin 35  
Melt in your mouth tender and flavorful, our beef tenderloin includes a savory port reduction. Served with pommes puree, raspberry coulis, and prosciutto-wrapped asparagus

Moroccan Lamb Chops 28  
Tender Australian rack of lamb cooked perfectly and served with fingerling potatoes, broccolini, and baby carrots

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## Entrees by Sea

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Pan-Seared Salmon 22  
Fresh, skin-on atlantic salmon pan-seared and served with fingerling potatoes and seasonal vegetables

Norwegian Halibut MP  
Crab-stuffed fresh Norwegian halibut with seafood risotto bianco, lemon and caper beurre blanc and prosciutto-wrapped asparagus

Mediterranean Roasted Basa 20  
This tender white fillet is rolled, lightly pan fried and roasted to perfection. Served with our homemade tzatziki sauce, fresh dill, rice pilaf, and prosciutto-wrapped asparagus

Blackened Gulf Snapper 27  
Vibrant red snapper filet served with our rice pilaf and seasonal vegetables

Pasta Acadiana 22  
Tender linguine in a rich white wine sauce, served with shrimp, scallops, mussels, and fish

Glazed Mahi-Mahi 20  
Sweet and spicy, our glazed mahi-mahi is accompanied by grilled batonnets of pineapple, fresh broccolini, and rice pilaf

Catch of the day MP  
Ask your server for details