



Lunch Menu

STARTERS

COCONUT TEMPURA SHRIMP (S)(E) 17	FIG & PROSCIUTTO FLATBREAD (E)(GF)(V!) 19
Bang Bang Aioli, Papaya Slaw, Sweet Chili, Cilantro	Fig Preserves, Prosciutto, Mozzarella, Burrata, Arugula, Olive Oil, Balsamic Glaze Pepperoni & Cheese Flatbreads Available Upon Server Request
TUNA & LANGOUSTINE AVOCADO* (GF)(S) 21	CAULIFLOWER LETTUCE WRAPS (V) 12
Tuna Tartare, Soy-Ginger Glaze, Langostino Ceviche, Avocado, Bibb Lettuce, Spicy Mayo, Eel Sauce, Cilantro	Blackened Cauliflower, Bibb Lettuce, Chimichurri, Pickled Onions, Kimchi

SOUP & SALAD

SHE CRAB SOUP (S)(GF) 10 / 15	CAESAR SALAD (GF) 12
Blue Crab Lollipops, Chervil	Large Focaccia 'Crouton', Shaved Romaine, Pecorino, Smoked Olive Oil, Caesar Dressing
SUMMER SALAD (V!)(GF) 16	WEDGE SALAD (V!) 14
Spinach, Bibb Lettuce, Cornbread Croutons, Strawberries, Raspberries, Red Onion, Orange Supremes, Candied Walnuts, Pancetta, Blueberry Poppyseed Vinaigrette	Baby Iceberg, Benton's Bacon Lardons, Shallot, Herbs, Tomatoes, Marinated Carrots, Radish, Blue Cheese Crumbles, Bacon-Chive Dressing
CAPRESE LOG 18	HOUSE SALAD (V) 12
Peeled Heirloom Tomato, Vanilla Oil, Lime, Burrata, Thai Basil, Marcona Almonds, Plum-Infused White Balsamic	Bibb & Green Mix, Marinated Carrots, Cucumber, Radish, Avocado, Cherry Tomatoes, Shaved Red Onion
CHICKEN SALAD AVOCADO 17	
Avocado Stuffed with Chicken Salad, Bibb Lettuce, Spicy Mayo	

PROTEINS | 6oz Chicken +6 | (5) Shrimp +11 | 6oz Salmon* +12
4oz Filet Tips* +16 | 4oz Tuna* +15 | 4oz Lobster +15 | Tofu +6
Proteins Available Blackened

DRESSINGS | Balsamic, Ranch, Blue Cheese, Creamy Bacon-Chive, Honey Mustard, Green Goddess, Carrot-Ginger, Caesar

HANDHELDS

Served with choice of Fries, Sweet Potato Fries, House Chips, or Fruit
Mac & Cheese +5 | Onion Rings +2 | Truffle Fries +5
Berries Only +5 | Sub Side House Salad +3 | Sub Side Specialty Salad +5

WAGYU SMASH BURGER* (GF) 18	CHICKEN CAESAR WRAP (GF) 16
Short Rib Blend Burger, Cheddar & Provolone Cheese, Caramelized Onion, Shaved Lettuce, Tomato, 1000 Island, Brioche Bun	Grilled Chicken, Caesar Dressing, Romaine Mix, Parmesan Cheese
WAGYU CLASSIC BURGER* (GF) 18	CLASSIC CLUB (GF) 14
Short Rib Burger, Cheddar Cheese, Bibb Lettuce, Tomato, Bacon, Garlic Aioli, Brioche Bun	Ham, Turkey, Provolone, Swiss, Bacon, Bibb Lettuce, Tomato, Garlic Aioli, Sourdough <i>Make it a Wrap</i>
NASHVILLE CHICKEN SANDWICH (GF) 16	FLOUNDER SANDWICH (GF) 19
Fried Chicken Breast, Nashville Spice, Green Apple Sauerkraut, Bibb Lettuce, Tomato, Garlic Aioli, Brioche Bun <i>Make it a Wrap</i>	Fried Flounder, Garlic Aioli, Green Papaya Slaw
GRILLED CHICKEN SANDWICH (GF) 18	CHICKEN SALAD SANDWICH (GF) 14
Grilled Chicken, Provolone Cheese, Bibb Lettuce, Tomato, Avocado, Garlic Aioli	Croissant, Chicken Salad, Bibb Lettuce, Tomato
	LOBSTER ROLL (GF)(S) 35
	Maine Lobster Meat, Kewpie Aioli, Celery, Leek, Bibb Lettuce, Potato Roll

FEATURES

STEAK FRITES* (GF) 34	CRAB CREPES (S)(E) 22
6oz Hanger Steak, Truffle Fries, Chimichurri	Herb Crepes (2), Dungeness Crab, Smoked Goat Cheese, Leeks, Chervil, She-Crab Butter Sauce, Arugula Salad
TUNA BOWL* (GF) 24	QUESADILLA (GF)(V) 10
Coconut Sushi Rice, Avocado, Papaya Slaw, Oi Kimchi, Soy Ginger Marinated Tuna, Wonton Chips	Mixed Cheese, Shredded Lettuce, Pico, Sour Cream Add Chicken +5 Add Prime Rib +7 Add Spinach +3 Add Mushrooms +4
SOUTHERN FISH & CHIPS 23	
Beer Battered Flounder, French Fries, Watermelon Tartar Sauce	

(S) Shellfish Allergy (V) Vegetarian (V!) Can be prepared Vegetarian (E) Contains Egg (GF) Gluten Free (GF) Can be prepared Gluten Free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food born illness.