



## Spontaneous Specials

### **CRISPY FRIED GROUPEL PIECES | 32**

McEwen Farm Blue Corn Grits  
Sautéed Green Beans  
Ossetra Caviar Beurre Blanc

### **GULF RED SNAPPER A LA PLANCHA | 42**

Chorizo Fried Potatoes  
Escarole Citrus Salad  
Sautéed Asparagus  
Italian Salsa Verde

### **CARIBBEAN SWORDFISH | 44**

Coconut, Blue Crab,  
Shiitake Mushroom, Risotto  
Red Pepper  
Carrot, Ginger Puree

## *Shucked to Order Fresh Daily Oysters*

*with Lemon Wedges & Green Apple, Ginger Shallot Mignonette on Crushed Ice. GF*  
*(House Zesty Cocktail, Prepared Horseradish & Saltines available on Request)*

### **\*NAVY COVE, WEST FORT MORGAN, AL | 3.00 EA**

Moderate Brine, Umami Buttery Texture Cucumber Finish

### **\*LOW COUNTRY CUPS, ACE BASIN, SC | 3.00 EA**

High Salinity, Pleasant Savory Taste, Slightly Sweet

### **\*SWEET JESUS, ST. MARY'S COUNTY, MD | 3.00 EA**

Sweet, Mineral, Moss with Clean Finish

### **\*MOOKIEMOTO, DAMARISCOTTA RIVER, MA | 3.25**

Small and Delicate, with a Sweet Flavor.

### **\*SWEET LUCY, DAMARISCOTTA RIVER, ME | 3.50 EA**

Initial Brine Mellows into a Sweet, Crisp, and Clean Finish

### **\*SURE THINGS, WINE HARBOUR, NOVA SCOTIA | 3.25 EA**

Nice Refreshing Brine, Clean Crisp Saltwater Finish

### **\*LUCKY CHARMS, STANHOPE, P.E.I. | 3.50 EA**

Briny with Crisp, Refreshing Finish, and a Subtle Sweetness

### **\*PACIFIC KUMAMOTO, HUMBOLT BAY, CA | 3.75 EA**

Mild Brininess, Sweet Flavor and a Honeydew Finish