



Spontaneous Specials

GRILLED AMERICAN GULF RED SNAPPER | 39

Charred Corn & Tomato Farro
Salad, Grilled Vegetables,
Calabrian Pesto Buttermilk, &
Balsamic Drizzle

MEDITERRANEAN STEAMING SEAFOOD BOUILLABAISE POT | 38

Lobster Tail, Gulf Grouper,
Mussels, Clams, Shrimp, Andouille
& Ditalini Pasta, Saffron, Fennel
Broth, Garlic Toast & Smokey Aioli

CRISPY SEAFOOD ARANCINI APPETIZER | 12

Gulf Cobia, Crab, Local Corn
& Scallop Italian Risotto
Fritters, Arugula
Black Lemon Butter

Fresh Daily Oysters

*All Raw Oysters served with Lemon Wedges on Crushed Ice
& House Made Green Apple, Ginger Shallot Mignonette*

***HOLLYWOOD, CHESAPEAKE BAY, MD | 3.25 EA**

Mild Salinity, Firm, Crisp Meats, Buttery Finish (GF)

***VA VA VOOM, LOWER CHESAPEAKE, MD | 3.25 EA**

Medium Brine, Floral Hints, Clean, Crisp Finish (GF)

***THUNDER CAP, P.E.I NOVA SCOTIA, CANADA | 3.50 EA**

Meaty, Briny with a Delicate Sweetness & Salty Crunch

***BOOMAMOTO OYSTERS, BARNSTABLE, MA | 3.25 (GF)**

Strong Brine, Sweet Finish, Creamy, Petite, & Deep Cup

***MURDER POINT, BAYOU LA BATRE, AL | 3.50 EA (GF)**

Medium Sized Plump Oyster, Buttery, Fresh, Crisp Finish

***POINT AUX PIN, GRAND BAY, AL | 3.25 EA (GF)**

Moderate Salinity, Creamed-Corn Flavor, Plump Meat

***ISLE DAUPHINE, DAUPHINE ISLE, AL | 3.25 EA (GF)**

Surprising Salt Brine, Firm Meaty Gulf Oyster

***ADMIRAL OYSTERS, FORT MORGAN, AL | 3.25 EA (GF)**

Buttery Taste, Medium Salinity, Sweetness & Fruity Flavor