

Appetizers

+Prosciutto \$13

FEATURED APPETIZER	
FIG FLATBREAD	\$26
Goat cheese spread topped with bacon jam, arugula, & fig	
infused balsamic glaze	
CEVICHE* GF	\$25
Shrimp, tuna, scallops, grouper, cilantro, bell peppers,	
red onions, jalapenos, lemon, & lime serv &F with	
crackers	
COLOSSAL SHRIMP COCKTAIL	\$21
Key lime cocktail sauce, dressed arugula, lemon	
LOBSTER MAC & CHEESE	\$23
Maine lobster, creamy gruyere, goat, & parmesan	
cheese sauce over cavatini pasta	
TUNA TATAKI*	\$17
Seared sesame ahi, seaweed salad wonton, wasabi, ginger, sirach	
LOLLIPOP LAMB CHOPS GF	\$28
Pistachio herb-encrusted, salad milanese, port wine balsamic	dizzle
PORK BELLY GF	\$14
Cubed tender roasted pork belly, Asian hot honey	
OYSTERS* GF	\$2.50
On the half shell, served with mignonette, cocktail sauce,	
and lemon	
*minimum of 4	
CHARCUTERIE BOARD	\$36
Sopressata creminelli, genoa salami, hot capicola,	
buttermilk bleu cheese, fresh mozzarella, whole roasted	
garlic, olive tapenade, giardiniera, black mission figs, rustic	
bread change chz	

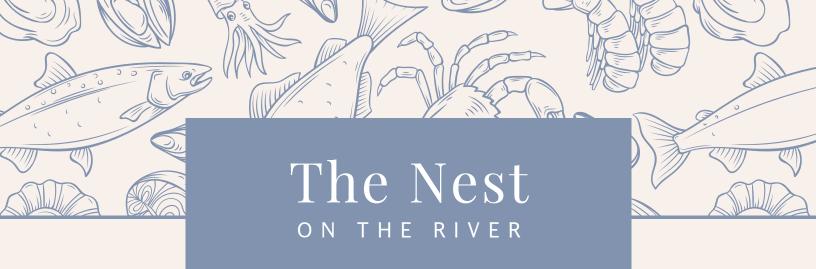
Salads

NEST SALAI	O GF	\$10			
Mixed greens, ro	omaine, grape tomatoes, carrots, english				
cucumber, & ch	oice of dressing				
FIELD SALA	D GF	\$14			
Mixed baby gree	ens, candied walnuts, sun-dried				
cranberries, fetc	a cheese, & balsamic vinaigrette				
BURRATA S	ALAD	\$17			
Fried burrata, sliced heirloom tomatoes, mixed greens,					
basil oil, & balsamic reduction served with rustic ciabatta					
WEDGE SAL	AD GF	\$14			
Iceberg, heirloom tomatoes, bacon lardons, gorgonzola, english					
cucumber, scallions, tomatoes, & bleu cheese dressing					
CAESAR SAI	LAD	\$13			
Romaine, shaved parmesan, homemade croutons, & caesar					
dressing					
	Dustain to any called suilled ay blackened				
	- Protein to any salad, grilled or blackened Chicken \$8				
	Salmon \$12				
	Shrimp \$12				

Soups

LOBSTER BISQUE	\$17
Lump Maine lobster, cream, sherry, chives, sage oil	
FRENCH ONION GRATINEE	\$14
Caramelized onions, melted provolone, parmesan	
CLASSIC TOMATO SOUP	\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18 percent gratuity is added to parties of 6 or more.



Handhelds

FEATURED HANDHELD

BEEF TENDERLOIN SLIDERS

\$20

Caramelized onions, bleu cheese, horseradish aioli

THE BLACKBIRD	\$19	HOUSE BURGER*	\$19
Blackened chicken breast, bacon, provolone, crispy onion		8 oz blend chuck, brisket, and short rib patty, cheddar	
strings, chef's sauce, pickles on a brioche bun		cheese, lettuce, tomato, onion	
PRIME RIB SANDWICH	\$26	+bacon \$2	
Shaved prime rib, gruyere, horseradish crème fraiche,		+bacon jam \$3	
rugula, haystack onion au jus		+caramelized onions \$1	
CRANBERRY ALMOND CHICKEN SANDWICH	\$19	MAHI TACOS	\$20
Herb grilled chicken salad, sun-dried cranberries, toasted		Blackened mahi set in flour tortillas with cilantro lime	
almonds, mixed greens, tomato, served on a croissant GRILLED CHEESE SANDWICH	\$17.00	cream, coleslaw, and a pineapple salsa on top CHICKEN TENDERS	\$19
Cheddar, swiss, & gruyere cheese, bacon, fried green		Hand cut, tossed in buffalo, hot honey, garlic parmesan, or	
tomato, & mayonnaise		barbeque sauce	
1/2 GRILLED CHEESE SANDWICH &	\$13.00	CRAB CAKE SANDWICH	\$34
TOMATO SOUP COMBO		Seared 50z jumbo lump crab cake, mixed greens, tomato,	
Cheddar, swiss, & gruyere cheese, bacon, fried green		served with a remoulade sauce on a brioche bun	
tomato, & mayonnaise served with a cup of our classic			

All handhelds will be served with a choice of seasoned fries, sweet potato fries, home made chips, or Hutchinson coleslaw

tomato soup

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