

- Deviled Eggs, bacon jam, pickled mustard seeds | 10 GF
- Salad, baby tomatoes, pecorino, pickles, and croutons in black garlic ranch | 14 V
- Blue Crab Claw, tarragon–coriander salsa verde | 19 GF
- Smoked Fish Croquette, apple and fennel mostarda | 12
- Stuffed Blue Crab, Gulf Coast Américaine | 11
- Tomato & Tuna Tartare, guajillo, capers, chicharrón, egg | 17 GF
- Gumbo, andouille, chicken, grilled okra, rice | 14
- Snapper Throats, Crystal aioli, celeriac rémoulade | 22 AGF
- Bologna Panzanella, toasted cornbread, pistachio, chard | 18
- Crispy Beef Belly, shoestring potatoes, salsa macha verde, carrot | 16 GF
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- Winter Squash & Barley Risotto, glazed squash, cranberry gremolata | 24 V
- Cracker-Crusted Redfish, rice pilaf, jumbo blue crab butter | 39
- “Market” Fish, today’s preparation served with Gulf shrimp jambalaya | MKT GF
- Pork & Calabacita, smoked pork chop, stewed tomato, mole pipián | 33 GF
- Famous Pressure-Fried Half Chicken, mini biscuits, pickles, sweet hot sauce | 26
- Pan-Seared Beef Shoulder Tenderloin, confit fingerling potatoes, asparagus, mushroom butter | 36 GF
- Antelope “Osso Buco”, creamy polenta, fried leeks | 48 AGF
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- Crab Mac & Cheese, blue crab | 19
- Whipped Potatoes | 10 V
- Creamed Corn, Neufchâtel | 11 V
- Herb-Roasted Carrots, hot honey, candied jalapeños | 13 GF, V
- Asparagus, béarnaise, jumbo lump crab | 18
- Sweet-and-Spicy Cornbread, whipped hot honey butter | 9 V
- Weekend Biscuits, house-cultured butter, seasonal jam | 10 V
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- Carrot Cake, coconut, cream cheese icing, pumpkin seed brittle | 9
- Fig & Honey Panna Cotta, brûléed fig, orange | 10 GF
- Butternut Squash Gâteau, cran-apple, spiced cream | 10
- Chocolate Tart, Oreo cookie, bourbon caramel, and smoked marshmallow | 11



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Whole fish may contain small bones. (GF) Gluten-Free, (AGF) A Gluten-Free option is available, (V) Vegetarian. Be aware: we use the same fryers for both gluten-free and non gluten-free items. Parties of 8+ will receive an automatic 20% service charge.