

Gluten-Friendly

bites

- SMOKED CHICKEN WINGS** brined overnight, fried crispy, alabama white sauce \$17
DEVILED EGGS classic deviled eggs topped with lobster salad, bacon served over arugula \$19
SMOKED FISH DIP mahi mahi, garlic, shallots, sour cream, cream cheese, scallions, gluten free bread \$13.50
CRISPY BRUSSELS house smoked pork belly, parmesan, lemon zest, balsamic glaze, pickled red onion \$16.50
BANG BANG GROUPE BITES crispy grouper bites with bang bang sauce, cilantro \$15.50
LITTLE NECK CLAMS steamed with white wine & garlic butter, gluten free bread \$19.50
PIMENTO CHEESE DIP parsley, served with gluten free bread \$11
GRILLED OYSTERS grilled with garlic butter **3 FOR \$10, 6 FOR \$18**
GRILLED CURRY OYSTERS curry butter, lime **3 FOR \$10, 6 FOR \$18**

raw bites

- TUNA CRUDO** sliced tuna, red radish, cilantro, truffle oil, crispy capers, lemon + sea salt \$17*
CEVICHE poached shrimp, mango, avocado, cucumber, tomato, cilantro, red onion, lime, plantain chips \$15*
SHRIMP COCKTAIL housemade cocktail sauce, lemon \$14
TUNA POKE avocado, cucumber, edamame, cilantro, soy sauce \$14*
SURF + SPARK raw oyster, tuna poke, pickled peppers, scallion **3 FOR \$14, 6 FOR \$23***
CAVIAR KISS raw oyster, yuzu tobiko, pickled red onion, crème fraîche **3 FOR \$13, 6 FOR \$22***

sammies

- served with gluten free buns + gluten free fries -

- SHINE BURGER** double smash burger, griddled onion, lettuce, tomato, american cheese, special sauce \$19
FRIED CHICKEN buttermilk brined, pimento cheese, house pickles & honey mustard \$18
BLACKENED FISH choice of salmon or mahi mahi, lettuce, tomato, onion, bacon, remoulade \$20
BANG BANG GROUPE bang bang grouper, housemade slaw \$18

plates

- SEASONAL FISH** choice of blackened salmon or mahi mahi, island rice, seared asparagus, sweet chili glaze \$26
SMOKEHOUSE MAC smoked short rib, smoked cheddar & gouda cheese, gluten free penne, caramelized onion \$28
FRY BASKETS flounder, shrimp, oysters – BYO basket **1 FOR \$22, 2 FOR \$27, 3 FOR \$32**
CREAMY CAJUN PASTA tomato garlic cream sauce, spinach, gluten free penne \$23
ADD: grilled chicken \$8, sautéed shrimp \$8, sautéed grouper \$8, seared scallops \$12
SERVED BLACKENED BY REQUEST!

seafood boils

shrimp, clams, mussels, sausage, corn & red potato \$36

-ADD 2 clusters crab legs \$22 -

choice of seasoning:

viet cajun, old bay, yellow curry, lemon pepper garlic butter

salads

- CAESAR** grilled romaine lettuce, parmesan \$14
COBB chopped romaine lettuce, egg, pork belly, blue cheese crumbles, tomato, red onion \$18
WEDGE smoked pork belly, blue cheese, cherry tomatoes, pickled red onion, balsamic glaze, fresh cracked pepper \$17
ASIAN SALAD sliced cabbage, cilantro, shredded carrots, red onion, sweet lime vinaigrette \$13

ADD: CRISPY GROUPE BITES \$8, CRISPY SHRIMP \$8, CRISPY CHICKEN \$8, GRILLED CHICKEN \$8, BLACKENED GROUPE \$8

sides

- HOMESTYLE SLAW** \$5
SAUTEED ASPARAGUS \$7
GLUTEN FREE FRENCH FRIES \$5
ASIAN CUCUMBER SALAD \$6
HOUSE SALAD \$6

THESE ITEMS ARE GLUTEN FRIENDLY! WE ARE NOT A GLUTEN-FREE KITCHEN AND CANNOT ENSURE THAT CROSS CONTAMINATION DOES NOT OCCUR.

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.