

Gluten-Free

bites

- SMOKED CHICKEN WINGS** brined overnight, fried crispy, alabama white sauce \$16
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 \$12
CRISPY BRUSSELS house smoked pork belly, parmesan, lemon zest, balsamic glaze, pickled red onion \$16
BANG BANG GROUTER BITES crispy grouper bites with bang bang sauce, cilantro \$14
LITTLE NECK CLAMS steamed with white wine & garlic butter, gluten free bread \$17
PIMENTO CHEESE DIP parsley, served with gluten free bread \$10
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 \$13*
SHRIMP COCKTAIL housemade cocktail sauce, lemon \$11
TUNA POKE avocado, cucumber, edamame, cilantro soy sauce \$14*
SURF + SPARK raw oyster, tuna poke, pickled peppers, scallion **3 FOR \$13, 6 FOR \$22***
CAVIAR KISS raw oyster, yuzu tobiko, pickled red onion, creme fraiche **3 FOR \$12, 6 FOR \$21***

sammies

- served with gluten free buns + gluten free fries -

- SHINE BURGER** double smash burger, griddled onion, lettuce, tomato, american cheese, special sauce \$17
FRIED CHICKEN buttermilk brined, pimento cheese, house pickles & honey mustard, \$16
BLACKENED FISH choice of salmon or mahi mahi, lettuce, tomato, onion, bacon, remoulade \$18
BANG BANG GROUTER bang bang grouper, housemade slaw \$16

plates

- SEASONAL FISH** choice of blackened salmon or mahi mahi, butternut squash mash, seared asparagus, sweet chili glaze \$24
SMOKEHOUSE MAC smoked short rib, smoked cheddar & gouda cheese, gluten free penne, caramelized onion \$26
FRY BASKETS flounder, shrimp, oysters -- BYO basket **1 FOR \$21, 2 FOR \$26, 3 FOR \$31**
CREAMY CAJUN PASTA tomato garlic cream sauce, spinach, gluten free penne \$21
ADD: grilled chicken \$7, sauteed shrimp \$7, sauteed grouper \$8, seared scallops \$12
SERVED BLACKENED BY REQUEST!

seafood boils

corn, shrimp, clams, sausage, red potatoes, mussels \$36

- ADD 2 clusters crab legs \$22 -

choice of seasoning:

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

salads

- CAESAR** grilled romaine lettuce, parmesan \$12
COBB chopped romaine lettuce, egg, bacon, blue cheese crumbles, tomato, red onion, avocado cilantro pesto \$13
WEDGE smoked pork belly, blue cheese, cherry tomatoes, pickled red onion, balsamic glaze, fresh cracked pepper \$16
ASIAN SALAD sliced cabbage, cilantro, shredded carrots, red onion, sweet lime vinaigrette \$11

sides

- HOMESTYLE SLAW** \$5
SAUTEED ASPARAGUS \$7
BUTTERNUT SQUASH MASH \$6
GLUTEN FREE FRENCH FRIES \$6
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.