

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 GROPER 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 GROPER bang bang grouper, housemade slaw **\$16**

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!

plates

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.

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 **\$5**

ASIAN CUCUMBER SALAD **\$6**

HOUSE SALAD **\$6**