



signatures

OYSTER TOUR

half dozen or dozen, local, southern, west coast
\$20 / \$40

SEAFOOD PLATEAU

dozen oysters, half dozen gulf cocktail shrimp,
spicy tuna, smoked fish spread \$73

OYSTER ROCKEFELLER

braised collards, country ham, sauce mornay,
parmesan \$19

buns

served with side of fries

ROD 'N' REEL BURGER

burger sauce, jalapeno bacon jam, caramelized onions,
potato roll \$19

PASTRAMI SWORDFISH

pastrami spiced, dijonnaise, arugula, fennel slaw,
marble rye \$23

TUNA BURGER

seared tuna, jalapeno aioli, potato roll \$24

plates

SHORT RIB PAPPARDELLE

short rib bolognese, parmesan \$28

STEAMERS

a pound of your choice: PEI mussels, local shrimp,
littleneck clams.
choice of: white wine garlic sauce, spicy tomato, simply
steamed, fries and truffle aioli \$22

ROASTED CABBAGE WEDGE

wild mushroom farro, cider agra dulce \$23

bites

CRAB BISQUE

blue crab, sherry \$15

FISH 'N' CHIPS

smoked fish spread, kettle chips \$19

BABY GEM CAESAR SALAD

parmesan, cured egg, herbed croutons, boquerones \$15

FRISÉE SALAD

pistachio, lardons, dates, goat cheese, pear, maple
vinaigrette \$17

TUNA NICOISE SALAD

yellow tail tuna, haricot verts, olives, grape tomatoes,
hard boiled egg \$22

sides

KETTLE CHIPS \$6

FRIES \$6

SIDE SALAD \$6

COLLARD GREENS \$6

DEVILED CRAB CAKE

duo of crab, ratatouille \$52

SWEET TEA BRINED HALF CHICKEN

braised collards, black eyed peas, aji verde \$29

sweets

CARAMELIZED BANANA CHEESECAKE

graham cracker, banana rum sauce \$12

CHOCOLATE TRUFFLE

chocolate sponge, chocolate mousse, raspberry coulis \$15

BOMBA AFFOGATO

almonds, vanilla and chocolate gelato, espresso \$13

CREME BRULEE

lavender, candied lemon \$12

The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if the consumer has certain medical conditions.