



Our menu is highlighted with the freshest locally-sourced seafood, premium cuts including grass-fed, free-range and organic meats and chef-curated offerings. Chefs Jera Hughes and Jim Carruth seek out inspirations from around the country, but draw their primary influences from the amazing seafood bounty that the Gulf has to offer. We work directly with the region's top fishing vessels and cottage purveyors to take the "boat to table" concept to new heights and introduce texture and flavor profiles that delight the senses. We also partner with one of the nation's leading farms, White Oak Pastures - a 150-year-old multigenerational family farm located in Bluffton, Georgia, and one of the largest certified organic farms in the South. The farm has been heralded throughout the world for its natural approach to raising and developing its livestock, and delivers the highest quality of grass-fed meats today through the utilization of a highly-specialized Serengeti Rotational Grazing Model.

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oysters

Raw half dozen 10 | dozen 18

served chilled on the half shell with traditional accompaniments

Baked half dozen 12

Rockefeller
creamed spinach, pork belly,
hollandaise, pernod, parmesan

Bienville
shrimp, mushroom,
parmesan, bread crumb

BBQ
nola bbq butter, pepperjack,
bread crumbs, jalapeno

appetizers

Cheese Plate 17

chef's selection of cheeses with bourbon fig preserves, seasonal berries, crackers, and local honey

Duo of Tuna 15

blackened with nishiki and seaweed salad along with spicy tartare accompanied with eel sauce and housemade sriracha

Nigiri Trio 12

chef's fresh selection over nishiki rice, served with soy, wasabi and ginger

Crab Claws 18

jumbo blue crab either flash fried with cocktail or sautéed in a cajun garlic cream

Black Mussels 13

tossed in white wine and butter, finished with a choice of pesto or creole sauce, crostini accompaniments

Lamb Lollipops 18

a pair of free range white oak pastures chops with toasted chevre, pistachios and local honey

soup + salads

West Indie Crab Salad 16

tower of marinated lump crab, avocado, marinated tomato, and pineapple over fresh greens

Wedge Salad 12

iceberg lettuce, crisp pork belly, marinated tomatoes, bleu cheese vinaigrette, onion, smoky bleu cheese crumbles
salad additions: organic free range chicken +10 / jumbo shrimp +12 / catch of the day MP

Kale Caesar 8

local organic durden farms red kale and romaine salad served with a chipotle caesar dressing, shaved parmesan and croutons
salad additions: organic free range chicken +10 / jumbo shrimp +12 / catch of the day MP

House Salad 7

fresh greens, roma tomatoes, cucumber, white cheddar, red onion, roasted corn with a balsamic drizzle
salad additions: organic free range chicken +10 / jumbo shrimp +12 / catch of the day MP

5 Towers Gumbo 12

shrimp, crab, andouille sausage, tasso ham, oysters, wild rice, dark roux

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



entrees by sea

17 Mile Catch 29

fresh catch, grilled or blackened and served over quinoa wild rice, grilled asparagus and finished with house beurre blanc and blood orange gastrique

Shrimp + Grits 27

jumbo shrimp, chorizo sausage, amber beer, bbq butter and cream served over smoked gouda grits with a fried green tomato

No Filler Crabcake 34

lump crab served with quinoa wild rice, wilted spinach and finished with dill aioli and hollandaise

Seafood Mac + Cheese 31

seared shrimp atop lobster and lump crab tossed in a smoked gouda bacon cream sauce with cellentani pasta finished with toasted bread crumbs and chive

Margarita Salmon 31

lime salt rubbed scottish salmon served over quinoa wild rice with wilted spinach and havarti butter, agave gastrique and citrus syrup

Andouille Crusted Grouper 34

fresh grouper crusted in ground andouille and bread crumbs, served over a crispy smoked gouda grit cake with creole sauce and green tomato marmalade

Champagne-battered Lobster Tails 39

fried warm water lobster tails served over lobster risotto and grilled asparagus, finished with caviar butter, thyme and lemon

entrees by shore

Stuffed Veggie Duo 18

portobello mushroom stuffed with marinated heirloom tomatoes and wild rice paired with a vine-ripened tomato stuffed with sautéed spinach, quinoa and feta cheese, finished with a balsamic reduction and basil oil

Wagyu Burger 26

handmade 8-ounce wagyu burger on brioche bun with crisp cherry wood bacon, bib lettuce and tomato, served with hand-cut fries, house ketchup and house aioli

Chicken Sāsā 28

tender organic free range white oak pastures chicken breast paned with mushrooms, prosciutto, rosemary, marsala and cream, served atop grilled asparagus and redskin mash and finished with shaved parmesan

Grilled Pork Chop 30

14-ounce bone in center cut free range white oak pastures pork chop chargrilled with fresh rosemary served atop old no. 7 sweet potato mash with wilted spinach and finished with bourbon fig preserves and creole honey mustard

Filet au Poivre 35

pepper crusted and seared white oak pastures grass-fed filet served with redskin mash, grilled asparagus and house demi-glace. oscar-style with lump crab and béarnaise +8

Kansas City-style Veal Strip 37

bone in veal strip, nola bbq-braised and grilled, served over roasted fingerlings and sautéed organic durden farms red kale with port syrup, bleu cheese butter and house demi-glace