



COLD APPETIZERS

VENISON CARPACCIO*

Thinly sliced venison loin with radicchio port wine compote and parmesan crisp.

... 18 ...

ALABAMA SHRIMP COCKTAIL

Chilled Jumbo Gulf shrimp with cilantro lime spiked cocktail sauce.

... 15 ...

WEST INDIES SALAD

A local Gulf Coast tradition of lump crabmeat marinated with cider vinegar, sweet onions and seasonings.

... 17 ...

OYSTERS ON THE HALF SHELL*

Fresh shucked, Gulf Oysters of the day.

½ Dozen Dozen

... 10 18 ...

CHEESE PLATE

Selection of Artisan cheese from the Sweet Home Farms in Elberta, Alabama, Belle Chevre in Elkmont, Alabama and whatever great cheeses we can find.

... 14 ...

COLD & HOT COMBO

FRIED GREEN TOMATO AND ALABAMA SHRIMP REMOULADE

Fresh Green Tomato fried to a crisp, topped with chilled, peeled Alabama Shrimp in a New Orleans inspired remoulade sauce.

... 14 ...

HOT APPETIZERS

CRABMEAT AND CRAWFISH CAKES

The best of both worlds in one plate. Our popular crawfish cake drizzled with citrus beurre blanc paired with a crab cake on lobster cream sauce.

... 15 ...

CANE SYRUP GLAZED 3 DAY PORK BELLY

Seared and served on creamy white cheddar, stone ground grits with a flavorful orange ginger reduction.

... 12 ...

OYSTER BIENVILLE

Baked oysters topped with a rich shrimp and mushroom cream sauce.

... 14 ...

SOUPS

LOBSTER BISQUE

A rich, thick creamy classic that is full of flavor.

... 8 ...

GUMBO Z'HERB

Our tribute to Chef Leah Chase's famous Holy Thursday dish of greens, Conecuh sausage, chicken, ham hocks and beef brisket in seasoned pot liquor lightly smoked using the Smoke Pistol.

... 8 ...

SALADS

HOUSE SALAD

Our signature house salad is a blend of mesclun salad greens, fresh citrus segments, sweet and spicy roasted pecans, all tossed with our house dressing, a mango, lemon grass and ginger vinaigrette.

... 7 ...

GORGONZOLA, PEAR AND BABY SPINACH SALAD

A wonderful presentation of crisp pear, blue cheese and baby spinach tossed in a Conecuh bacon dressing with fire roasted pecans.

... 12 ...



ENTRÉES

FISH OF THE DAY *

Your server will describe the fish offerings of the day and preparation styles. Served with pecan rice and vegetable of the day.

... 33 ...

SHRIMP AND GRITS

Grilled jumbo Gulf shrimp in a Conecuh sausage and tomato spiked broth, with a poached egg over a mound of creamy organic, stone ground cheese grits.

... 28 ...

SPINY TAIL LOBSTER

Caught in the waters of the Caribbean, these lobsters are prized for their firm flesh and sweet flavor. We butterfly the lobster tail, baste it generously with sweet cream butter, then oven roast it. Served with mashed Yukon Gold potatoes and vegetable of the day.

... 43 ...

DAUPHIN'S CHICKEN

Fresh chicken breast, pounded thin and paned in a chardonnay lemon and garden herb sauce with mashed Yukon Gold potatoes and vegetable of the day.

... 21 ...

FRIED GULF SHRIMP

Alabama Gulf shrimp lightly fried and served with pommes frites and broccoli slaw.

... 24 ...

PECAN ENCRUSTED FISH*

Chef's selection of fresh fish rolled in ground sweet and spicy pecans, paneed and served with citrus buerre blanc and tropical Mango salsa. Served with pecan rice and vegetable of the day.

... 29 ...

ONO ISLAND TUNA*

Marinated sashimi grade tuna, encrusted with ground pistachio nuts and sesame seeds, seared rare and served with a drizzle of citrus butter and wasabi thickened soy sauce. Served with mashed Yukon Gold potatoes and vegetable of the day.

(served upon availability)

... 42 ...

RACK OF LAMB

Stuffed with Smoke Pistol Pesto, topped with Belle Chevre and local pecans on whipped Yukon Gold potatoes with haricot verts and a port wine demi.

... 33 ...

CHOPS

Served with mashed Yukon Gold potatoes and vegetable of the day. Please reference our temperature descriptions below.

NY STRIP*

... 46 ...

COWBOY RIBEYE*

... 52 ...

FILET MIGNON*

... 45 ...

ALABAMA RAISED DUROC PORK CHOP*

... 28 ...

ADD A LOBSTER TAIL

... 26 ...

CHOPS AVAILABLE WITH:

AU POIVRE

Black peppercorns are crushed and rubbed into the steak.

Then it is seared at 1800* degrees to lock in the flavor and served on a rich Courvoisier Cream Sauce.

... 9 ...

BLACK AND BLUE HORSE RADISH CREAM

... 4 ...

OSCAR STYLE

Local gulf crabmeat topped with Hollandaise sauce & sautéed asparagus

... 11 ...

SAUTÉED LUMP CRABMEAT

... 9 ...

SAUTÉED ONIONS

... 4 ...

SAUTÉED MUSHROOMS

... 4 ...

STEAK TEMPERATURES

BLUE/PITTSBURG

charred or seared, red throughout, cold center

RARE

seared outer edges, red in middle, cool center

MEDIUM-RARE

slightly charred outside, pink throughout, red warm center

MEDIUM

cooked to a pink state inside, warm center

MEDIUM-WELL

brown outside, very small amount of pink center is visible

WELL DONE

charred on the outer edges, moist, completely brown, hot throughout

*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

EXEC. CHEF/PARTNER: STEVE ZUCKER · GENERAL MANAGER: BRYAN HANTES