

LUNCH

monday-friday, 11:00 a.m.-2 p.m.

PROVISIONS

SOUP & GREENS

mixed greens house salad with a bowl of chicken & andouille sausage gumbo or new england clam chowder 12

*Add: grilled chicken 6 classic shrimp cocktail 10
grilled or smoked salmon 10*

SALMON COBB

house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette 18

GRILLED SHRIMP CAESAR

romaine, crumbled croutons, parmesan 18

YELLOWFIN TUNA SLIDERS*

peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic lemon aioli, split top slider bun, fries 17

BLACKENED MAHI MAHI TACOS

slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries 17

BLACKENED ANGUS BURGER*

flat top seared, spring mix, tomato, onion straws, dill pickle, creole mustard sauce, brioche bun, fries 15

*Add: braised bacon 3 blue cheese 1
aged white cheddar 1 avocado 1 fried egg 1*

CRISPY CAJUN CHICKEN TENDERS

coleslaw, hushpuppies, fries or dirty rice, creole honey mustard 16

SHRIMP & GRITS

grilled shrimp, havarti, sautéed baby green beans, harissa aioli, tomato coulis 16

SMOKED SALMON CARBONARA

house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper 19

SIMPLE FISH

grilled or blackened, roasted vegetables, herb fingerling potato

naked yellowfin tuna* 21 salmon 22

All seafood is subject to availability. Bones can happen in dishes with fish.

**Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.*

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items. All smoked items are smoked in house.