

LUNCH

monday-friday, 11:30 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 10

Add: *grilled chicken 5 classic shrimp cocktail 7
grilled or smoked salmon 7*

SALMON COBB ^{BF}

house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette 14

GRILLED SHRIMP CAESAR

romaine, crumbled croutons, parmesan 13

YELLOWFIN TUNA SLIDERS

peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic lemon aioli, split top slider bun, fries 14

BLACKENED MAHI MAHI TACOS

slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries 14

BLACKENED ANGUS BURGER

flat top seared, spring mix, tomato, onion straws, dill pickle, creole mustard sauce, brioche bun, fries 12

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 13

SHRIMP & GRITS

grilled shrimp, havarti, sautéed baby green beans, harissa aioli, tomato coulis 15

SMOKED SALMON CARBONARA

house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper 16

SIMPLE FISH

grilled or blackened, roasted vegetables, herb fingerling potato
naked yellowfin tuna 17 salmon 19

^{BF} These items can be made gluten free upon request. *Our suppliers certify ingredients in these items are gluten free. Our kitchen is not flour free, and cross contamination is possible. All seafood subject to availability. Bones can happen in dishes with fishes. 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.