

LUNCH

Executive Chef: Carlos L. Addarich, C&C
Executive Sous Chef: Forshee, W&C

Starters

Black Grouper Bites 19

remoulade dipping sauce

Mushroom Crostini's 12/14

oyster, shiitake, & cremini mushrooms,
rosemary, thyme, parsley, shallots, &
garlic on toasted french baquette
4/6pc

Firecracker Shrimp 18

fried shrimp tossed in firecracker sauce,
toasted sesame, green onion

Seasonal Soup 9/12

chef's special
ask your server

French Onion Soup 7

parmesan crostini, provolone cheese

Crawfish Gumbo 7/9

tasso ham, andouille sausage, onions,
bell peppers, celery, garlic, okra

Salads

add: chicken 5 shrimp 8 scottish salmon 8 black grouper 16

Caesar 5/8

parmesan, croutons

NEW *Chicken Cobb 17*

grilled chicken breast, romaine lettuce,
bacon, chopped egg, tomatoes,
avocado, crumble bleu cheese

Delicatessen Salad 12

choice of chicken or egg salad, yogurt,
seasonal fruit, loaf bread
add tuna salad \$4

House Salad 6/9

mixed greens, tomato, cucumber,
julienned carrots

Tuna Poke 19

4 oz. fresh tuna, cucumber, shaved red
onion, red radish, avocado, diced
mango, julienned carrot, green onion,
cilantro, edamame, wakame seaweed,
steamed jasmine rice

NEW *Tropical Chilled Shrimp Salad 16*

poached shrimp, artisan greens,
avocado, green onion, mango, fresh
cilantro, sweet toasted coconut, mango
vinaigrette

Salmon Omega 18

5oz. pumpkin seed crusted scottish
salmon, baby arugula, barley, sun-dried
cherries, green apple, sangria
vinaigrette

Mini Mains

NEW *Seafood Pasta* 28

pulled New Zealand mussels, shrimp, linguine, baby heirloom tomatoes, green peas, fresh parsley, garlic andouille white wine sauce, asiago

NEW **(V)** *Impossible Vegan Bolognese* 22

onions, carrots, celery, fresh herbs, tomatoes, linguine

(V) *Protein Bowl* 20

farro, butternut squash, kale, cauliflower, toasted pumpkin seeds, chick pea, tossed in a savory curry vegetable sauce

Add Vegan Burger(\$10), Vegan Sausage(\$7), 2 Scallops(\$24), Chicken(\$5), Black grouper(\$16) or Shrimp(\$8)

Blackened Salmon 20

blackened 5oz salmon, dirty Rice, asparagus, corn maque choux

Handhelds

Fish Sandwich 5oz. blackened grouper, toasted challah bun, tartar sauce,21
coleslaw, french fries

NEW *Chicken Sandwich* 6oz. fried chicken breast, remoulade slaw, sweet pickles, 14
lettuce, challah bun

(V) *Vegan Burger* 6oz beyond patty, lettuce, tomato, onion and pickle on a vegan 13
pretzel bun

NEW *Prime Rib Sandwich* 6oz. sliced prime rib, mayo, mustard, onions, bell18
peppers, münster cheese on toasted cuban bread, au jus

NEW *Pub Burger* 8oz. patty, irish white cheddar, smoked house bacon, irish15
stout BBQ sauce, lettuce, tomato, onion, & pickle, pretzel bun served with thick cut
steak fries

Cloud & Burger 8oz. burger, lettuce, tomato, onion, french fries14

NEW *Crab Cake Sandwich* 5oz. lump crab cake, remoulade slaw, lettuce, tomato, 25
challah bun, french fries

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Our fryers are not allergy sensitive- please inform your server if you have a severe allergy.*