

Starters

Baked Shrimp, Artichoke and Roasted Red Pepper Dip 🌱 GF	12
<i>Parmesan Crust, Crispy Corn Tortillas</i>	
French Onion Soup 7	
<i>Gruyere and Parmesan Crouton</i>	
Meatballs and Marinara	12
<i>House Made Meatballs in Marinara Sauce, Mozzarella, Ricotta Cheese and Fresh Basil, Crispy Ciabatta Bread</i>	
Osaka Tuna Bowl	14
<i>Black Sesame Dusted Ahi, Julienne Carrot, Bell Pepper, Chilled Lo Mein Noodle Salad, Scallions, Sweet Chili Soy Vinaigrette, Sesame Oil, Avocado, Crispy Rice Noodles</i>	
Lemon, Shrimp and Asparagus Risotto 🌱 GF	14
<i>Sauteed Gulf Shrimp, Creamy Risotto, Lemon Zest, Oven Roasted Tomatoes, Asparagus Tips</i>	
Jumbo Shrimp Cocktail 🌱 GF	16
<i>Lemon, Lime, Cocktail Sauce</i>	
Oysters on the Half Shell**	3
<i>Cold-Water Oysters, Freshly Shucked, Cocktail Sauce, Blood Orange Mignonette, Horseradish, Crackers, Lemon</i>	

Greens

Santa Fe Salad 🌱 GF	10
<i>Crisp Greens, Corn, Black Beans, Pico de Gallo, Jack and Cheddar Cheese, Spicy Cilantro Ranch, Crispy Corn Tortilla Strips</i>	
Caesar Salad	8
<i>Hearts of Romaine Lettuce, Caesar Dressing, Garlic Croutons, Parmesan, Lemon</i>	
Thai Chicken Salad	16
<i>Sweet Thai Chili Marinated Chicken Breast, Crisp Greens, Shaved Brussel Sprouts, Red Cabbage, Carrots, Cucumber, Cashews, Sesame Seeds, Honey Lime Vinaigrette, Crispy Wontons</i>	

Wood Burning Oven

<i>House Made Pizza Dough</i>	
<i>Gluten Free Crusts Available For All Pies</i>	
Garden Pie 🌱 GF	13
<i>Gluten Free Cauliflower Crust, Seasonal Mushrooms, Caramelized Onions, Roasted Red Peppers, Rapini, Herb Goat Cheese Spread, House Made Sauce</i>	
Prosciutto and Arugula Flatbread	14
<i>Goat Cheese, Black Mission Figs, Prosciutto, Arugula, Balsamic Glaze</i>	
Pepperoni Pizza	12
<i>House Made Sauce, Mozzarella, Pepperoni, Shredded Parmesan</i>	
Steak and Blue Cheese Flatbread	15
<i>Naan Flatbread, Blackened Beef Tenderloin, Blue Cheese Crumbles, Mozzarella Cheese, Caramelized Sweet Onions, Arugula, Balsamic Reduction</i>	
Sausage and Ricotta Pizza	14
<i>Fennel Sausage, Ricotta, Rapini, Calabrian Pepper, House Made Sauce, Mozzarella, Shredded Parmesan</i>	

Heirloom Tomatoes and Burrata 🌱	12
<i>Creamy Burrata, Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction, Crispy Ciabatta Bread</i>	
Summer Berry Salad 🌱 GF	12
<i>Crisp Greens, Strawberries, Blueberries, Blackberries, Toasted Almonds, Feta Cheese, Sweet and Sour Poppy Seed Dressing</i>	

Salad Additions:

Chicken Salad	5
Tuna Salad	6
Grilled or Blackened Chicken Breast	6
Grilled or Blackened Salmon*	12
Grilled Shrimp* (4)	10

Blue Zones® Inspired

Blue Zones Project® is a community-led initiative that makes healthy choices easier to find. Look for the blue checkmark for Blue Zones® inspired items. Learn more at bluezonesproject.com.

Entrees


BBQ Baby Back Ribs	24
<i>Bourbon BBQ Sauce, Macaroni and Cheese, Napa Cabbage and Bell Pepper Slaw, Bacon and Cheddar Cornbread</i>	
Seared Grouper* 	38
<i>Pineapple, Mango and Black Bean Salsa, Parmesan Risotto, Sautéed Spinach</i>	
Blackened Salmon* 	30
<i>Asparagus, Shaved Fennel and Mushroom Salad, Roasted Garlic Whipped Potatoes, Lemon-Caper Aioli</i>	
From the Gulf to You Sandwich	21
<i>6oz. Fresh Catch of the Day Grilled, Blackened or Crunchy, Toasted Challah Bun, Lemon, Tartar Sauce, French Fries</i>	
Q.C.C.C. Burger*	14
<i>8oz. Char-Grilled Black Angus Chuck Burger, Choice of Cheddar, American, Swiss or Provolone, Lettuce, Tomato, Onion, Toasted Challah Bun, French Fries</i>	
Braised Boneless Beef Short Rib 	30
<i>Cheesy Grits, Roasted Seasonal Vegetables, Crispy Leeks, Rosemary, Natural Gravy</i>	
Maryland Crab Cakes	
Single 30	Double 42
<i>Smoked Bacon and Onion Roasted Fingerling Potatoes, Broccoli, Tartar Sauce, Lemon</i>	
Honey Dijon Chicken* 	28
<i>Sautéed Chicken Breast, Crispy Smoked Bacon, Scallions, Honey Dijon Cream, Asparagus, Smoked Bacon and Onion Roasted Fingerling Potatoes</i>	
Char-Grilled Filet Mignon* 	38
<i>6oz. Filet, Cabernet Reduction Sauce, Broccoli, Roasted Garlic and White Cheddar Whipped Potatoes</i>	

Chicken A la Porto 	28
<i>Sautéed Chicken Breast, Shallots, Portobello Mushrooms, Chicken Stock, Port Wine, Touch of Cream, Parmesan Risotto, Asparagus</i>	
Steak Frites* 	27
<i>6oz. Marinated Grilled Hanger Steak, Parmesan Thyme Steak Fries, Roasted Tomato Chimichurri</i>	
Mediterranean Grilled Swordfish 	32
<i>Tri-color Quinoa, Corn and Edamame Succotash, with Chilled Heirloom Tomato, Feta Cheese, Kalamata Olive, Cucumber Salad and Meyer Lemon Oil</i>	
Miso Glazed Sixty-South Salmon	32
<i>White Soy and Miso Glazed Salmon, Truffle Whipped Potato, Porcini Vinaigrette, Haricot Vert</i>	

House Made Pasta

Rigatoni A La Vodka	24
<i>Grilled Chicken Breast, Sautéed Onions, Fresh Basil, Creamy Tomato Vodka Sauce, Parmesan Cheese</i>	
Bucatini Bolognese	24
<i>House Made Bucatini Pasta, Hearty Bolognese Sauce, Fresh Basil, Parmesan Cheese</i>	
Shrimp Gnocchi Sardi	24
<i>House Made Gnocchi Sardi, Sautéed Shrimp, Fennel, Baby Spinach, Pesto Cream Sauce, Parmesan Cheese</i>	



 Denotes menu items that can be prepared gluten free.

 Denotes menu items that are vegetarian.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Executive Chef Bradley Fisher, CEC & Culinary Team