

## STARTERS

<b>FRUIT &amp; CHEESE TRAY</b> HandCrafted Domestic Cheeses   Fresh Fruit   Walnuts House Made Berry Chutney	27
<b>SPINACH &amp; ARUGULA SALAD</b>  Spinach   Arugula   Strawberries   Blackberries   Red Onion Goat Cheese   Candied Pecans   Blackberry Vinaigrette	16
<b>CAESAR SALAD</b>  Hearts of Romaine   Shaved Parmesan House- Spiced Croûtons   Caesar Dressing <i>- Skinny Caesar dressing available upon request</i>	14
<b>COBB SALAD</b>  Kale & Romaine   Chopped Chicken   Bacon   Tomato   Hardboiled Egg   Bleu Cheese Crumbles   Red Onions   Avocado Ranch Dressing	24

## ENHANCEMENTS

CHICKEN	11
SALMON	13
BLACKENED SHRIMP	15

## DESSERTS

MACARON SAMPLER	11
CREAM CHEESE PUMPKIN ROLL	10
BERRIES AND SORBET	9

## COCKTAILS

<b>PLANTERS PUNCH</b> Light Rum   Orange & Pineapple Juices   Myers Dark Rum   Grenadine	12
<b>CALMING TIDES</b> Stoli Blueberry Vodka   Coconut Rum   Blue Curacao House Sour Mix   Pineapple Juice	14
<b>BLACKBERRY MULE</b> Grey Goose   Elderflower Liqueur   Fresh Blackberries & Lime Juice Simple Syrup   Ginger Ale	14
<b>SPA-POM</b> Champagne   Pomegranate Juice   Ginger Puree	14

## ENTREES

<b>SAUSAGE &amp; PEPPERONI FLAT BREAD</b> Garlic Oil   Pepperoni   Sausage   Banana Peppers   Mozzarella Marinara Sauce   Garden Tomato   Basil Leaves	19
<b>LOBSTER RISOTTO</b>  Risotto   Green Peas   Asparagus   Lobster   Cherry Tomatoes	30
<b>BEYOND BURGER</b> Plant Based Patty   Lettuce   Tomato   Onion House Pickles   Special Sauce   Vegan Bun	21
<b>ORECCHIETTE PASTA</b> Sausage   Green Peas   Mint   Chili Flakes   Fresh Tomatoes Shaved Parmesan	27
<b>BLT</b> Sourdough Toast   Bacon   Bibb Lettuce   Tomato   Avocado Roasted Garlic-Jalapeno Aioli	21
<b>PAN SEARED SNAPPER</b>  Skin-on Lane Snapper   Wild Black Rice   Broccolini Fresh Gribiche   Whole Grain Mustard Sauce	27
<b>BLACKENED SHRIMP TACOS</b> Blackened Shrimp   Purple Cabbage Slaw Jalapeño Mango Salsa   Flour Tortilla	25
<b>SALMON &amp; SPICY CRAB</b>  Seared Atlantic Salmon   Spicy Jumbo Lump Crab Lemon Scented Asparagus   Heirloom Tomatoes Roasted Heirloom Potatoes   Remoulade Sauce	29

## WINE BY THE GLASS

CANTINE MASCHIO PROSECCO	14
BOUVET ROSE EXCELLENCE	11
MER SOLEILCHARDONNAY	15
KIM CRAWFORD, SAUVIGNON BLANC	13
RICKSHAW, CABERNET SAUVIGNON	8.5
MEIOMI, PINOT NOIR	14

 Gluten-Free

Consuming raw or under cooked meats & seafood can cause serious health problems.  
Prices subject to service charge & sales tax. Menu subject to change.