



COCKTAILS . 16

CRANBERRY BOURBON SOUR

Allspice Infused Bulleit Bourbon,
Cranberry Sauce, Lemon Juice,
Egg White

MAY RIVER MODERN ROYALE

Tito's Vodka, St. Germaine,
Fresh Citrus, Prosecco

SOMETHING'S AW-RYE

Bulleit Rye Whiskey, Rosemary
Honey Syrup, Luxardo Cherry

BLOOD ORANGE MARGARITA

Sauza Tequila, Blood Orange Purée,
Lemon and Lime Juice

JUNGLE PARROT

Ketel One Vodka, St. Germain,
Pineapple, Mint, Lime

PALMETTO PEAR MULE

Grey Goose La Poire, Ginger Beer,
Lime Juice

BEER

CRAFT . 8

Allagash White
Dogfish Head 90
Minute IPA
Stone IPA
New Belgium
Fat Tire Amber
Abita Amber
Riverdog Pilsner
Riverdog IPA

NEAR . 6

Bud Light
Budweiser
Coors Light
Miller Lite
Yuengling

FAR . 7

Amstel Light
Corona
Stella Artois
Guinness

WINES BY THE GLASS

BUBBLES

Cave de Bissey, Brut, Crémant de Bourgogne, France NV . 13
Pierre Paillard, Brut, "Les Parcelles," Bouzy, Champagne,
Grand Cru, NV . 28
Laurent-Perrier, Brut Rosé, Tours-sur-Marne NV . 28

WHITE

Francois Millet, Sauvignon Blanc, Sancerre, France '17 . 16
Do Ferreira, Albariño, Rias Baixas, Spain '16 . 15
Silvio Jermann, Pinot Grigio, Friuli Venezia Giulia, Italy '15 . 14
Jean-Marc Brocard, Chardonnay, Chablis, France '17 . 15
Tor, Chardonnay, "Durrell Vineyard," Sonoma, CA '16 . 25

ROSE

Averæn, Pinot Noir, Willamette Valley, OR '17 . 15

RED

O.P.P., Pinot Noir, Willamette Valley, OR '17 . 15
Failla, Pinot Noir, Sonoma Coast, CA '16 . 25
Vincent Paris, Syrah, Crozes-Hermitage, France '16 . 15
Caballero, Malbec, Mendoza, Argentina '16 . 14
Sean Minor, Cabernet Sauvignon, Napa Valley, CA '15 . 15
Eagle Glenn, Cabernet Sauvignon, Napa Valley, CA '15 . 20

STARTERS

DEVILED EGGS **GF** . 5

PEAR AND GOAT CHEESE SALAD Mixed Greens, Radish, Tart Cherry Purée, Golden Raisin Vinaigrette . 15

BURRATA AND BLOOD ORANGE **GF** Lavender Oil, Coriander Seeds, Basil . 16

ROASTED BEET SALAD **GF** Arugula, Celery, Brie, Hazelnuts, Honey Tarragon Vinaigrette . 16

CRAB BEIGNETS Old Bay Aioli . 17

LAMB MEATBALLS Cucumber Yogurt, Pistachio, Pepper Coulis . 17

*AHI POKE **GF** Puffed Carolina Gold Rice, Asian Pear, Lotus Root, Benne Seeds . 20

*MAY RIVER OYSTERS **GF** Blood Orange Mignonette, Lemon . 22

SEA

SKATE WING SCHNITZEL Warm Bacon Potato Salad, Creamed Spinach, Caper Brown Butter . 28

GRILLED MAHI **GF** Shrimp, Sapelo Clams, Sausage, Red Potatoes, Old Bay Broth . 36

PAN SEARED HALIBUT Royal Trumpet Mushrooms, Brussels Sprouts, Fregula, Fennel, Onions . 36

PAN SEARED SCALLOPS **GF** Citrus Pepper Crust, Chinese Broccoli, Sunchoke Purée , Black Garlic, Crispy Shallots . 38

LAND

*CANOE BURGER Candied Jalapeño Bacon, Crispy Onions, Pimento Cheese, Lettuce, Tomato, Pickles . 19

FRIED CHICKEN & WAFFLE Macaroni & Cheese Waffle, Pork Belly Crackling, Orange Blossom Honey . 29

*CAST IRON PRIME RIBEYE **GF** Corn Maque Choux, Confit Fingerling Potatoes, Porter Blue Cheese Butter . 48

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

GF = Gluten Free