



COCKTAILS . 16

BLOOD ORANGE MARGARITA

Tequila, Blood Orange Puree,
Lemon and Lime Juice, Agave

MAY RIVER MODERN ROYALE

Vodka, Elderflower Liquor,
Fresh Citrus, Bubbles

PORT O' PALMETTO

Bourbon, Orange Bitters, Port,
Luxardo Cherry

CRACKLE AND POP

Whiskey, Ginger Beer, Lemon Juice,
Sage, Peppercorn

RUM GIMLET

Silver Rum, Lime Juice, Basil,
Cucumber, Soda

SPICY PINK PEAR

Gin, Dry Curacao, Pear,
Ruby Red Grapefruit Juice,
Fresno Pepper

BEER

CRAFT . 8

Westbrook White
Thai

Service Brewing
Compass Rose
IPA

Abita Amber
Riverdog Pilsner
Riverdog IPA
Southern Barrell
Helles Lager

NEAR . 6

Bud Light
Budweiser
Coors Light
Miller Lite

FAR . 7

Amstel Light
Stella Artois

WINES BY THE GLASS

BUBBLES

Juve e Camps, Brut, "Reserva de la familia," Penedes,
Spain . 15

WHITE

Luli, Sauvignon Blanc, Arroyo Seco, CA . 15

Domaine Bailly-Reverdy, Sauvignon Blanc, "Mercy Dieu," Sancerre,
France . 16

Villa Alpini, Pinot Grigio, Friuli, Italy . 10

Domaine Vincent Mothe, Chardonnay, Chablis, Burgundy, France .
15

Bien Nacido Vineyards, Chardonnay, Santa Maria Valley . 17

ROSE

Maison Noir, Rose, Willamette Valley OR . 15

RED

King & Cannon, Pinot Noir, "Reserve," Willamette Valley,
OR . 15

Whitcraft Winery, Pinot Noir, "Liquid Swords," Santa Barbara, CA .
18

Bellus, Sangiovese Blend, "Girasole," Super-Tuscan, Italy . 18

No Fine Print, Cabernet Sauvignon, North Coast, CA . 15

Andrew Will, Cabernet Blend, "Involuntary Commitment,"
Columbia . 17

RAW

KUMABACHI TUNA POKE GF Asian Pear, Chili, Puffed Carolina Rice, Scallions . 19

CRUDO GF Jalapeño, Red Onion, Shrimp Cracker . 23

OYSTERS ON THE HALF SHELL GF *May River Oyster Company*, Minus 8 Pearls, Hot Sauce, Lemon . 24

SEAFOOD PLATTER Cocktail Shrimp, 1/2 Lobster, Crab Cocktail, Oysters, *Sapelo Island* Clams . 52

STARTERS

DEVILED EGGS GF Keta Caviar, Chives, Sea Salt . 8

CRAB BEIGNET Aioli, Lemon, Parsley . 15

CANEWATER FARMS GREENS Focaccia, Soft Boiled Egg, Parmesan Vinaigrette, Dried Tomatoes . 16

BEET SALAD GF Rhubarb, Chèvre, Pistachio, Arugula, Honey Vinaigrette . 17

SEA

MISO COBIA King Trumpet Mushrooms, Pickled Cucumber and Onion, Bamboo Rice . 37

FISHERMAN'S POT GF Mahi Mahi, Shrimp, Clams, Corn Dashi, Grilled Sausage, Potato . 29

AMERICAN RED SNAPPER GF *Congaree and Penn* Purple Rice, Cauliflower, Carrots, Green Coconut Curry . 36

ROASTED NEW BEDFORD JUMBO SCALLOPS GF Kai Ian, XO Sauce, Celeriac Mousse, Proscuitto . 39

SPICY MAINE LOBSTER GF Rice Noodles, Bok Choi, Carrot, Peanuts, Garlic . 36

LAND

SAFFRON AGNOLOTTI Lemon Ricotta, Pea Soup, Carrot Foam . 27

LOCAL BUTTER POUSSIN Roasted fingerlings and cauliflower, fried okra, cilantro yogurt, Indian tomato cream . 29

7oz 1855 PRIME BEEF TENDERLOIN GF Dauphinoise Potato, Jumbo Asparagus, Pine Nuts, Dijonaise, Demi Glace . 48

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

GF = Gluten Free