Appetizers

DEVILED EGGS (3)  8 / (6)  12 ⚫
egg yolk mousse + pecanwood smoked bacon + dill

FRIED GREEN TOMATOES  11 ⚫
hot sauce vinaigrette

SHRIMP & GRITS  16 ⚫
pimento grits + bbq shrimp + pecan

FLORIDA COAST SEAFOOD TOWER  39 ⚫
six oysters + half pound mayport shrimp + lobster tail with lemon + cocktail + remoulade

EAST COAST OYSTERS  17 ⚫
orange mignonette + pickled radish

SOUTHERN TUNA TARTARE  14 
beaufort tuna + georgia olive oil + benne seed cracker + walker's landing sea asparagus

CRAB CAKE  16 
cajun remoulade + apple slaw

BBQ SHRIMP (¼ LB.)  12 / (½ LB.)  18 ⚫
mayport shrimp + collard green kimchi

LOCAL SHRIMP COCKTAIL  18 ⚫
local mayport shrimp + zatarain's cocktail

VERANDAH SAMPLER  24 
one crab cake + four bbq shrimp + two fried green tomatoes

Soup & Salads

MUSHROOM BISQUE  10 ⚫
roasted mushrooms + tarragon cream

WATERCRESS SALAD  10 ⚫
cucumber + shallot + black olive + heirloom cherry tomatoes

CAESAR SALAD  12 ⚫
figs + malt vinegar chip crouton + dill + anchovy dressing + parmesan

ROASTED ROOT VEGETABLE SALAD  12 ⚫
parsnip + beet + sweet potato + puffed grains + harissa + lemon yogurt

WEDGE SALAD  11 ⚫
pecanwood smoked bacon + blue cheese + buttermilk dressing

Bubbles & Oysters

enjoy 3 of today's oysters, plus 3 ounces of your favorite bubbles

LA MARCA PROSECCO  13
Veneto, Italy

VEUVE CLICQUOT “YELLOW LABEL”  25
Champagne, France

ARGYLE BRUT  18
Willamette Valley, Oregon
**Entrées**

*add the following supplements to any entrée*

- Shrimp  12  |  Lobster Tail  20

**Grouper**  38
blue crab crust + roasted mushrooms + congaree & penn jupiter rice risotto + florida lemon butter

**Shrimp Cavatelli**  28
mayport shrimp + pancetta + heirloom tomatoes + red onion + georgia pecan pesto

**Ahi Tuna**  32
nori blackened + baby bok choy + purple cabbage + chick peas

**Swordfish**  30
fennel + red bell pepper grit cake + swiss chard + balsamic

**Salmon**  32
congaree & penn middlins + preserved heirloom tomato + broccolini + vanilla

**Red Snapper**  32
sea island red pea cassoulet + azar’s andouille + burnt onion

**Fried Chicken**  28
potato butter + collard greens + red-eye gravy

**Filet Mignon**  40

coriander + heirloom tomatoes + leeks + caramelized onion potato butter

- with crab cake  46  |  with shrimp  46  |  with lobster tail  52  |  with grouper  50

**Sides**

- Sea Salt Fries
- Congaree & Penn Jupiter Rice
- Grilled Broccolini
- Anson Mills Grits
- Sautéed Baby Bok Choy
- Caramelized Onion Whipped Potatoes
- Thomasville Tomme Potato Gratin
- Chimichurri Brussels Sprouts
- Roasted Beets with Goat Cheese

**Gluten-Free**  ✔

**Vegetarian**  ✔

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

*All parties of 8 people or more will have an automatic gratuity of 21% added to the check.*