

Appetizers

DEILED 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



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



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

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

9 each

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.