



~ **Beginnings** ~

Crab Cake.....11

Grain Mustard, Apple Cucumber Relish
Ruffino Prosecco / Veneto, Italy..... 9

Grouper Cheek Tacos.....11

Jicama Slaw, Sriracha Hoisin Glaze, Crispy Wonton Shells
August Kessler Riesling / Pfalz, Germany '14..... 9

Conch Chowder.....8

Classic Bahamian Conch Chowder
Louis Martini Cabernet Sauvignon / California '13..... 10

Conch Fritters.....11

Conch, Sweet Chili Dipping Sauce
Altos Las Hormigas Malbec / Mendoza, Argentina '14..... 8

Coconut Shrimp.....14

Pineapple Dipping Sauce
Whitehaven Sauvignon Blanc / Marlborough, New Zealand '15..... 10

Duck Fried Rice *10

Seasonal Vegetables, Snow Pea, Fried Egg
Sean Minor Four Bears Pinot Noir / Central Coast '13..... 9

Shrimp Cocktail GF*.....12

Cucumber, Red Onion, Sweet Pepper
San Giorgio Pinot Grigio / Delle Venezie, Italy '15..... 8

Ahi Tuna Stuffed Avocado *.....12

Cream Cheese, Sriracha Aioli, Sweet Soy Glaze
Malene Rosé / Central Coast, California '14..... 11

Calamari.....12

Crispy Veggies, Saffron Aioli
Honig Sauvignon Blanc / Napa Valley '14..... 11

House Smoked Pork Belly GF*.....10

Cheese Grits, Tomato Jam, Pork Jus
DaVinci Chianti / Tuscany, Italy '13..... 9

~ **Salads** ~

Grilled Caesar GF*.....8

Romaine, Parmesan, Prosciutto

Caprese.....8

Mozzarella, Heirloom Tomato, Fried Green Tomato, Balsamic Reduction, Basil

Summer Salad GF*.....8

Spinach, Fresh Strawberries, Blueberries, Red Onions, Feta Cheese, Honey Poppy Seed Vinaigrette

Watermelon Beet Salad GF*.....8

Prosciutto, Blue Cheese, Almonds, Citrus



~ Main Course ~

Fresh Catch..... 33

- Chef Selected Seasonal Vegetables And Rice
- ~ Macadamia Crusted, Mango Salsa
- ~ Blackened, Key Lime Beurre Blanc
- ~ Grilled, Mango Beurre Blanc
- ~ Coconut Curry, Roasted Pineapple
- ~ Meniure, Parsley, Lemon

Ask your server for the perfect wine paring for your selection

Plantain Crusted Hogfish..... 33

- Jicama Slaw, Saffron Rice, Fire Roasted Tomato & Corn Picadillo
- Chamisal "Stainless" Chardonnay / Central Coast '14..... 10*

Drunken Scallops..... 34

- Duck Fat, Pale Ale, Shallots, Bacon, Lobster Mash, Baby Carrots
- Sonoma Cutrer Chardonnay / Russian River Valley '14..... 13*

Grilled Lobster..... 32

- Mango Beurre Blanc, Yucca Hash, Asparagus
- Whitehaven Sauvignon Blanc / Marlborough, New Zealand '15..... 10*

Double Cut Pork Chop * GF*..... 28

- Sweet Potato Puree, Apple Chutney, Yuengling Brussel Sprout & Bacon Ragout
- Artezin Zinfandel Mendocino '12..... 10*

Filet Mignon *..... 37

- Asparagus, Roasted Potato, Wild Mushroom Ragout, Crispy Onions
- Louis Martini Cabernet Sauvignon / California '13..... 10*

Sobe Burger *..... 20

- Wagyu, Bacon, Blue Cheese, Caramelized Onion, Truffle Tots
- Altos Las Hormigas Malbec / Mendoza, Argentina '14..... 8*

Buttermilk Fried Airline Chicken Breast..... 28

- Loaded Mashed Potatoes, Collard Greens, Sriracha Honey
- William Hill Chardonnay / Central Coast '14..... 9*

Pesto Pappardelle..... 28

- Roasted Tomato, English Peas, Mushrooms, Heirloom Tomatoes
- Honig Sauvignon Blanc / Napa Valley '14..... 11*

~ Side Plates ~

Candied Brussel Sprouts	6	Baby Carrots GF*	6
Asparagus GF*	6	Eggplant Chips	5
Lobster Mash	8	Apple Bacon Mac & Cheese	8
Lobster Mac & Cheese	14	Mash Potatoes	6

~ Executive Chef Matt Slattery ~

~ Sous Chefs Craig Harden / Kevin Lundry ~

~ All Of Our Steaks, Pork, And Chicken Are Cooked Sous Vide Style
(French For Under Pressure) Creating A Unique Dining Experience ~

* Consuming Raw Or Undercooked Meats, Poultry, Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness.
Please Inform Your Server Of Any Food Allergies Before Ordering. GF* indicates item is Gluten Free
An 18% Gratuity May Be Added For Parties Of Six Or More.