

dinner menu:

soups

simple **shrimp bisque** & leek cream 7

absinthe, **oyster stew** & dux crackers 8

salads

arugula-apple & toasted pecan salad with crumbled goat cheese 8

spinach salad crispy bacon-poached egg & mustard-vidalia dressing 9

jumbo seared, **sea scallops** fennel watercress & pink grapefruit 14

specialties

little red smoker **fish dip (wahoo)** & flat bread 6

citrus **steamed mussels**, green tomatoes,
white wine garlic peppers and cassava chips 8 / 16

lemon-parmesan **stuffed artichoke** & butter broth 11

bbq Shrimp & dip bread 9 / 17

morbier- organic egg skillet,
applewood bacon, asparagus and rosemary bread 11

oyster Pie on a bed of cash green spinach 8

blackberry **braised, sticky quail**,
mushroom bread salad & vinegar haricot vert 12

grilled lamb tips, eggplant soufflé &
pomegranate demi glace 14

Kris's hand rubbed – **river smoked ribs**
& apple slaw. (5rib / 10rib) 10 / 18

sides: mac & cheese, steamed vegetables,
house potatoes, gorgonzola grits,
pigeon pea rice, lentils 4

this Ocean:

yellowtail snapper “Veronique” white grape,
skinny chef, velouté, pink lentils & spinach. 18

key lime – **allspice leaf braised Grouper**,
pigeon pea rice & zucchini strings. 19

Fl.Spiny Lobster, cognac pan sauce,
corn hash and just steamed asparagus. 17/30

sandwiches:

grill cheeses:

apple wood, bacon-fontina. 10

lobster-tomato-leek w/bisque 17

“bratty kid” just cheese & white bread 7

red light burger, secret onions & white cheddar 9

Add: bacon, mushrooms or fancy cheese 1.5

written & directed by: **Kris Wessel**