

The Culinary Experience

Small Plates

GF ✨ *Bronzed Colossal Scallops*

Three sea-sweet scallops, seared to perfection, resting in a mango-strawberry melody with chorizo, arugula, and a veil of lemon emulsion. Served Medium rare. | 36

✨ *Lamb Lollipops*

Marinated and flame-kissed to medium rare, tender lamb lollipops arrive with crispy onions and a roasted rosemary reduction — a delicate balance of rustic and refined | 30

✨ *Black Bean Chili Steak Tips*

Succulent steak, glazed in savory black bean chili, mingling with oyster mushrooms, bell pepper, sesame, and lotus root — a modern East-West harmony | 18

✨ *Oyster Rockefeller*

Baked with grace — five oysters blanketed in kale, Parmesan, and béchamel, crowned with tobiko | 18

GF ✨ *Jamaican Jerk Tuna*

Seared rare, kissed with island spice, balanced by a silky coconut crema and a bright mango-pineapple relish | 18

Seafood Ceviche

A citrus-charged coastal composition of tomato, cucumber, ogo, and yuzu kosho aioli — crisp plantain strips bring the finish | 18

✨ *Warm Grilled Shrimp*

Delicately grilled shrimp, paired with cool tzatziki and bulgur wheat salad— earthy, fresh, unforgettable | 18

Prince Edward Island Mussels

Steamed in white wine, tomato, garlic, and parsley — a classic coastal indulgence served with grilled baguette | 18
+ *extra grilled baguette* | 4

✨ *Wagyu Sliders*

Three petite marvels of wagyu beef, topped with bacon jam, smoked Gouda, and arugula | 16

Prosciutto-Wrapped Meatball

A robust bite wrapped in prosciutto, softened by burrata and laced with arrabbiata, pesto, and fried onion | 14

GF *Vida Vida Guacamole*

Avocado reimagined- pickled onion, queso fresco, chorizo, and toasted pepitas, served with miniature tortilla chips | 12

Blackened Goat Cheese

Spiced and seared, this rich goat cheese is lifted by strawberry-red wine compote and crisp basil — a contrast of warmth and brightness | 16

Blue Crab Rangoon Egg Rolls

Golden parcels filled with sweet crab and scallion, paired with a black bean dragon sauce that bites and soothes | 16

GF *Calamari*

Lightly crisped, elegantly dressed in guajillo tomato sauce, finished with charred lime and a whisper of cilantro | 14

GF *Pimento Cheese Deviled Eggs*

Smoky and creamy, hints of aleppo pepper, smoked applewood bacon and crisp cornichons | 12

Curried Hummus Plate

Velvety hummus with feta, Fresno pepper oil, chili mash, with fresh vegetables, Asian pear and crackers — balanced, bold, and bright | 12

GF *Marinated Olives*

An herbaceous medley with toasted fennel, chili flakes chiffonade kale and butter — timeless, simple, sublime | 10
+ *with three grilled shrimp* | 20

GF *Crispy Brussels Sprouts*

Charred and crisp, then glazed in grape must and dusted with frico crumbs and shaved radicchio— sweet, earthy, elevated | 12

GF *Truffle Fries*

Crisp shoestring fries, laced with white truffle oil, rosemary, Parmesan, and delicate frico | 12

Charcuterie Board

Chef's curated arrangement of fine meats, cheeses, and seasonal accompaniments | 28

The Culinary Experience

Salads

GF *Springtime Chopped Salad*

A celebration of color — pickled onion, chopped egg, strawberries, Asian pear, avocado, and aleppo spiced marcona almonds with gorgonzola, a delicate strawberry white balsamic and topped freeze-dried corn | 14

Caesar Salad

Escarole and radicchio dressed in smoked Caesar, with white anchovy, Parmesan, and rustic cornbread croutons | 14

GF *Deconstructed Wedge Salad*

Crisp bacon, candied walnuts, pickled onion, roasted tomato, and tahini ranch — each note distinct, each bite united | 14

Burrata & Oven-Roasted Tomato

Lush burrata meets slow-roasted tomato, framed by herb pesto, soy lemon gastrique, and a whisper of truffle oil. | 14

GF *Julienne Salad*

A colorful mix of peppers, sun-dried tomato, red onion, and feta. finished with a fresh herb vinaigrette | 12
with grilled chicken | 18 with grilled salmon | 24 with grilled shrimp (3) | 22

Composed Dishes

✦ *Grilled Ribeye*

A rich 14 oz cut, flame-grilled and served with buttered charred corn, roasted oyster mushrooms, and a worcestershire gastrique | 58

Lobster & Soba Noodle Pad Thai

Soba noodles with tofu, mushrooms, carrots, radish, bok choy, sprouts, fried shallots, and almonds — a textural, global dish | 40
+ available substitute: five grilled shrimp +

GF ✦ *Seared Marinated Halibut*

Halibut with sun-dried tomato mashed potatoes, butter-braised broccolini, and olive tapenade beurre blanc — composed and delicate | 34

Crispy Half Chicken

Brined and golden, with chimichurri, truffled fries, and natural jus — familiar, yet exceptional | 26

Whole Fish

Expertly prepared daily — your server will present today's curated selection | Market Price

Desserts

Cheesecake Flight

Three miniature cheesecakes — rich, varied, and beautifully plated | 14

Tiramisu Crème Brûlée

A harmonious blend of two classics — custard kissed with espresso and finished with candied coffee and dried orange | 12

For the final touch — allow us to prepare a French press coffee or present a refined cordial from our bar.



✦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. (GF) Indicates Gluten Free Option.

We sincerely thank you for supporting our team and the excellence we strive for at Honey and Hooch. 20% gratuity will be added for your convenience.

