Que-riosity
cu·ri·os·i·ty

DINNER

SEAFOOD APPETIZERS

***Oysters** | daily selection	**½ doz. 18. | doz. 36**
***Grilled Oysters** | garlic butter, hot sauce	**½ doz. 24. | doz. 48.**
***Piri Piri Shrimp Pasta** | butternut squash ravioli, green tomato fresca, lime	**24.**
JUMBO! Chili Crisp Snow Crab Cocktail | miso, soy dipping sauce, scallion	**4 for 36. | 8 for 70.**
Need a bump? Caviar | deviled egg	**15.**

SMALL PLATES

Cornbread | pimento cheese, bacon jam	**6.**
***Deviled "Egg-perience"** | where you construct your own, pickled *vegetables,* crab salad	**12.**
Fried *Heirloom Okra* | bbq spices, ranch dressing, hot sauce	**12.**
Smoked Beef "Flaken End Brisket" | sweet & sour bbq sauce, crispy brussels sprout, kimchi, sesame seeds	**20.**
Jerk Pork Belly | "coco bread" rolls, mango salsa, jerk sauce	**16.**

GRILLROOM SALADS

***Beet* Salad** | pomegranate molasses, red wine vinegar, *goat cheese, mint*	**10.**
Mixed Lettuce Ceasar Salad | croutons, parmesan cheese, dressing	**10.**

ENTRÉES

***10oz. Red Snapper Fillet** | yellow rice, backed-eyed peas & sautéed collards, in smoked tomato broth	**28.**
***6oz. Blackened Wild Line Caught Salmon** | *stone ground grits,* jalapeno creamed corn	**30.**
Smoked Half Chicken | baked mac 'n cheese, whole grain mustard creamed spinach, cranberry bbq sauce	**26.**
Hot Honey & Pineapple Glazed Ribs Plate | *sea island red peas* "baked beans style", slaw	**28.**
***8oz. Grillroom Burger** | caramelized onion, gruyere cheese, black pepper mayo, fries	**24.**
***16oz. Cowboy Delmonico Ribeye** | potato, asparagus & caramelized onion saute, red wine steak sauce	**64.**

-Add Shaved Black Truffle $10

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Restaurant Design by Gloria Richards of Richards Hospitality

(for your convenience, auto-gratuity is applied for parties of 6 or more)