
APPETIZERS

FIRE CRACKER SHRIMP
coconut sriracha cream, chives,
toasted coconut 17

PORK DUMPLINGS
house ground pork blend, napa
cabbage, ginger, ponzu 16

ZUCCHINI FRITTERS
preserved lemon, harissa yogurt,
fresh dill 12

GRILLED OCTOPUS
jerk spice, pickled kiwi, plantains,
guava puree 16

FRIED CALAMARI
kale ribbons, lemon and mint, local
radish, a la plancha sauce 18

TUNA TATAKI
mixed greens, compressed tomatoes,
pickled onions, truffle ponzu 19

BURRATA TOAST
ciabatta, figs, arugula, crushed
pistachios 15

SOUTHERN BAKED OYSTERS
Neuskie's bacon, pimento,
cornbread crumble 17

RAW OYSTERS
local oysters half dozen 18

CRISPY RICE TUNA
golden brown sushi rice squares,
sriracha, sesame soy 19

XRISTOS TEMPURA LOBSTER
8oz Lobster tail Daikon apple slaw,
micro cilantro, bourbon glaze 32

SALADS

GREEK VILLAGE
tomatoes, cucumbers, bell peppers,
Kalamata olives, feta steak, greek
herbs, crispy capers 17

BEET
red and yellow beets, watercress,
fennel confit, whipped goat cheese,
candied walnuts 17

CAESAR
baby romaine, croutons, parmesan snow,
house dressing 14

WEDGE
iceberg lettuce, pickled onions, thick cut
bacon pieces, housemade ranch 15

ELENI
mixed lettuce, braised pears, dried
cranberries, gorgonzola cheese,
champagne vinaigrette 17

NO FRILLS
mixed lettuce, cherry tomatoes,
cucumbers, croutons 12

ENTREES

SWORDFISH
blackened, sweet potato puree,
bokchoy, crab escovitch 44

PAN SEARED GROUPER
corn risotto, crispy chorizo , pickled corn
and micro cilantro 49

GNOCCHI & SCALLOPS
seared sea scallops, pork belly, gnocchi
carbonara, radish, smoked black pepper 42

BARREL CUT TUNA
local tuna seared rare, crab fried rice,
ginger and soy reduction 43

BONE IN PORK CHOP
12oz grilled , braised red cabbage,
roasted fingerlings, red eye gravy 42

RACK OF LAMB
rosemary salt rub , charbroiled, merguez
sausage creamy polenta, wilted greens 49

USDA PRIME RIBEYE
seasoned well and charbroiled,
fingerling potatoes, and asparagus 58

USDA PRIME FILET
porcini crusted, pan seared, grilled
asparagus, whipped potatoes, herb butter 60

USDA PRIME BURGER
sharp white cheddar, grilled mushrooms,
bacon, arugula, french onion aioli,
rosemary fries 23

SIDES 7

PARSNIP WHIPPED POTATOES

ROSEMARY FRIES

ROASTED FINGERLINGS

ASPARAGUS

SMOKED CHEDDAR MAC AND CHEESE

BROCCOLI RABE

CRISPY ONION RINGS

ROASTED CARROTS

SIGNATURE COCKTAILS 17

VESPER

Gin & Vodka | Lillet Blanc | Twist

ZESTI

Reposado | Mango Chilli | Orange Liquor

EL MAR

Blanco | Citrus | Lime Foam

HONEYMOON

Champagne | Yuzu | Herbal Gin | Honey Lime

BUTTERFLY COLLINS

Empress Gin | Lemon | Bubbles

BVI

Spiced Rum | Orange & Pineapple | Coconut | Dark Rum Float

HOT & DIRTY

Pepper Washed | Extra Filthy Brine | Stuffed Olives

AMALFI

Limoncello | Orange Vodka | Campari

CARAJILLO

Fresh Espresso | Reposado | Licor 43

ESPRESSO MARTINI

Fresh Espresso | Vanilla Vodka | Kahlua | Bourbon Cream

ZERO PROOF 12

MAI TAI

Almond Orgeat | Fresh Citrus

SPRITZ

Bartender's Choice

BY THE GLASS

WHITE

PROSECCO, Avissi Split, Italy 12

ROSE, Mas Daumas Guilhem, France 12

SAKE, Ozeki One Cup Junmai, Japan 10

PINOT GRIGIO, Lagaria, Italy 13

RIESLING, Shades of Blue, Germany 12

SAUVIGNON BLANC, Grove Mill, New Zealand 14

VINHO VERDE, Lyma, Portugal 12

CHARDONNAY, Arsonist, California 15

RED

PINOT NOIR, Chateau Haut Blanville, France 15

PINOT NOIR, Westmount, Willamette Valley, OR 15

BLEND, Mother Block, Australia 13

GARNACHA, Bodegas Flor de Morca, Spain 12

MALBEC, Terrazas Reserve, Argentina 13

TUSCAN, Castello Di Querceto, Italy 12

CABERNET SAUVIGNON, Vinum Cellars, California 15

CABERNET SAUVIGNON, Chateau Gabaron, France 15

BEER

STELLA ARTOIS
CORONA EXTRA
MILLER LT
MICHELOB ULTRA
LOCAL IPA DRAFT

TEQUILA

DON JULIO 1942
CLASE AZUL REPOSADO
CASAMIGOS BLANCO
PATRÓN SILVER
CINCO AÑEJO
HERRADURA SILVER
ESPOLÓN BLANCO
MIJENTA BLANCO
CÓDIGO 1530 ROSA
EL JIMADOR REPOSADO

BOURBON

BLANTON'S SINGLE BARREL
EAGLE RARE 10 YEAR
BUFFALO TRACE
WOODFORD RESERVE
ANGEL'S ENVY
MAKER'S MARK
FOUR ROSES SMALL BATCH
KNOB CREEK
BULLEIT BOURBON
WILD TURKEY 101