

1.3 Restaurant

Appetizers

Lamb Pops

Grilled & Herb Marinated Lamb Pops served atop a Butternut Squash Puree

Steamed Mussels C 22 CC 22.77

1lb. of Mussels served in a White Wine

Cream Sauce w/ Crostinis C 20 CC 20.70

Seafood Dip

Lump Crab Meat & Shrimp in a creamy Cheddar Cheese Blend. Served w/ Crostinis

C 18 CC 18.63

Fried Cauliflower

Deep Fried Cauliflower tossed in a

Homemade Buffalo Sauce C 15 CC 15.53

Nashville Hot Wings

Lightly breaded, deep fried Chicken Wings

tossed in a house-made Nashville Hot

Sauce. C 18 CC 18.63

Grilled Octopus

Grilled Octopus served with a Paprika

Potato Hash & Guava Paste reduction

Fried Calamari C 21 CC 21.74

Crispy Fried Calamari served with a Lemon

Basil Dipping Sauce C 19 CC 19.67

Hush Puppies

Deep Fried Cornmeal stuffed with

Jalapeno & Cheddar and served along side

a Chipotle Aioli C 10 CC 10.35

Soup & Salads

Soup de Jour

Soup of the day C 10 CC 10.35

House Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Homemade Croutons, Shredded Cheddar, & Bacon Bits.

Choice of Dressing C 15 CC 15.53

Caesar Salad

Crispy Romaine, Buttermilk Caesar,

Parmesan Cheese & House-made

Croutons C 13 CC 13.46

Pear Crisp

Spinach & Arugula Blend, topped w/ Blue

Cheese Crumbles, Granola, Craisins & fresh

Pears tossed in a Moscato Vinaigrette

C 17 CC 17.60

Quinoa Salad

Shredded Cabbage, Carrots, Squash &

Zucchini tossed with Craisins, Pecans,

Pumpkin Seeds, Pickled Red Onions,

Quinoa, Blue Cheese Crumbles & a

Moscato Vinaigrette. C 18 CC 18.63

BBS Salad

Spinach, Fresh Strawberries, Goat Cheese,

Candied Pecans tossed in a Blackberry

Vinaigrette C 17 CC 17.60

Add To Salad

Grilled Chicken. 10 Salmon. 15 Steak. 12

Tuna. 14 Shrimp. 14

Side Salad

Side Caesar or Side House Salad

C 6 CC 6.21

Sandwiches

Cock A Doodle Do

Breaded & Fried Chicken Breast, Honey

Mustard, Applewood Bacon, Swiss Cheese,

Lettuce & Tomato served on a Wheatberry

Toast w/ 1 side C 18 CC 18.63

Beach Babe Sandwich

Fried Snapper Filet, Lettuce, Tomato, Slaw,

topped w/ House-Made Tartar Sauce on a

Brioche Bun. Served with Hush Puppies &

your choice of 1 side. C 22 CC 22.77

Blessed Your Heart Burger

7oz Burger accompanied with Lettuce,

Tomato, Fried Onions, Applewood Bacon, &

Pimento Cheese served on a Brioche Bun w/

your choice of 1 side C 21 CC 21.74

Peppa Steak Strip Sandwich

Grilled Steak paired w/ a Horseradish Aioli,

Arugula, Tomato, Caramelized Onion & Blue

Cheese Crumbles on a Toasted Baguette.

served w/ one side C 24 CC 24.84

Sides

Home Cut Fries or Slaw C 6 CC 6.21

Entrees

Backyard Bird

Bourbon Glazed Grilled Chicken Breast

accompanied with Seasoned Rice & a Tri-

Vegetable Medley, topped with a Pineapple

Chutney. C 32 CC 33.12

Cajun Pasta

Sauteed Mushrooms & Spinach in a Cajun

Cream Sauce served with Linguine Pasta

topped with Grilled Blackened Chicken &

Shrimp. C 32 CC 33.12

New Hickory

13oz Ribeye cedar smoked served with

Creamy Mashed Potatoes & Grilled Asparagus.

Topped with a Au Poivre Butter & Brandy

Glaze reduction. C 45 CC 46.58

Shrimp & Grits

Creamy Gouda Grits served w/ Shrimp &

Andouille in a creamy Cajun Sauce.

Drunken Lamb C 36 CC 37.26

Tamarind Glazed & Herb Marinated Lamb

grilled & served atop a red Wine Mushroom

Risotto & sauteed asparagus, finished with

herb fried breadcrumbs C 52 CC 53.82

Seared Scallops

Seared Scallops topped with an Apple

Cranberry Salsa atop a Butternut Squash

Puree & Vegetable Medley, C 42 CC 43.47

Cedar Plank Salmon

Smoked Salmon cooked atop a Cedar Plank

paired with a Citrus Beurre Blanc Sauce,

Sautéed Fingerling Potatoes & Grilled

Asparagus. C 41 CC 42.44

Deh Lazy Fishaman

Whole Fried Snapper accompanied with

Chef's Special Sauce, Seasoned Rice &

Steamed Veggies C 50 CC 51.75

Chicken Fried Chicken

Fried Chicken Breast served with a White

Pepper Gravy, Garlic Mash & a Vegetable

Medley C 33 CC 34.16

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.