

APPETIZERS

Jerk Chicken Skewers

Chicken tenderloin marinated in our house made jerk marinade
\$10.00

Wing Trio

Choice of fried, jerk, BBQ, garlic parmesan, lemon pepper
\$10.00

Mini Crab Cakes

Served with remoulade
\$15.00

Salmon Sliders

Blackened salmon on Hawaiian roll and remoulade
\$10.00

Arancini

Deep fried risotto filled with mozzarella
\$8.00

Caprese Skewers

Mozzarella, tomatoes and pesto
\$7.00

Deviled Eggs

Egg puree topped with smoked paprika
\$6.00

Mac n' Cheese Bites

Deep fried macaroni and cheese bites served with cheese sauce
\$7.00

Stuffed Mushrooms.....\$7

Baby bella mushrooms stuffed with spinach and artichokes
\$7.00

Crab Stuffed Mushrooms

Baby bella mushrooms stuffed with lump crab meat
\$10.00

Beef Sliders

2 sliders per order
\$8.00

Curried Cauliflower Skewers

\$6.00

Tea Sandwiches

\$10.00

Rosemary Beef Tenderloin Skewers

Served with horseradish cream sauce
\$12.00

BREAKFAST / BRUNCH

Omelet Station

Toppings: bacon, sausage, ham, bell pepper, tomatoes, spinach, mushrooms, cheese
\$12.00

Shrimp and Grits

Gulf shrimp with stone ground grits and our creole cream sauce
\$14

Chicken and Waffles

Belgian waffle with fried chicken thigh
\$12.00

Belgian Waffles

\$8.00

Fruit Stuffed Brioche French Toast

Stuffed with strawberries and cream cheese
\$12.00

Brioche French Toast

\$8.00

Mini Crab Quiche

Lump crab and cheese in a crustless quiche
\$10.00

Mini Quiche Lorraine

Crustless quiche with bacon and gruyere cheese
\$9.00

Breakfast Meats

Made in-house – pork, chicken or turkey sausage; pork or turkey bacon
\$5.00

Buttermilk Biscuits

\$4.00

Assorted Fruit Muffins

\$4.00

ENTREES

Blackened Salmon

Extra-virgin olive oil, smoked mozzarella, fresh mozzarella, gorgonzola, Grana Padano, basil
\$15.00

Butter Poached Lobster Tail

4 ounce lobster tail cooked in butter sauce
\$18.00

Crab Cakes

Jumbo lump crab served with remoulade
\$18.00

Pepper Crusted Filet Mignon

\$18.00

Flank Steak w/ Chimichurri

\$15.00

Braised Short Ribs

Slow braised with vegetables
\$14.00

Jerk Lambchops

House made jerk marinade with rib lamb chops
\$15.00

Herb Roasted Chicken

Fresh rosemary, basil and thyme on chicken quarters
\$8.00

Fried Chicken

Battered and deep fried
\$8.00

Jambalaya

Chicken, chicken andouille sausage, shrimp
\$13.00

Stuffed Portobella Mushroom (v)

Chickpeas, quinoa, dill
\$10.00

Marinated Tofu Steak (v)

\$9.00

Eggplant Parmesean (vg)

\$12.00

SIDES

Macaroni and Cheese

\$5.00

Saffron rice pilaf

\$4.00

Wasabi Mashed Potatoes

\$5.00

Red Bliss Potatoes

\$5.00

Risotto

\$9.00

Red Beans and Rice

\$8.00

Jerk Rice

6.00

Collard Greens

\$5.00

String Beans

\$5.00

Brussel Sprouts

\$6.00

Seared Asparagus

\$6.00

Sauteed Vegetable Medley

\$6.00

DESSERTS

Peach Cobbler

Bread Pudding

Cheesecake

CUPCAKES

**(Red Velvet, Vanilla, Maple Bacon, Carrot
Cake)**

Mini Apple Pie

Pana Cotta