

WEEKLY SPECIALS

7.29 - 8.2

BAR

LIMONCELLO SPRITZ \$15

House-made limoncello with Prosecco, a splash of triple sec, and sparkling soda.

EMPRESS FRENCH 75 \$15

Empress Indigo Gin with fresh lemon, simple syrup, and sparkling Prosecco.

DOMAINE DES GRANDES PERRIERS SANCERRE G | \$17 B | \$60

DESSERTS

HOUSE-MADE CHEESECAKE \$9

Creamy New York-style cheesecake with a buttery graham cracker crust.

STRAWBERRY SHORTCAKE \$9

House-made biscuit with macerated strawberries, vanilla ice cream, whipped cream, and powdered sugar.

KEY LIME MASON JAR (AGF) \$9

Key lime custard topped with whipped cream and a sprinkle of graham cracker crusting.

CORNBREAD TRES LECHES \$9

Cornbread tres leches cake with dulce de leche and fresh berries.

SCHEDULE

HAPPY HOUR:
WEEKDAYS 4 - 6
WEEKENDS 2 - 4

FAMILY NIGHT MONDAY

TACO TUESDAY

1/2 OFF BOTTLE WINE WEDNESDAYS

SUNDAY BRUNCH 11 - 4
& BUCK-A-SHUCK ALL DAY!

CAPTAIN'S WINE LIST

LOGAN FARRELL CAB 2023 B | \$52

MUGA RESERVA RIOJA 2022 B | \$85

DUCKHORN MERLOT 2023 B | \$82

CAZIN CHEVERNY BLANC 2024 B | \$50

DUCKHORN CHARDONNAY 2023 B | \$68

APPETIZERS

LOBSTER BISQUE CUP | \$10 BOWL | \$14

GARLIC-PARM WINGS (GF) \$14

(8) Crispy wings tossed in house garlic Parmesan butter with ranch.

MAIN DISHES

OYSTER BLT GRIT BOWL (GF) \$20

Masa-fried oysters with creamy grits, crispy pork belly, green tomato marmalade, chowchow, and microgreens.

SURF & TURF PASTA \$38

Grilled shrimp and filet mignon with pappardelle, mushrooms, spinach, and sun-dried tomatoes, in a creamy French onion broth with shaved Parmesan.

BLACKENED CHICKEN BURRATA \$26

Rigatoni vodka with vinegar peppers, and topped with burrata, grilled blackened chicken, and shaved Pecorino Romano.

FRIED CHICKEN TACOS \$18

Buttermilk fried chicken on flour tortillas with pineapple slaw, bacon, pico de gallo, three-cheese blend, and chipotle ranch.