

BACON WRAPPED SCALLOPS (GF) 21
jumbo scallops, applewood bacon, bourbon maple cream

ISLAND COCONUT SHRIMP 17
mango-pineapple salsa, sweet chili, lime

PLANT BASED "FISH" TACOS (V) 14
vegan cheese, chimichurri, pickled onion, tropical salsa

TRIPLE FRIED CHICKEN WINGS (GF) 17
choice of sauce: buffalo | hennessy bbq | garlic parmesan

KOREAN-STYLE PORK BELLY BAO BUNS (GF) 15
hickory smoked, gojuchang, toasted sesame, seasonal pickle

BUFFALO CHICKEN EGG ROLLS 16
shredded chicken, buffalo cheese sauce, creole ranch

SOUTHERN STREET CORN (VG, GF) 14
cotija cheese, smoked mayo, chipotle ranch, spices, herbs

CRISPY BRUSSEL SPROUTS (VG, GF) 15
apple-onion jam, fresh apple, black garlic aioli

NEW ORLEANS GRILLED OYSTERS 19
fresh local oysters, cajun butter, parmesan-panko topping

CAJUN CHICKEN CAESAR SALAD 21
blackened chicken, chopped romaine, shaved parmesan,
angry croutons, cajun caesar dressing
sub: grilled shrimp +5 | carne asada +7 | atlantic salmon +9

CREOLE SEAFOOD JAMBALAYA 33
cornmeal fried catfish, crawfish tails, remolaude gulf shrimp, stewed rice

HOMESTYLE ROASTED CHICKEN (GF) 31
half rotisserie-style chicken, yukon mash, collard greens, cornbread, pan jus

BOURBON BUTTER CHICKEN & WAFFLES 29
graham cracker crumble, chili threads, scallion, maple syrup

CAROLINA SHRIMP & GRITS (GF) 32
marsh hen speckled grits, cheddar cheese, bacon gravy, bacon bits, chili oil

WAGYU TRUFFLE SMASHBURGER* 27
1/2 lb grassfed wagyu, truffle aioli, american cheese, caramelized onion,
truffle parmesan french fries. *add: bacon +3 | fried egg +2*

CREAMY CAJUN PASTA 30
fresh pasta, blackened chicken, seared shrimp, bell pepper, cajun cream sauce

BLACKENED ATLANTIC SALMON* (GF) 37
bay of fundy salmon, yukon mash, jumbo asparagus, corn salad, chili oil

FILET MIGNON & LOBSTER SURF & TURF* 79
8oz filet mignon, cornbread stuffed lobster tail, yukon mash,
herb roasted asparagus, cognac cream sauce

FOUR-CHEESE MAC N' CHEESE (VG) 12

LOADED SOUTH CAROLINA GRITS (GF) 9

CAJUN FRIES (VG, GF) 7 *sub truffle parmesan +4*

gf = gluten free | vg = vegetarian | v = vegan

An automatic gratuity of 20% is added to parties of 5 or more
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CRAFT COCKTAILS 15

MANGO MOJITO

rum, mango juice, mint, lime

LYCHEE MULE

vodka, lychee liquor, ginger beer, lime

MATERIAL GIRL

whipped cream vodka, cranberry, grenadine, cotton candy

GUILTY PLEASURE

bourbon whiskey, grapefruit juice, citrus, mint

LOVE POTION

tequila, strawberry puree, lime, red sugar rim

FLATBUSH SNUSH

cognac, strawberry, lemonade

BAE-CATION

tequila, coco lopez, pineapple, agave, black lava salt

SUNSET STRIP

tequila, mezcal, watermelon, aperol, cucumber

SUNGLASSES & ADVIL

cognac, passion fruit juice, lime

COCKTAIL PITCHERS 60

serves 4+ people

LAVENDER LEMONADE

tequila, lavender infused simple, butterfly pea, citrus

SHARK TANK

rum, peach schnapps, blue curacao, pineapple, grenadine

CARRIBEAN RUM PUNCH

rum, orange juice, pineapple juice, lime, cherry

ORANGE STRAWBERRY SANGRIA

white wine, tequila, orange, basil, strawberry

HOUSE WINES glass 13 | bottle 45

PROSSECO

sparkling, light-bodied, vibrant, fresh, aromatic & crisp

CHARDONNAY

white, medium-bodied, crisp, citrus fruit & apple notes

PINOT GRIGIO

white, dry, light-bodied, citrus & peach notes

ROSÉ

semi-dry, floral, bright, berry fruit notes

CABERNET SAUVIGNON

red, full-bodied, dark fruit & oak notes

PINOT NOIR

red, medium-bodied, cranberry & blackberry notes



BRUNCH MENU

SAT | SUN
12-4PM

social plates

ISLAND COCONUT SHRIMP 17

mango-pineapple salsa, sweet chili, lime

CAJUN CATFISH BITES 14

corn meal dredge, house cajun seasoning, creole ranch

PLANT BASED "FISH" TACOS (V) 13

chimichurri, pickled onion, mango-pineapple salsa

TRIPLE FRIED CHICKEN WINGS (GF) 17

choice of sauce: buffalo | hennessy bbq | garlic parmesan

BUFFALO CHICKEN EGG ROLLS 16

shredded chicken, buffalo cheese sauce, creole ranch

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hickory smoked, gojuchang, toasted sesame, seasonal pickle

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apple-onion jam, fresh apple, black garlic aioli

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angry croutons, cajun caesar dressing

sub: grilled shrimp +5 | carne asada +7 | atlantic salmon +9

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brunch

BOURBON BUTTER CHICKEN & WAFFLES 29

graham cracker crumble, chili threads, scallion, maple syrup

NUTELLA FRENCH TOAST (VG) 19

thick-cut brioche, nutella ganache, strawberries, whipped cream, sugar

CAROLINA SHRIMP & GRITS (GF) 32

marsh hen speckled grits, cheddar, bacon gravy, bacon bits, chili oil

HOMESTYLE BRUNCH PLATTER 22

2 eggs any style, bacon, sausage, sourdough, waffle, homefries

LOADED BRUNCH BURGER* 21

american cheese, fried egg, bacon, avocado crema, homefries

KICKIN' CHICKEN SANDWICH 21

spicy fried chicken, bacon, american cheese, jalapeno, pickles, homefries

TRUFFLE STEAK & EGGS* 33

6oz skirt steak, truffle chimichurri, 2 eggs any style, homefries, sourdough

sides

APPLEWOOD SMOKED BACON (GF) 7

BREAKFAST SAUSAGE LINKS (GF) 7

CAJUN SEASONED HOMEFRIES (VG) 5

FRESH FRUIT (VG, GF) 6

2 EGGS ANY STYLE (VG, GF) 5