

February 19, 2024



Jarrett Price / Chef de Cuisine

Jude Hall / Sous Chef

Alicia Martin / Pastry Chef

Appetizers

FRIED GULF SEAFOOD / 20

Golden Cornmeal Fried, Shrimp, Oysters & Gulf Fish with Gribiche Sauce, Capers, Fresh Dill & Lemon

FRIED BAYOU LA BATRE OYSTERS / 18

Golden Cornmeal Fried, Shrimp, Sauce Gribiche, Fried Capers & Lemon

BAYLEY'S WEST INDIES SALAD / 32

Bayou la Batre Crabmeat, Vidalia Onions, Champagne Vinegar & Saltine Crackers

SOUTHERN CHARCUTERIE / 30

Sharp Pimento Cheese, Onion & Bacon Jam, Benton's Country Ham, Bresaola, Salami, Southern Smash, Tomato Chutney, House Pickles, Son of a Butcher Italian Sausage & Toast Points

GREG ABRAM'S FLORIDA SHRIMP / 20

White Wine, Garlic, Shallots, Chili, Lemon, Whole Butter & Grilled French Baguette

ALABAMA BLUE CRAB CLAWS / 29

Crispy Cornmeal Crust, Bourbon Cocktail, Lemon & Dill

OYSTERS ON THE HALF SHELL* / 22

Bourbon Cocktail Sauce, Champagne Mignonette, Fresh Shaved Horseradish, Lemon & Saltines

SOUTH ALABAMA SEAFOOD GUMBO / 22

Conecuh Sausage, Holy Trinity, Gulf Shrimp, Lump Crab, Bon Secour Oysters & Carolina Gold Rice

GULF YELLOWFIN TUNA CRUDO / 22

Citrus Supremes, Serano Peppers, Dill, Herb Oil, Tangerine Agrumato

Seasonal Salads

WINTER MIX LETTUCE / 15

Arcadian Mix, Apples, Candied Pecans, Belle Chevre Goat Cheese, Grapefruit & Blood Orange Supremes with Honey-Cider Vinaigrette

CLASSIC CAESAR / 12

Romaine Hearts, Garlic & Herb Croutons, Reggiano Parmesan Cheese & House-Made Caesar Dressing

CHOPPED ROMAINE / 14

Applewood Smoked Bacon, Garlic & Herb Croutons, Cucumber, Cherry Tomato, Radish, Red Onions, Asher Blue Cheese & Creamy Herb Dressing

6 oz. Beef Tenderloin / 28 | 6 Jumbo Shrimp / 14

Grilled Chicken Breast / 14 | Cobia / 18

6 Bayou La Batre Fried Oysters / 12

Roasted Wild Caught Lobster Tail / 23

Entrees

GULF FRIED SEAFOOD PLATTER / 48

Royal Red Shrimp, Oysters & Flounder with Steak Fries, Hushpuppies, Mix Lettuce Salad & Grilled Lemon, Gribiche & Cocktail

NANCY'S BUTTERMILK FRIED CHICKEN / 42

Joyce Farm's Chicken Breast with Baked Gobetti & Cheese, Bacon Braised Cullman Collards & Pan Gravy

HERB ROASTED CHICKEN BREAST / 38

Baked McEwen's Parmesan Grit Croquette & Sautéed Baby Broccoli with Rosemary & Mushroom Cream Sauce

NEW ZEALAND VENISON TENDERLOIN* / 54

Sautéed Spinach, Pinenuts, with Baked Cullman Sweet Potato Puree & Pomegranate- Gastrique

WOOD FIRED YELLOWFIN TUNA* / 52

South Alabama Red Rice with Gulf Shrimp, San Marzano Tomatoes, Holy Trinity, Conecuh Sausage & Seafood Broth with Saffron, Fresh Dill & Parsley

18 HOUR BRAISED BEEF SHORT RIBS / 62

Buttery Mashed Potatoes, Baby Brussels, Sweet Carrots, Roasted Cippolini & Pearl Onions with Beaujolais Beef Jus

CAST IRON SEARED RED SNAPPER / 46

McEwen & Son's Grits, Sautéed Green Beans, Blood Orange Supremes & White Wine-Dill Beurre Blanc

CAST IRON SEARED SCALLOPS* / 50

Brown-Butter Balsamic Vinaigrette, Roasted Pecans, Sautéed Green Beans, Herb Roasted Potatoes & Roasted Cippolini Onions

WILD CAUGHT LOBSTER FETTUCCINE / 56

Lobster Tail Simmered in Vermouth, Lemon, Garlic, Shallots, Blistered Tomatoes, Tarragon & Grana Padano

From the Butcher Shop

Hickory & Pecan Wood Grilled or Black Iron Skillet Seared

14 OUNCE RIBEYE* / 60

Boneless Cut from the Rib Section, Very Tender & Contains More Marbling than Other Cuts

CENTER CUT FILET MIGNON* / 57

8 Ounces of Our Most Lean & Tender Cut

10 OUNCE NEW YORK STRIP* / 52

Our Most Popular Cut. One of the Most Flavorful Steaks

Roasted Wild Caught Lobster Tail /

Red Wine & Shallot Compound Butter / 6 | Sautéed Shrimp, Butter & Vermouth Sauce / 15

Rosemary & Mushroom Cream Sauce / 6 | Beef Tallow Herb Butter / 6

Additions / 5

Baked Mac & Cheese + \$2

Steak Fries

Sautéed Baby Broccoli

Parmesan Cheese Grits

Buttery Mashed Potatoes

Roasted Winter Vegetables

Baked Creamed Spinach

Sautéed Green Beans

*Items may contain raw or undercooked ingredients. Eating raw or undercooked fish, shellfish, eggs, poultry, or meat increases the risk of food-borne illnesses.

22% gratuity added to parties of 8 or more. Split Plate \$8 | Cake fee \$20 | Cork fee \$25