

June 6, 2024



Jarrett Price / Chef de Cuisine

Jude Hall / Sous Chef

Alicia Martin / Pastry Chef

Appetizers

FRIED GREEN TOMATOES / 15

Cornmeal Crusted Tomatoes with Lump Blue Crab, Tomato Relish & Lemon-Dill Aioli

SOUTH ALABAMA SEAFOOD GUMBO / 18

Carolina Gold Rice, Lump Blue Crab, Crawfish, Gulf Shrimp & Wright Bro's Oysters with Grilled Sourdough

BAYLEYS WEST INDIES SALAD / 28

Lump Gulf Blue Crab, Champagne Vinegar, Vidalia Onions and Saltines

FRIED FLORIDA BABY OKRA / 11

Cornmeal Crusted & Deep-Fried Florida Baby Okra with Spicy Remoulade

PAM'S BLACK-EYED PEA PATTIES / 12

Slow Cooked Black-Eyed Peas Mixed with Green Onions, Caramelized Onions & Tabasco then Golden Fried. Served with Spicy Remoulade

SOUTHERN CHARCUTERIE / 25

House Pimento Cheese, Peachy Bacon-Onion Jam, Bresaola, Salami, Southern Smash, Tomato Chutney, House Pickles, Son of a Butcher Italian Sausage & Toast Points

SOUTH ALABAMA HUSHPUPPIES / 10

Corn & Jalapeno Stuffed Hushpuppies with Fire Roasted Pepper Cheese Sauce

BON SECOUR OYSTERS / 15

Cornmeal Crusted, Bon Secour Oysters Tossed with Jude's Sweet 'n' Spicy Sauce & Topped with Blue Cheese and Arugula

WAGYU BEEF CARPACCIO* / 16

Horseradish Sauce, Capers, Arugula, Reggiano Parmesan Ribbons & Lemon Agrumato

BAYOU LA BATRE CRAB CLAWS / 27

Crispy Cornmeal Crusted Fried with Bourbon Cocktail Sauce & Fresh Lemon

Oyster Bar

RAW

ISLE DAUPHINE, AL / 2.5 | OTTER'S CHOICE, FL / 3

Served with Bourbon Cocktail, Fresh Grated Horseradish, Champagne Mignonette, Lemon, & Saltines

BAKED

ROCKEFELLER / 3 | VINTAGE / 3 | MANDY'S OB / 2.5

Wild Harvested Louisiana Oysters Oven Baked & Topped with Parmesan-Panko Breadcrumbs

Seasonal Salads

SPRING ASPARAGUS SALAD / 18

Marinated in Honey-Cider Vinaigrette with Candy Stripe & Golden Beets, Soft Boiled Farm Egg, Jumbo Asparagus, Goat Cheese, Louisiana Crawfish Aioli & Dill

CLASSIC CAESAR / 12

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

GRILLED PEACH SALAD / 18

Chilton County Peaches, Grilled Red Onion, Arugula, Candied Pecans, Goat Cheese & Oak Barrel Aged Balsamic Vinegar

CHOPPED ROMAINE / 14

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

Beef Tenderloin / 22 | 6 Jumbo Shrimp / 14 | 6 Bayou La Batre Fried Oysters / 10 | Chicken Breast / 14

Entrees

16 OUNCE PRIME RIBEYE* / 65

Rustic Rosemary Mashed Potatoes & Sautéed Green Beans with Red Wine Beef Jus

'SUNRISE' RED SNAPPER / 46

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

HERB ROASTED CHICKEN BREAST / 36

Baked McEwen's Parmesan Grit Croquette & Sautéed Broccolini with Rosemary-Mushroom Cream Sauce

NANCY'S BUTTERMILK FRIED CHICKEN / 38

Joyce Farm's Chicken with Baked Gobetti & Cheese, Baby Limas & Local Raw Honey

12 OUNCE NEW YORK STRIP* / 52

Caramelized Onion-Potato Gratin & Summer Mix Salad with Onion Rings & Beef Tallow Butter

HICKORY GRILLED GOLDEN TILE / 40

Herb Roasted Potatoes, Sautéed Green Beans & Roasted Pecans with Brown Butter Vinaigrette

SUMMER VEGETABLE PLATE / 25

Pam's Squash Casserole, Cherry Tomato Salad, Baby Limas, Black-Eyed Peas, Grilled Zucchini, Jumbo Asparagus & Fried Okra (No Substitutions)

GRILLED DUROC PORKCHOP* / 46

Pam's Squash Casserole & Grilled Asparagus with Chilton County Peach Relish

CAST IRON SEARED SCALLOPS* / 44

Florida Sweet Corn Succotash with Cherry Tomatoes, Baby Limas & Florida Baby Okra

HICKORY GRILLED LAMB LOIN* / 42

Rice Pirlou with Mirepoix, Fava Beans, Baby Limas, Green Peas, Lemon & Parsley. Topped with Mint Chimichurri

Additions / 5

Baked Gobetti & Cheese +2

McEwen & Son's Cheese Grits

Rosemary Mashed Potatoes

Sautéed Green Beans

Pam's Squash Casserole

Black-Eyed Peas

Sautéed Broccolini

Fresh Baby Limas

House Fries

*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