



JUMBO LUMP CRAB CAKES

pan-fried Blue crab,
served with coleslaw 42

*Extremely limited —
We sell out daily!*

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail and rémoulade sauces 24

SPINACH & ARTICHOKE DIP

served with salsa, sour cream, and warm tortilla chips 21

HOUSE-SMOKED SALMON

with toast and Chef's dressing 22

TRADITIONAL SALAD

chopped egg, smokehouse bacon, your choice of dressing 12

Mustard-Honey • Buttermilk Garlic • Thousand Island • Blue Cheese • Vinaigrette

GRILLED CALIFORNIA ARTICHOKEs served with rémoulade —*limited availability!* 22

We grill only true heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever available.

SALADS —

CAESAR SALAD grated Reggiano, rustic croutons, eggless Caesar dressing (*with chicken +6*) 16

EMERALD KALE & CHICKEN SALAD roasted peanut vinaigrette and grated Reggiano 23

SASHIMI TUNA SALAD pan-seared ahi with mixed greens, avocado, mango and cilantro ginger vinaigrette 28

GRILLED CHICKEN SALAD field greens, jicama, corn, with honey-lime vinaigrette and peanut sauce 25

RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado and classic vinaigrette 28

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:

Barbecue Pork.....28 | Chicken.....28 | Sans protein (nearly vegetarian).....22

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck steak, lettuce, tomato, melted cheddar, on a toasted egg bun 22

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 22

THE FRENCH DIP thinly sliced roasted prime rib on a house-made french roll served au jus 29

—*Please choose: French fries, coleslaw or dirty rice with bacon and roasted pecans*

HOUSE SPECIALTIES —

GRILLED REDFISH with crispy rock shrimp and lemon butter sauce, served with coleslaw 36

SCOTTISH SALMON filleted in-house, served with maitre'd butter and today's green vegetable 36

FRIED SHRIMP SOLDIERS with cocktail and rémoulade sauces, served with coleslaw 25

THE PROUD VEGETARIAN a composed selection of vegetables with —*not quite vegetarian* dirty rice 23

DOUBLE-CUT PORK CHOP served with braised red cabbage and potatoes colcannon 34

ROTISSERIE CHICKEN slow roasted with crushed herbs, served with dirty rice (*limited*) 31

KNIFE & FORK BARBECUE RIBS slow cooked and fall-off-the-bone tender, with fries and coleslaw 40

THE HAWAIIAN — USDA PRIME rib-eye steak with pineapple-soy-ginger marinade, loaded baked potato 59

USDA PRIME FILET center-cut, served with broccoli and potatoes colcannon 62

— *We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above*

VEGETABLES & SIDES 8 each

Roasted Peppers with French Feta • Braised Red Cabbage with Goat Cheese

Broccoli with Reggiano • Dirty Rice with Bacon and Roasted Pecans

Coleslaw • French Fries with Dipping Sauces • Potatoes Colcannon

Hot towels are available upon request!

KEY LIME PIE with graham cracker & pecan crust 12

*We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. *Our shrimp is sourced from the Pacific Coast.*

