

- ONE -

Local Oysters

Charred Lemon and Mignonette

Bourbon Bacon Apple Brie Chicken Rounds

House-Made Bourbon Bacon Apple Chutney and Brie inside Ground Chicken Rounds

Ceviche

Seasonal Fresh Fish, Prepared Daily

Shrimp Cocktail

Served with our House-Made Cocktail Sauce

Falafel

Served with Tabbouleh and Tzatziki - with Chips

Seasonal Roasted Oysters

Ask your Server for Current Roast

Steamed Clams

A Dozen Steamed Clams in White Wine Broth with Garlic Butter Toasted French Bread

Fall Harvest Salad

Roasted Brussel Sprouts, Butternut Squash, and Beets over Local Greens with Crumbled Blue Cheese and Maple Vinaigrette

Classic Salad

Mixed Greens, Julienne Carrot, Cherry Tomatoes, and Red Onion with a Balsamic Reduction and Extra Virgin Olive Oil

Salad Add-Ons:

Grilled Shrimp (4) · **Chicken Breast (4oz sliced)** · **Steak (4oz sliced)**

- TWO -

8oz Flat Iron Steak

Served with Sugar Water Mashed Potatoes and Seasonal Vegetables

Rockfish

Crab Caper Lemon Butter over Pan-Seared Local Rockfish Served with House-Made Potato Chips and Sauteed Local Greens

12oz Local Thick-Cut Pork Chop

Topped with House-Made Seasonal Jam, Served with Sugar Water Mash and Seasonal Vegetables

Short Ribs

Tender Braised Short Ribs Served over Pappardelle Pasta and Caramelized Root Vegetables, in a Delicious Jus

Roasted Half Chicken

Served with Sugar Water Mashed Potatoes and Seasonal Vegetables

Sugar Water Cioppino

Local Clams, Charred Sea Scallops, Shrimp, and Seared Local Fish in House-Made Seafood Stock

Sugar Water Burger

Brioche Bun, Thick-Cut Tomatoes, Local Lettuce, and Pickled Onions, Served with Hand-Cut French Fries

Shrimp and Grits

Pan-Seared Shrimp Served over Traditional Creamy Grits with our House-Made Sauce

House-Made Seasonal Ravioli

Butternut Squash and Ricotta in our House-Made Egg Ravioli in a Green Curry Sauce

Fresh, Local Farm & Water-to-Table Food that is delicious, good for the soul, and tells a story

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have any dietary restrictions or allergies, please let us know!