



CAFÉ MENU

Snacks, Small and Shared Plates

CORN CHOWDER Smoked Bacon, Potato Hay 6 / 8

OYSTERS ON THE HALF SHELL* AQ
Classic Mignonette, Sriracha Cocktail Sauce

CRISPY GRILLED CHICKEN WINGS 10
Peach Chili Sauce , Celery, Chipotle Ranch Dressing

CRAB & ARTICHOKE DIP 10
Old Bay Flat Breads, Ciabatta Toasts

SESAME AHI TUNA* 12
Seaweed Salad, Wasabi Glaze, Pickled Ginger

FRIED OYSTERS Spinach, Curry, Black Salt 13

CAYENNE ONION RINGS Sriracha Ketchup 6

SEARED BEEF FONDUE Gorgonzola, Toasts 12

FRIED GREEN TOMATOES 11
Burrata, Fresh Basil, Greens, Tomato Vinaigrette

CRISPY PORK BELLY “TACOS” 11
Scallion Pancakes, Korean Slaw, Five Spice Pork
Cracklings, Sweet Chili Sauce

CHICKEN & SHRIMP SPRING ROLLS 8
Sweet Chili-Cucumber Sauce, Daikon Slaw

Salads

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak* 10

HOUSE 8
Local Lettuces, Asiago, Tomato,
Sunflower Seeds, Champagne Vinaigrette

WINTER CITRUS 10
Cara Cara & Blood Oranges,
Ruby Red Beets, Burrata Cheese,
Walnut Vinaigrette

THE FLANK STEAK SALAD 16
Crisp Romaine, Corn Relish, Grilled
Onions, Chipotle Ranch

CAESAR Romaine, Romano, Croutons 8

SEAFOOD* 20
Gulf Shrimp, Lump Crab, Seared Ahi Tuna,
Avocado, Mango, Greens, Curry Oil, Black Salt

BABY WEDGE 10
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Tobacco Onions, Tomato

Bigger Things

SUPER THIN FLATBREAD 11
Goat Cheese, Roasted Apples & Onions,
Rosemary, Honey

HOUSE MEATLOAF 12
Whipped Potatoes, Red Wine Mushroom Sauce
Broccoli, Roasted Tomato

GRILLED FLANK STEAK* 22
Bourbon Molasses Glaze, Tobacco Onions
Whipped Potatoes, French Beans & Corn

OYSTER STEW 14
New Potatoes, Seasoned Oyster Crakers

BLACKENED CHICKEN BLT & C 13
Havarti, Avocado, Mayo, Parmesan Ciabatta

THE BARN YARD “AU JUS” 13
Smoked Beef Brisket & Pork, Caramelized Onions,
Provolone, Pepper Spread, Arugula, Parmesan
Ciabatta

TUSKIE’S STEAMED MAINE MUSSELS 14

HOUSE MADE PASTRAMI REUBEN 15
Marbled Rye, Swiss, Sauerkraut, Russian
Dressing

THE VEGGIE BURGER 12
Avocado, Ranch, Salsa, SSU 8-Grain Bun,
Chipotle Ranch Salad

GRILLED ANGUS BURGER* 14
Pat LaFrieda Beef, NYC Fully Garnished with
Smoked Cheddar / - SUB BLUE 1.00

WE HAVE GLUTEN FREE BUNS! 2

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. OUR KITCHEN USES NUTS, DAIRY AND ITEMS CONTAINING GLUTEN.