

STARTERS

Coconut Shrimp 19

Large butterflied shrimp, lightly fried with sweet coconut shavings, served with orange marmalade

Buffalo Chicken Dip 15

Pulled chicken tossed in our Louisiana hot sauce and creamy aioli served with home-made blue corn tortilla chips

Seasonal Fruit and Burrata Plate (V) 18

Grilled seasonal fruit, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes

Bourbon Maple Pork Belly (G) 14

Smoked pork belly, glazed with a bourbon maple BBQ, atop mascarpone and white cheddar grits

Crab & Lobster Cakes - This, That, & The Other... 24

Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle

Wagyu Beef Sliders (3) 16

Wagyu beef patty, red onion marmalade, scotch bonnet ketchup, melted white cheddar cheese, butter leaf lettuce, beefsteak tomato

Spurrier's Chicken Wings (8) 18

Chicken wings tossed in your choice of sauce. Spurrier's house-made Louisiana sauce, jalapeño maple glaze, and house-made BBQ sauce

Spinach Artichoke Dip (V) 14

Artichoke & spinach in parmesan reggiano fondue served with fresh made blue corn tortilla chips

Shrimp Scampi 18

Large shrimp sauteed in a rich white wine butter sauce, garlic and fresh herbs, served with grilled crostinis

SALADS

Beef Carpaccio & Arugula Salad (G) 19

Beef tenderloin, arugula & endive lightly tossed in white balsamic, candied walnuts, Granny Smith apples, parmesan reggiano, truffle aioli

Hazelnut & Brussels Sprouts (V) 13

Fresh shaved brussels sprouts, baby kale, Napa and red cabbage, dried figs, sliced pears, roasted hazelnuts tossed in a white balsamic vinaigrette

Bleu Cheese Wedge (G) 13

Head of iceberg lettuce, house bleu cheese dressing, tomatoes, blue cheese crumbles, candied bacon

SIDES

Lobster Mac n' Cheese (V) 18

Maine lobster tossed in our homemade cheese sauce; fontina, mozzarella, and white cheddar topped with panko and grated parmesan over cavatappi pasta

Miso Brussels Sprouts (V) 10

Fried halved brussels sprouts tossed in a miso glaze and sprinkled with sesame seeds

Shoestring Fries (V) 7

Thinly sliced potatoes finished with salt and pepper

Pasta Salad 8

Cavatappi pasta, mixed with broccoli, red and green bell peppers, red onion and green olives finished with white balsamic vinaigrette

MAINS

Skirt Steak 32

10 oz skirt steak, marinated, seasoned and grilled served with shoestring potatoes

Citrus Grouper (G) 38

Grilled grouper finished with grapefruit beurre blanc and citrus slaw served with lemon risotto

Lemon Artichoke Chicken Pasta 23

Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with with a lemon herb sauce

Lobster Roll 24

Maine lobster, creamy aioli, finished with drawn butter and micro celery atop a classic New England butter roll served with shoestring fries

Chicken Milanese 22

Crispy chicken topped with an arugula salad with lemon, baby heirloom tomatoes, white balsamic, parmesan reggiano

Grilled Vegetable Kabobs (V) 17

Two grilled vegetable kabobs served over yellow rice, baby heirloom tomatoes, fresh herbs

Diablo Shrimp Pasta 23

Sauteed shrimp and penne pasta tossed in our spicy diablo sauce finished with fresh parsley

Tenderloin Kabobs 29

Grilled filet tenderloin kabob served with grilled vegetables served over yellow rice, baby heirloom tomatoes, fresh herbs

Eggplant Rollatini (V) 23

Eggplant lightly breaded and rolled then filled with fresh ricotta, layered with homeade marinara and mozzarella cheese finished with sauteed peppers and balsamic

Chicken Lettuce Wraps (G) 14

Ground chicken, water chestnuts, and bamboo shoots sauteed in sesame oil over bean sprouts finished with a garlic and ginger tamari and served with butter leaf lettuce cups

Vegetarian - (V)

Gluten Free - (G)

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Products 3.5

Stubborn Agave Vanilla Cream Soda 3.5

Stubborn Pineapple Cream Soda 3.5

Natalie's Juices 4

Specialty Lemonade 3.5

Iced Tea 3.5

Wainwright Dairy Chocolate Milk 3.5

Wainwright Dairy Milk 3.5

DESSERT

Key Lime Pie 10

Graham cracker crust topped with a deliciously tart key lime mousse finished with house made meringue

Cookies & Cream Cheesecake 10

Chocolate cookie crumble layered with chocolate cheesecake, cookies and cream cheesecake and topped with chocolate ganache and vanilla bean whipped cream

SIGNATURE COCKTAILS

Smoked Old Fashioned14
Redemption Rye, Simple Syrup and Bitters
Smoked with Mesquite Wood Chips

HBC Blackberry Margarita13
Camarena Reposado, Triple Sec, Agave, Lime, Blackberry

The Stoney Bee13
Wild Roots Gin, Benedictine, Apricot & Honey Syrup, Lemon, Egg White, Bitters

Espresso Martini14
Three Olives Vanilla Vodka, Mr. Black Cold Brew Liqueur, Espresso, Simple Syrup

Jerri's Seasonal Sangria12
Libertalia Spiced Rum, Triple Sec, Apple Cider, Cinnamon Syrup, Lemon, Cabernet Sauvignon

50 Yard Line13
Corazon Blanco, Genepy, Housemade Verditas, Ancho Reyes Poblano Liqueur, Lime

Garden Spritz13
Carpano Dry Vermouth, Elderflower Liqueur, Lime, Basil Syrup, Prosecco

DRAFT BEERS

**BREWED BY
FIRST MAGNITUDE BREWING CO.**

1966 Lager 7
Head Beer Coach

52-20 Pale Ale 7
Head Beer Coach

Straight Leg Kicker 7
Head Beer Coach

Rainbow Colored Glasses8
Ology Brewing

White Marlin7
Sail Fish Brewing

Blueberry Peppercorn Cider7
3 Daughters Brewing

Orange Blossom Pilsner7
Orange Blossom Pilsner Brewing

Reel Slo Irish Red7
81Bay Brewing

Skyway Hazy Double IPA8
Green Bench Brewing

Big Nose IPA8
Swamp Head Brewery

WINE

SPARKLING

Campo Viejo Cava Brut9
Spain

Zardetto Prosecco11
Italy

ROSÉ

Tormaresca Rosato di Salento "Calafuria"11
Italy

WHITES

Taboadella Villae Blanco9
Dao, Portugal - White Blend

Echo Bay11
New Zealand - Sauvignon Blanc

Schlink Haus Qba10
Germany - Riesling

Elouan11
Oregon - Chardonnay

Villa Pozzi10
Sicily, Italy - Moscato

REDS

Tassajara12
Monterey, California - Pinot Noir

Pertenace Barbera d'Alba11
Piemonte, Italy - Barbera

Barossa Valley Estate9
Barossa Valley, Australia - Cabernet

Scarlet Vine12
Chile - Cabernet Sauvignon

Paul Buisse Chinon10
Loire Valley, France - Cabernet Franc

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 **1966 Lager 16oz Can** 7
Head Beer Coach