

Appetizers

Shrimp Mozzarella Cakes 10

Lemon Garlic Dill Aioli

Jumbo Lump Crab Cakes 12

Maple Dijon Sauce

Pan-seared Sea Scallops 12

Honey Sriracha Aioli, Teriyaki Glaze

Smoked Salmon 12

Oven-Toasted Mini Bagel, Capers, Red Onions, Dill Cream Cheese

House-Smoked Maple Leaf Duck Breast 12

Sweet Chili Sauce, Teriyaki Glaze

Steamed Black Mussels 12

Sambuca Lemon Butter Sauce

Escargot de Bourgogne 12

Garlic Seasoned Crostinis

Baked Green Hill Brie 12

Vidalia Onion Apricot Marmalade, Roasted Almonds, Wild Honey Drizzle
Garlic Crostinis

Lobster Bisque 9

Oyster Crackers

Salads

House Salad 7

Spring Mix, Caramelized Pecans, Tomatoes, Cucumbers,
Gorgonzola Cheese, Lemon Apple Cider Vinaigrette

Chopped Salad 8

Iceberg Lettuce, Tomatoes, Cucumbers, Hard Boiled Eggs,
Red Onions, Bleu Cheese Dressing

Capri Salad 9

Fresh Roma Tomatoes, Fresh Mozzarella Cheese, Basil Leaves, Balsamic Glaze,
Extra Virgin Olive Oil

Caesar Salad 8

Romaine Lettuce, Garlic Croutons, Parmesan Cheese
House-Made Caesar Dressing

Entrees

Lobster Ravioli 25

Jumbo Gulf Shrimp, Fresh Tomato Basil Cream Sauce

Linguini Pescatore 25

House-made Pasta, Black Mussels, Gulf Shrimp, Baby Clams, Sea Scallops, Grouper
Spicy Garlic Tomato Sauce

Spanish Paella 30

Saffron Bomba Rice, Gulf Shrimp, Black Mussels, Baby Clams, Chorizo Sausage, Grouper,
Baby Lobster Tail, Lemon Wedges, Hard Boiled Eggs

Scottish Salmon 26

Lobster Risotto, French Beans, Champagne Cream Sauce

Sesame Seed Crusted Ahi Tuna 27

Wasabi Cream Cheese, Sriracha Cream Cheese, Asian Vegetable Stir Fry

Braised Pork Belly Shrimp & Grits 25

Stone-Ground Yellow Grits, Sharp Cheddar Cheese, Baby Portabella Mushrooms,
Green Bell Peppers, Green Onions

Following Dishes Served with Roasted Garlic Mashed Potatoes and Sautéed French Beans:

Black Angus New York Strip au Poivre 28

Black Peppercorn Cognac Cream Sauce

Seafood Trio 27

Pan-Seared Grouper, Gulf Shrimp, Jumbo Lump Crab Cake
Almondine Butter Sauce

Black Angus Beef Tenderloin 35

Red Wine Demi Glaze, Béarnaise Sauce

New Zealand Rack of Lamb 30

Mint Ginger Aioli

Grouper Niçoise 26

Fresh Tomatoes, Capers, Calamata Olives, Parsley

Chilean Sea Bass 30

Almond Red Bell Pepper Pesto

Braised Beef Short Ribs 32

Red Wine Au Jus Gravy

Oven-Roasted Pork Tenderloin 28

Maple Balsamic Glaze



The Back Burner

RESTAURANT



Domestic Beers 3.50

Budweiser
Bud Light
Michelob Ultra

Craft and Import Beers 4.50

Sam Adams Boston Lager
Dogfish Head 60 Minute IPA
SweetWater 420
Rogue Hazelnut Brown Nectar
Stella Artois
Angry Orchard Hard Cider
Kaliber (Non-alcoholic)



Cucumber Martini 10
Hana Botanical Gin, Fresh Cucumber

The BB Bloody Mary 8
Stolichnaya, Charleston Spicy Bloody Mary
Mix, Worcestershire, Tobasco, Olive Juice
*Mild upon request

Raspberry Clementine 10
Ketel One Oranj Vodka,
Raspberry Liqueur, Cranberry Juice,
Splash of Sprite

The Baptist 10
Elijah Craig Bourbon, Triple Sec,
Simple Syrup, Bitters
Make it a Southern Baptist!
We trade the Triple Sec for Peach Schnapps*



Peach Bellini 8
Peach Schnapps, Champagne

Moscow Mule 8
Stolichnaya Russian Vodka
with Fresh Lime Juice, Ginger Beer
Served in Traditional Copper Mug

Mojito 10
Bacardi Rum, Club Soda, Fresh Mint
Flavors Available 12

Mimosa 8
Orange Juice, Champagne

Mocktails

Virgin Mimosa 4
Orange Juice, Fresca, Grenadine

Virgin Mule 5
Ginger Beer, Lime Juice, Club Soda, Ice
Served in Traditional Copper Mug

Virgin Champagne 5
Ginger Ale, Orange or Pineapple Juice,
Sparkling White Grape Juice

Nojito (Our Virgin Mojito) 5
Muddled Mint Leaves, Lime Juice, Sugar
Syrup, Club Soda, Ice





WHITE WINE SELECTIONS

	Glass	Bottle
<i>Chardonnay</i>		
Cakebread Cellars, 2017, <i>Napa Valley</i>		\$80
Maison Louis Jadot, Pouilly-Fuissé, 2017, <i>Burgundy, France</i>		\$58
Hahn, 2017, <i>Monterey County, California</i>	\$10	\$30
Milou, 2018, <i>Languedoc-Roussillon, France</i>	\$8	\$24
<i>Pinot Grigio</i>		
Santa Margherita, 2018, <i>Alto Adige, Italy</i>		\$49
Zenato, 2018, <i>Veneto, Italy</i>	\$8	\$24
<i>Riesling</i>		
Nebel, 2017, <i>Rheinhessen, Germany</i>	\$10	\$30
Château St. Michelle, 2016, <i>Columbia Valley</i>	\$8	\$24
<i>Sauvignon Blanc</i>		
Maison Nicolas, 2017, <i>Languedoc-Roussillon, France</i>		\$32
Fernlands, 2018, <i>Marlborough, New Zealand</i>	\$9	\$28
<i>Blushes and Bubbles</i>		
Dom Pérignon, Champagne, 2009, <i>France</i>		\$350
Henriot, Champagne Brut Soverain, <i>France</i>		\$90
Veuve Clicquot, Brut, <i>France</i>		\$50
Fabré en Provence, Rosé, 2018, <i>France</i>	\$11	\$34
Bellafina, Prosecco, <i>Italy</i>	\$8	\$24
Contina Di Casteggio, Moscato, <i>Italy</i>	\$8	\$24
Veuve Du Vernay, Brut, <i>France</i>	\$8	\$24

RED WINE SELECTIONS

	Glass	Bottle
<i>Cabernet Sauvignon</i>		
Silver Oak, 2014, <i>Alexander Valley, California</i>		\$120
Jordan, 2014, <i>Alexander Valley, California</i>		\$110
Tarot, 2014, <i>Napa Valley, California</i>		\$55
Joel Gott 815, 2016, <i>North Coast, California</i>		\$32
Ramsay, 2016, <i>North Coast, California</i>	\$10.50	\$32
Margarett's, 2016, <i>McNab Valley, California</i>	\$9	\$28
<i>Blends and Other Reds</i>		
Orin Swift Cellars "Papillon", 2016, <i>Napa Valley</i> (Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec)		\$115
Joel Gott, Zinfandel, 2017, <i>California</i>		\$32
Schlink Haus, Dornfelder, 2018, <i>Germany</i>	\$10	\$30
La Quercia, Montepulciano D'Abruzzo, 2017, <i>Italy</i>	\$10	\$30
Tournon, Shiraz, 2017, <i>Australia</i>	\$10	\$30
<i>Merlot</i>		
Duckhorn, 2016, <i>Napa Valley</i>		\$88
Roblar, 2017, <i>California</i>	\$8	\$24
<i>Pinot Noir</i>		
J Vineyards, 2016, <i>Russian River Valley</i>		\$63
Pine Ridge, ForeFront, 2016, <i>North Coast, California</i>		\$52
Joliesse, 2018, <i>California</i>	\$10	\$30
Stephen Vincent, 2017, <i>Sonoma County</i>	\$9.25	\$29