

RAW

EAST COAST OYSTERS * 18 | 36

mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP * 3.50 EA

cocktail sauce, creole remoulade

BRANDT BEEF TARTARE * 20

prime sirloin, snap peas, horseradish, charred spring onion vinaigrette, quail egg, kettle chips

SNACKS

WARM HOUSE MADE OLIVE FOCACCIA BREAD 6

SALTED MARCONA ALMONDS 6

MARINATED OLIVES 6

ARTICHOKE BAGNA CAUDA 6

WHIPPED FETA chile oil 6

CARROT HUMMUS cashew dukkah 6

24 MONTH PROSCIUTTO DI PARMA 10

FRIED

HOUSE-CUT FRENCH FRIES 10

served with ketchup
add truffle & parmesan + 2

SAUCES 2 EA

truffle aioli, buttermilk ranch, malt vinegar mayo, creole remoulade, gorgonzola bleu cheese

FRENCH FRY PARTY PLATTER 25

double order of fries with ALL the dips
- add truffle & parmesan + 4

POUTINE 16

house-cut fries, cheddar curds, beef gravy, chives

BUTTERMILK FRIED CHICKEN SANDWICH 15

bread & butter coleslaw, malt vinegar mayo, martin's potato roll

DRINKS

SCORPION BOWL 30

serves two

MAGNUM OF THE MOMENT - Ask for details!

PONY UP 20

half dozen lil' High Lifes
add jello shot +2 each

* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens. Recent health inspection available at request. 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our hourly kitchen staff. If you have questions or would like this fee removed, please ask your server. 20% service fee will be added to parties of six or more. This fee is paid entirely to the service staff.