

STARTERS

HUSH PUPPIES **\$8**

Conecuh, Jalapeño Jam, Whipped Cream Cheese

BAKED OYSTERS **\$14**

Creole Butter, House Yeast Rolls

POUTINE **\$11**

Duck Fat Fries, Brown Gravy, Ellsworth
Cooperative Creamery Cheese Curds,
Smoked Brisket Burnt Ends

POP ROCKS **\$14**

Popcorn Style Rock Shrimp, Chili Lime Honey

PORK SPRING ROLLS **\$8**

Pork Shoulder, Cabbage, Ginger, Honey,
Soy, Korean BBQ Sauce

SMOKED PIMENTO CHEESE **\$10**

Tillamook Cheddar, House Pickles,
Cracker Bread

SMOKED TUNA DIP **\$11**

House made Chinese Five Spice Crackers

BUY THE KITCHEN A SIX PACK! **\$10**

SOUP & SALADS

Add Chicken \$5 Or Salmon \$6 To Any Salad

CAESAR **\$9**

Romaine, Parmesan, Garlic Croutons,
House Dressing

SPINACH & PECAN **\$9**

Baby Spinach, Candied Pecans, Red Onion,
Honeycrisp Apple, Red Wine Vinaigrette

SOUP DU JOUR **CUP/BOWL** **\$4/\$6**

BURGERS

All Burgers Served With Fries or Kettle Chips
Substitute Soup, or Salad, or Duck Fries \$2

PIMENTO CHEESE BURGER **\$14**

8 oz. Custom Steak Blend, Fried Onion, House Bacon,
White Cheddar Pimento Cheese, Lettuce, Tomato

THE GAMBLER **\$14**

8 oz. Custom Steak Blend, Bacon Jalapena Jam,
American Cheese, Bread And Butter Green Tomato,
House Aioli

ENTREES

SHRIMP & GRITS **\$24**

Marsh Hen Mill Grits, Gulf Shrimp,
Creole Butter, Okra

SEARED NEW BEDFORD SCALLOPS **\$32**

Seared U15 Scallops, Baby Arugula Salad,
Jalapeno & Onion Polenta, Chimichurri

RIBEYE **\$36**

Whipped Potatoes, Rainbow Chard,
Roasted Mushrooms, Red Wine Demi

GRILLED SALMON **\$27**

Carolina Gold Rice, Roasted Squash, Zucchini, and
Eggplant, Tomato Herb Butter

BONE IN PORK CHOP **\$26**

14 oz. Bone In Pork Chop, Succotash,
Whipped Potatoes, Sweet Onion Marmalade

BLACKENED CATCH **\$32**

Marsh Hen Mill Grits, Green Beans,
Conecuh & Crawfish Cream Sauce