

# LUNCH MENU



## SNACKS & SMALL PLATES

### BUFFALO FISH WINGS | \$9

basket of fish wings, chili lime hot sauce & celery hearts

### SMOKED FISH DIP | \$9

cherry wood smoked local catch, house pickles, thyme & butter toasted saltines

### GREEN EGGS & HAM | \$6

green deviled eggs, crispy country ham & pickles

### SWEET CORN SPOON BREAD | \$11

buttercream & scallions  
add butter poached lobster +\$13  
(takes 20 min)

### COBIA TIRADITO | \$13

avocado, crispy hominy & popped corn  
aji amarillo, cilantro & lime

### CRISPY "COCONUT SHRIMP" | \$12

kataifi wrapped local shrimp  
roasted coconut & key lime

## LUNCH PLATES

### SURF & TURF BASKET | \$14

bayleaf & lime crusted fried chicken  
& spicy fish wings

### SKRIMP N' GRITS | \$19

stone ground grits, creole sausage, melted tomatoes  
sweet peas & shrimp butter

### BAYLEAF & CITRUS CRUSTED FRIED CHICKEN | \$19

watermelon pickle salad  
& Stiltsville hot sauce (takes 20 min)

## SALADS

### THE HAMMOCK SALAD

SMALL \$9 | BIG \$15

grapefruit, hearts of palm, avocado  
heirloom tomatoes & butter crunch lettuce

### HEIRLOOM TOMATOES & PIMENTO CHEESE CROQUETTE

SMALL \$9 | BIG \$15

boiled peanuts, pickled green tomatoes & molasses vinegar

### BUTTER LETTUCE & AVOCADO SALAD

SMALL \$8 | BIG \$14

grilled corn, cucumber ribbons, breakfast radish  
& buttermilk ranch

ADD:

SHRIMP | \$9

BLUE CRAB CAKE | \$10

MEYER LEMON BUTTER POACHED LOBSTER | \$13

GRILLED FISH | \$10

## PO' BOYS

ADD A SIDE FOR \$3

### TODAYS CATCH | \$14

your choice of blackened, lemon roasted or fried, fresh fish  
boggy bayou aioli toasted french baguette & green kohlrabi slaw

### CRISPY OYSTER | \$13

crispy oyster, buttermilk & old bay battered & home-made slaw

### CAJUN OYSTER | \$13

grilled spicy andouille sausage remoulade & creole squash slaw

### CHILLED ROYAL RED SHRIMP "LOUIE STYLE" | \$15

deep water royal red shrimp, butter lettuce  
traditional louie sauce & boiled egg

### NEW ORLEANS STYLE FRIED SHRIMP | \$15

buttercream & spiced crispy shrimp with  
big easy barbeque & creole squash slaw

### SMOKED FISH SALAD | \$14

wood smoked, roasted & chilled local catch  
lettuce, tomato & house-made pickles

### FRIED PICKLED GREEN TOMATO | \$12

crispy fried sweet & sour pickled tomato  
& black garlic aioli

## BURGERS

ADD A SIDE FOR \$3

### PIMENTO CHEESE | \$15

grilled your way, pimento cheese, lettuce  
tomato & house-made pickles

### BACON CHEESE | \$16

house-made pork belly bacon, cheddar, lettuce  
tomato & house-made pickles

### SURF N' TURF | \$30

butter poached lobster, grilled beef burger, black garlic  
arugula & horseradish remoulade

### THE HEMINGWAY | \$15

island sage, west Indian ketchup & house pickle relish

## BIG FISH FOR 2

### WHOLE SNAPPER | MARKET

your choice of crispy or steamed  
lemon basil salsa verde & key lime dusted

## SIDES

\$6 EACH

CHILLED WATERMELON & PICKLES

PORK BELLY BACON

STONE GROUND GRITS WITH GRILLED SWEET CORN

LEMONGRASS STICKY RICE WITH FLORIDA MANGO & COCONUT

BIG FAT BUTTER BEANS, EXTRA VIRGIN, ROASTED PEPPERS & GARLIC

LITTLE ARUGULA SALAD WITH TOMATO, RADISH & MOJO VINAIGRETTE

GOLDEN LENTIL SUCCOTASH, ZELLWOOD CORN, HEIRLOOM TOMATOES & HOMEGROWN BASIL

ALMOST CLASSIC SLAW WITH PICKLED KOHLRABI

BROWN BUTTER CHARRED GREEN BEANS WITH PEANUT ROMESCO

SMASHED FINGERLING POTATO SALAD

HOUSE MADE DIRTY CHIPS WITH DILL & SEA SALT