



Starters

Classic Lobster Bisque ☼	8	G.C. Wedge Salad	7
New Orleans Seafood Gumbo ☼	7	Field Greens Salad	7
Soup Du Jour	7	Caesar Salad	7

For The Table

Fried Oysters with Chili Garlic Sauce ☼	9
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Entrée Salads

Grilled Chicken Cobb	13
Chiffonade Romaine, Pressed Eggs, Tomatoes, Applewood Smoked Bacon, Gorgonzola Cheese, Smoked Tomato Ranch	
Caesar Salad	10
Torn Romaine, Italian White Anchovies, Dry Jack Cheese, Focaccia Croutons.	
Add Chicken, Steak, Oysters or Shrimp	Add 5
Seared Blue Fin Tuna Salad	16
Baby Greens and Julienned Vegetables, Tupelo Honey & Ginger Vinaigrette	
Buffalo Shrimp Salad	14
Shredded Iceberg, Celeriac, Julienned Carrots & Gorgonzola Vinaigrette	
Seared Salmon Salad	15
Baby Spinach, Red Onion, Bartlett Pears, Spiced Pecans. Raspberry-Champagne Vinaigrette	

Sandwiches

Choice of Kettle Chips or Fries

Fried Grouper Sandwich	11	One-Half Pound Angus Burger	10
Grilled Vegetable Sandwich			9
Char Grilled Vegetables, Tomato Jam & Pecan-Herb Pesto on Housemade Brioche			
Turkey, Ham & Brie Melt			10
House Smoked Turkey, Ham, Brie Cheese, Spinach & Creole Mustard-Cranberry Aioli			
Ultimate Grilled Cheese			12
Gruyere, Mozzarella, Cheddar, Applewood Smoked Bacon, Tomato, Whole Grain Mustard Aioli & Tomato-Basil Dipping Sauce			
Prosciutto & Fontina Sandwich			14
Warm Ciabatta, Crispy Onions, Fig Preserves & Fresh Basil			
Chili Crusted Flank Steak Sandwich			12
Smoked Mushroom & Caramelized Onion Compote, Pepper Jack Cheese on Rae's Southwestern Olive Roll			

Entrees

Florida Gulf Shrimp & Grits Creole			14
Cheesy Heirloom Grits in a Rich Tomato & Saffron Creole Sauce			
Cast Iron Seared Mahi-Mahi			15
Housemade Andouille and Cheesy Rice Stuffed Collard Leaves, Sweet Pepper Coulis			
Apalachicola Oyster Pot Pie			14
Local Oysters, Applewood Smoked Bacon, Braised Leeks in a Flaky Pie Shell			
Chicken Fried Beef Tenderloin			16
Yukon Gold Mash Potatoes and Asparagus finished with a Roasted Garlic Cream Gravy			