

BAR FOOD 2:30PM-MIDNIGHT

OYSTER ON A HALF SHELL*

champagne mignonette 3 EACH

WOOD FIRE GRILLED OYSTERS*

half dozen, garlic-shallot butter 18

SHRIMP COCKTAIL*

lemon gel, cocktail sauce 3 EACH

MUSHROOM CIGARS

crispy wrapped mushroom duxelles, creamy horseradish 12

LOBSTER GRATIN

bbq-ranch pork rinds, pickled cherry peppers 16

TUNA TARTARE*

ginger cream cheese, green harissa, black lime aioli, crispy sushi rice 13

BANG'S ISLAND MUSSELS*

Boulevard pale ale, linquica sausage, hominy, whole grain mustard, baguette 15

SHRIMP LOUIE SALAD

grilled romaine, grilled shrimp, thousand island, egg, avocado, tomato 20

CRAB DUO SALAD

king & lump crab, fried hearts of palm, remoulade, Thai bird chilis, bibb lettuce, champagne vinaigrette 20

CHEESE PLATE*

four local cheeses with accoutrements & artisanal bread 20

DUO OF SLIDERS

house cured pastrami, short rib 14

SH STEAK BURGER*

house waygu blend steak burger, thick-sliced smoked bacon, American cheese, caramelized onion, fry sauce, bread & butter pickles, fries 17

ALABAMA WHITE CHICKEN WINGS

confit of wings, Alabama white bbq sauce, giardiniera 15

SMOKED SHORT RIB

cabbage & scallion pancake, Sriracha, plum, togarashi peanuts 18

TRIPLE COOKED FRENCH FRIES 8

CO-EXECUTIVE CHEF Kelly Conwell

CO-EXECUTIVE CHEF Spencer Knipper

CHEF DE CUISINE Mark Dandurand

*These items may be served raw or undercooked.

Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.