

BAR FOOD 2:30PM-MIDNIGHT

OYSTER ON A HALF SHELL*

champagne mignonette

3 EACH

WOOD FIRE GRILLED OYSTERS

half dozen, hot butter

18

SHRIMP COCKTAIL

lemon gel, cocktail sauce

3 EACH

MUSHROOM "CIGARS"

crispy wrapped mushroom duxelles, creamy horseradish

12

LOBSTER GRATIN AND GARLIC ROLLS

mascarpone cheese, parmigiano reggiano, lemon peel

14

TRIO OF SLIDERS

chilled crab, smoked house pastrami, short rib

16

TUNA TARTARE

sushi rice acting like tater tots, spicy aioli, salmon roe

12

HOUSE-MADE HUSHPUPPIES

fresh corn & crab spread, espelette chili, lime

10

CHEESE PLATE*

four local cheeses with accoutrements & artisanal bread

20

SH STEAK BURGER*

house blend double patty, thick-sliced smoked bacon, american cheese, caramelized onion, fry sauce, bread & butter pickles, fries

17

FIRE-ROASTED LAMB MEATBALLS

medjool date agre doux, vadouvan curry emulsion, cilantro, fresh lime

17

CALAMARI*

buttermilk fried, scallion, pistachio, lemongrass bbq

14

TRIPLE COOKED FRENCH FRIES

8

EXECUTIVE CHEF Joe West

*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.