



CO-EXECUTIVE CHEF Kelly Conwell
CO-EXECUTIVE CHEF Spencer Knipper
CHEF DE CUISINE Mark Dandurand

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

half dozen oysters, champagne mignonette, lemon, cocktail sauce 18

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva 16

BURRATA

piquillo tapenade, chickpea purée, black garlic salt, grilled radicchio 14

HOT

WOOD FIRE GRILLED OYSTERS*

half dozen, garlic-shalot butter 18

SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera 14

LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrones 16

SOUP

CRAB BISQUE

brioche crisps, pickled onion, king crab 10

CHESTNUT & CAULIFLOWER

curried cashews, cranberries, shaved cauliflower 8

SALAD SERVICE

ADD • grilled chicken 4 • hanging tender 7
• shrimp 6 • salmon 7

SH SALAD

butter lettuce, goat cheese, croutons, champagne vinaigrette 8

CAESAR HEART

romaine hearts, hearts of palm, celery hearts, fennel hearts, radishes, parmesan 8/13

KALE & RADICCHIO

pomegranate, poached pears, Green Dirt Farm cheese, candied pecans, bacon-honey mustard vinaigrette 8/13

COBB

roasted chicken, bacon, cucumber, goat cheese, tomato, egg, green goddess 17

CRAB DUO

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

SHRIMP LOUIE

grilled romaine and shrimp, thousand island, egg, avocado, tomato 18

SEARED TUNA

spinach & watercress, wontons, spiced peanuts, sesame seeds, cucumber, chili ginger vinaigrette 19

FLATIRON STEAK

grilled, farmers' greens, avocado, pomegranate, blue cheese, purple onion, celery, champagne vinaigrette 18

MOVERS & SHAKERS LUNCH

Two-course lunch for \$16 or \$20.
Includes half a dirty martini, upon request.

FIRST COURSE

CHESTNUT & CAULIFLOWER SOUP

SH SALAD

SOUP OF THE MOMENT

MAIN COURSE 16

KALE & RADICCHIO SALAD

HOUSE-SMOKED PASTRAMI SANDWICH

DUO OF SLIDERS: SHORT RIB & TENDERLOIN

SMOKED CONFIT CHICKEN WINGS

MAIN COURSE 20

FLATIRON STEAK SALAD

COBB SALAD

HANGER STEAK

WAGYU BURGER

ORA KING SALMON

TAGLIATELLE

PLATES

HANGER STEAK

black peppercorn crusted, gruyere spaetzle, herb chutney, sour dough crumble, onion rings 19

WAGYU STEAK FRITES*

choice of 7 oz. ribeye or KC strip 24

MILK-BRAISED PORK SHOULDER

roasted red potato gnocchi, cippolini onions, apple chips, pickled mustard seeds 18

CHICKEN PAILLARD

pan fried Campo Lindo chicken breast, chittara pasta, lemon pepper butter, prosciutto, basil pistou, pine nut & herb salad 18

ORA KING SALMON*

sweet potato purée, shaved brussels sprouts, raisins, bacon lardons, apple cider mustard vinaigrette 20

BANG'S ISLAND MUSSELS

Boulevard pale ale, linquica sausage, hominy, whole grain mustard, grilled baguette 18

CRAB CAPPELLETTI

lump crab, herbed cheese cappelletti, fried oyster mushrooms 18

TAGLIATELLE

confit Campo Lindo chicken, parmesan snow, beurre monte, Burgers' smokehouse bacon lardons 17

MARKET SIDES 8

ROASTED CAULIFLOWER, BLISTERED SWEET PEPPERS, BEARNAISE

HARICOT VERT & CREAMED MUSHROOMS

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

SAUTÉED MUSHROOMS & SHALLOTS

GRUYERE SPAETZLE

*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.