



## THANKSGIVING AFTER 9PM

**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.

