

BAR FOOD 2:30PM-MIDNIGHT

OYSTER ON A HALF SHELL*

crème de cassis mignonette, cocktail sauce, lemon 3 EACH

WOOD FIRE GRILLED OYSTERS*

champagne & lemon hot sauce butter, garlic crumb & parsley 3 EACH

SHRIMP COCKTAIL*

lemon champagne whipped cream cheese, horseradish, tomato conserva 3 EACH

CRISPY VEAL

black cherry, sweet garlic aioli, black pepper bacon jam, shaved walnut 17

WAGYU MEATBALLS

tomato sugo, garlic confit, balsamic reduction, pine nuts 14

LOBSTER GRATIN

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

CALAMARI

herb salad, pickled tomato, nam jim 14

HAMACHI

crispy rice papers, scallion miso vinaigrette, yuzu aioli, black sesame 16

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

SALMON BLT SALAD

spinach, crispy bacon, radish, cherry tomato, sourdough croutons, honey-dijon vinaigrette 18

GRILLED CHICKEN COBB SALAD

grilled chicken, bacon, cucumber, goat cheese, tomato, egg, avocado, green goddess 17

CHEESE PLATE*

four local cheeses with accoutrements & artisanal bread 20

DUO OF SLIDERS

short rib, BLT 14

SMOKED BEEF CROQUETTES

pimento cheese, red pepper jelly, pickled black mustard seed 15

SH BURGER*

peppercorn & pastrami spiced, rosemary & truffle aioli, caramelized onions, gouda, baby iceberg, pickled mushrooms, brioche bun, fries 16

STEAK TARTARE*

pastrami spice, roasted beets, pickled oyster mushrooms, pine nut & chili, parmesan 15

TRIPLE COOKED FRENCH FRIES 8

*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.