

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 champagne whipped cream cheese, horseradish, tomato conserva 3 EACH

HEARTS OF PALM

cornmeal fried, herb ricotta, roasted peppers, radish, chimichurri 12

WAGYU MEATBALLS

coriander, piri piri, ponzu mayo, pickled ginger, crispy rice noodles 14

LOBSTER GRATIN

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

FRITTO MISTO

calamari steaks, winter vegetables, grilled lemon & mango achar, espelette chili 16

HAMACHI

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

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

SHRIMP LOUIE SALAD

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

COBB SALAD

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

CHEESE PLATE*

four local cheeses with accoutrements & artisanal bread 20

DUO OF SLIDERS

pork tenderloin, short rib 14

CRISPY SMOKED BEEF TROTTERS

pimento cheese, red pepper jelly, pickled black mustard seed 17

SH STEAK BURGER*

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

STEAK TARTARE*

pine nut & chili, pickled ramp aioli, shaved parmesan, Campo Lindo egg yolk, chips 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.