

STARTERS

CALABRIAN HOT WINGS 13

Crispy chicken wings, ranch powder, Calabrian chili hot sauce, gorgonzola, celery

BROILED OYSTERS 18

Lemongrass, garlic, ginger butter with umami bread crumb **OR** Herbed butter with chili garlic bread crumb

FRITTO MISTO 18

Calamari, gulf shrimp, seasonal vegetables lightly battered and fried, served with bagna cauda aiol

BAKED RICOTTA 16

Toasted ricotta, Sweet Pepper Caponata, Olive oil and grilled bread

CHARCUTERIE 28

Chef selection of cured meats and cheeses, served with fruit, nuts, and grilled bread

BRUSSELS SPROUTS 12

Crispy brussels sprouts, pecorino cheese, black pepper

RAW

OYSTERS ON THE HALF SHELL 18/36

Choice of 6 or 12 oysters. Choice of Gulf or East coast. Served with mignonette, horseradish, cocktail, charred lemons

CHILLED GULF SHRIMP 17

Preserved lemon jus, dill, cocktail sauce

RED SNAPPER CEVICHE 14

Grilled pineapple, mango, habanero, coconut, lime, cilantro, served with plantains chips

SEAFOOD TOWER 64/118

Choice of small or large plate. Oysters, crab salad, snapper ceviche, dill shrimp, lobster tail

SALADS

GULF SHRIMP LOUIE WEDGE 19

Poached gulf shrimp, cucumber, Benton's bacon, meyer lemon, Marie Rose sauce

CAESAR SALAD 14

Bambi lettuce, baby kale, poached egg, Parmigiano-Reggiano, garlic streusel

BURRATA 18

Fresh burrata, local baby lettuce, golden beets, salted walnuts, coppa, and fig vinaigrette

MIXED GREEN SALAD 12

Local lettuces, cherry heirloom tomato, shaved vegetables, red wine vinaigrette, fresh herb

PIZZA

MARGHERITA PIE 14

Tomato, fresh burrata, basil, chili, and lemon

MUSHROOM PIE 21

Melted leeks, mixed mushroom, taleggio, with crispy onions

HOUSTON PIE 18

Feges BBQ smoked pork, rapini, blistered tomatoes, fontina, and ricotta salata

SAUSAGE AND PEPPERS PIE 18

Tomato sauce, scamorza cheese, fennel sausage, red onion, sweet peppers, fresno chili, and fresh oregano

AUTUMN PIE 16

Shaved brussels, goat cheese, mozzarella, bacon, and ricotta salata

PEPPERONI PIE 16

Tomato sauce, peperoni, red chili, mozzarella, and parmesan

ENTREES

GRILLED CHICKEN SANDWICH 16

Grilled chicken, red pesto, goat cheese, sweet pepper, fresh basil, served with house fries or chips

GRILLED STEAK SANDWICH 18

Thinly shaved steak, sweet and hot peppers, horseradish cream, beef jus, swiss cheese, served with fries or chips

BUGATINI FROM THE GARDEN 24

Benton's bacon, baby kale, charred brocolini, blister tomatoes, herb gremolata, Parmigiano-Reggiano

NOT DOG 28

Maine lobster, avocado mousse, sour cream, cucumber, pickled mustard seed, caviar, brioche bun, served with Old Bay potato chip

THE CLUB BURGER 14

Two 4 oz beef patties, club sauce, american cheese, red onion, and house made pickle, pain de mie bun, served with fries

NY STEAK FRITES 32

Certified angus NY strip, umami rub, béarnaise aioli served with hand cut fries

DESSERTS

CAMPARI SHORT CAKE DONUTS 12

Campari, strawberry, rhubarb, vanilla sugar, chantilly

CHOCOLATE CRÈME BRULEE 9

Chocolate crème brulée, italian meringue, golden grahams crumble