

**Gracious**  
“Our Southern Roots Revealed”

**First Course**

**Heirloom tomato pie ~ 11**

Short crust pastry, ricotta salata,  
Tomato water aspic

**Crispy sweetbreads ~ 12**

Corn, pickled onion, country ham, molasses black pepper reduction

**“South of Broad” Salad ~ 9**

Fried Green Tomatoes, Tomato jam, Garden Basil, Goat cheese

**Butter Crunch Lettuce ~ 8**

Cornbread Croutons, Buttermilk dressing, shaved red onion

**Roasted Beet Salad ~ 10**

Arugula, Fleur de Teche triple cream cheese, candied pecans

**Entrees**

**Roasted Bell and Evans Boneless Half Chicken ~ 24**

Cornbread Gnocchi, wilted greens, chicken jus, cranberry gastrique

**Seared Sea Scallops ~ 29**

Fingerling potatoes, parsley-pancetta salad, white truffle vinaigrette

**Pork and beans ~ 28**

Grilled tenderloin, braised pork belly, white bean puree, home made  
apple butter

**Southern Style Bouillabaisse ~ 27**

Yellow pepper fumet, cornbread crouton, red pepper rouille

**Oak Grilled Strip Steak ~ 32**

Fingerlings, cauliflower, cippolini, creamed watercress, House made  
steak sauce

**Coastal**

“Our Passion”

**First Course**

**She Crab Soup ~ 9**

Lump crab, sherry

**Crispy Fried Oysters ~ 13**

Bayou Remoulade

**Romaine hearts - 10**

Balsamic emulsion, parmesan custard, white anchovy

**Salmon trio - 14**

Salmon belly tartar, Smoked salmon cheesecake, salmon carpaccio

**Bay House Salad ~ 8**

Mixed Baby Lettuce, Sweet Tea vinaigrette, lemon confit

**Entrees**

**Grilled Lock Duart Salmon ~ 27**

Griddled cornbread, zucchini ribbons, smoked salmon, buttermilk-lime  
vinaigrette

**Coastal Pan Roast ~ 32**

Gulf Fish, Scallops, Tampa Devil Crab, creek shrimp hash, bacon-fig  
jam, port syrup

**Seared Gulf Yellowtail Snapper ~ 28**

Lemon Glazed sweet potatoes, green zebra tomato jam

**Pan Roasted Gulf grouper ~ 26**

Creek shrimp Hash, wilted spinach,  
smoked tomato vinaigrette

**Surf and Turf ~ 27**

Grilled Gulf Shrimp, Braised beef short ribs, horseradish whipped  
potatoes, button mushrooms, burnt sugar demi

**Lobster & Jonah Crab Pot Pie ~ 29**

Wild mushrooms, sweet corn, white truffle sauce. English pea puree &  
pastry crust

**Americana**

“Proud Farms and Fields”

This is our favorite way to dine. Many small satisfying  
courses. Each one exploring dynamic flavors and textures  
conjured up by Chef Andrew Hunter

-55-

Per person

**Amuse**

Wianno Oyster

Pink Peppercorn mignonette,

Cucumber granita

**1<sup>st</sup>**

Hearts of palm, Florida Pink shrimp, horseradish cream  
friache, beet syrup

**2<sup>nd</sup>**

Yankee cornbread, roasted wild mushrooms, arugula

**3<sup>rd</sup>**

Roasted Monk fish, praline bacon,  
ver jus, medjool dates

**Entrée**

Petite filet mignon

Roasted shallot custard,

peppered veal jus

**Dessert**

Roasted golden pineapple

Aborio rice pudding, cardamom coulis

**Mignardises**

Farewell surprise

Wine pairing available ~ 25

Due to the timing and execution of this service participation by the whole table is  
required. Thank you