



Sunset Menu

Jumbo Lump Crab Cake 16

Apple Jicama Slaw and Corn Maque Choux

Seafood Stuffed Oysters 15

Freshly shucked Gulf Oysters

Baked with Crab, Shrimp and Lobster

with a side of Remoulade Sauce

Coconut Shrimp 12

Baby Arugula and Roasted Pineapple Rum Dip

Apple Balsamic Glazed Duck Confit-GF 14

Roasted Baby Beets, Five Spiced Pumpkin,

Caramelized Pearl Onions and Feta

Chicken Liver Pate 13

Port Gelée, House Pickled Vegetables,

Spicy Mustard and Baguette Crostinis

Executive Chef - Michael Klocinski