

APPETIZERS

NEW ORLEANS-STYLE BBQ SHRIMP 16
Gulf Shrimp, Buttered French Bread

LAMB SPARE RIBS 18
Sweet Garlic Glaze, Sesame Seed, Green Onion

CRISPY PORK BELLY 15
Rice Grits, Manchego Cheese, Green Tomato Jam
Chili-Truffle Aioli

CHARRED OKRA 13
MS Delta Okra, Toasted Cashews
Crispy Garlic, Spicy Aioli

BACON & GOUDA FONDUE 15
Applewood Bacon, Smoked Gouda, Green Onion, Crispy Pita

FRIED PIMENTO CHEESE SANDWICHES 14
Housemade Pimento Cheese, Pepper Jelly

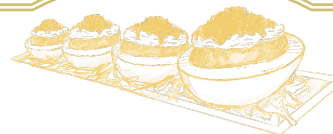


FRESH OYSTERS ON THE HALF SHELL*
Specialty Oysters, Mignonette
Cocktail Sauce, Horseradish
18

SOUPS

SEAFOOD GUMBO 8 cup | 12 bowl
Shrimp, Crawfish, Andouille Sausage

SHE CRAB 8 cup | 11 bowl
Crab Fritter, Golden Sherry, Crab Roe



DEVILED EGGS & CRISPY GULF OYSTERS
Local Farm Eggs, Cornmeal Dusted Oysters
Bacon Marmalade

18

JUMBO GULF SHRIMP COCKTAIL
Served with
Sweet Mustard & Cocktail Sauce
20

SAUTEED BLUE CRAB CLAWS
Andouille Sausage, Shallots, Garlic Butter
Housemade French Bread

24

SALADS

HARVEST 9 half | 12 full
Mixed Greens, Pecan-Crusted Goat Cheese, Cranberries
Candied Pecans, Green Apple, Champagne Vinaigrette

SOCIAL CHOPPED 9 half | 12 full
Romaine, Iceberg, Applewood Smoked Bacon
Black-eyed Peas, Bell Pepper, Celery, Grape Tomato
Feta Cheese, Green Peppercorn Buttermilk Dressing

CLASSIC WEDGE 9 half | 12 full
Iceberg, Toy Box Tomato, Shaved Red Onion, Crispy Bacon
Blue Cheese Dressing

A gratuity of 20% will be added to all parties of 7 or more

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses.

ENTREES

SHRIMP AND GRITS 32
Gulf Shrimp, Mushrooms
Applewood Smoked Bacon, Falls Mill Cheese Grits

STUFFED QUAIL 24
Red Beans & Rice Grits
Cornbread & Andouille Stuffing

TOMAHAWK PORK CHOP* 38
Sweet Potato Casserole, Brussels Sprouts
Housemade Herb Butter

AUNT THELMA'S FRIED CHICKEN 30
Baked Macaroni and Cheese, Collard Greens
Hopkins Ranch Honey Butter Biscuit

EGGPLANT PARMESAN RAVIOLI 28
Mozzarella, Marinara Sauce
Parmesan Reggiano, Sweet Basil

CHILEAN SEA BASS 42
Yukon Gold Potato, Fresh Chive, Crispy Shallot
Fire Roasted Pepper Beurre Blanc

SIXTY SOUTH SALMON 32
Roasted Sweet Corn Pudding
Marinated Toy Box Tomatoes, Fresh Basil

SEARED DIVER SCALLOPS 36
Potato Fondant, Roasted Shiitake Mushroom
Bacon Sherry Cream, Fresh Chive

BLACKENED SHRIMP PASTA 29
Parmesan Reggiano, Aged Provolone
Andouille Sausage, Boursin Garlic Cream

REDFISH & CRAB 38
Spiced Louisiana Redfish, Lump Crabmeat
Falls Mill Cheese Grits, Asparagus, Hollandaise

PRIME CUTS

-served a la carte-

PETITE FILET 38
*Prized for its unmatched tenderness
with a buttery finish*

SIGNATURE FILET 54
*Most sought after steak of all
both delicate and rich*

NY STRIP 42
*Deep in flavor, fine marbling
and luscious in texture*

RIBEYE 65
*Highly marbled, classically bold
and luxurious*

KING CUT BONE-IN RIBEYE 85
*Royally decadent, unmatched flavor
the complete steak lover's experience*

SURF & TURF 64
*6oz Barrel Cut Filet, 6oz Tuxedo Lobster Tail
Roasted Asparagus, Mashed Potatoes*

AU POIVRE 4 ♦ BLUE CHEESE CRUST 5 ♦ HOLLANDAISE 4

♦ BORDELAISE 4 ♦ ROASTED GARLIC BUTTER 4 ♦ OSCAR STYLE 16 ♦

GRILLED SHRIMP SKILLET 18 ♦ MAINE LOBSTER TAIL 24

8 EA

HONEY JALAPEÑO TATER TOTS * BRUSSELS SPROUTS * SWEET POTATO CASSEROLE
GREEN BEANS * CHEESE GRITS * ASPARAGUS * MAC & CHEESE
LOADED MASHED POTATOES * SAUTÉED MUSHROOMS * YUKON GOLD MASHED POTATOES

A gratuity of 20% will be added to all parties of 7 or more

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses.

DESSERTS

11 EACH

BREAD PUDDING

Chirardelli Chocolate, Hot Salted Caramel Sauce
Vanilla Ice Cream

PRALINE HAZELNUT CHEESECAKE

Caramelized Hazelnuts, Warm Chocolate Sauce

CHOCOLATE CHIP CRÈME BRÛLÉE

Rich Custard, Chocolate Drops, Caramelized Sugar

GUINNESS BROWNIE

Chocolate Sauce, Bailey's Ice Cream

SOUTHERN STRAWBERRY CAKE

Fresh Strawberries, Vanilla Ice Cream

LEMON ICEBOX PIE

Fresh Raspberries, Italian Meringue, Candied Lemon

FLIGHTS

GREAT WITH COFFEE FLIGHT 8

Kahlua • Baileys • Frangelico

AFTER DINNER FLIGHT 14

Grand Marnier • Sweet Lucy • B&B

PORT WINE FLIGHT 9

Sandeman • Cockburn's • Fonseca

BAILEY'S FLIGHT 9

Espresso Creme • Salted Caramel • Vanilla Cinnamon