

SMALL PLATES

Rosemary Pear Bruschetta (Vegetarian)	17
Roquefort spread, pomegranate agrodolce, baby gem	
Nashville Hot Chicken Wings	14
Alabama white dipping sauce, pickle chips, crudite	
Jumbo Lump Crab Cake	24
lobster emulsion, sundried tomato mascarpone	
Kimchee Wontons (Vegan)	17
Pineapple lemongrass, Thai basil	
Charcuterie (GF Possible)	24
Cured meats, artisan cheese, purple condiment, house pickles, crostini	
Mushroom Pearl Barley Soup	16
Sherry, short rib, garlic croute ,	
Jumbo Stout Beer Battered Onion Rings (Vegetarian)	12
Served with whiskey BBQ sauce	

SALADS

Shoals Salad (GF Possible)	15
A refreshing mix of tomatoes, cucumbers, red wine shallots, candied pecans, dressed with Banyuls vinaigrette Roquefort	
Baby Gem Caesar Salad (GF Possible)	14
Crisp baby gem lettuce tossed with garlic toasted breadcrumbs and parmesan cheese	
Roasted + Pickled Beets (Vegetarian)	16
"Coupole" chevre, compressed pineapple, hazelnuts, pea tendrils	

Any Salad may be topped with your choice of protein

Chicken	8
Shrimp	12
Steak*	14

SEA COCKTAILS

Jumbo Shrimp (GF)	
Succulent jumbo shrimp served with two sauces	
6 Shrimp	18
12 shrimp	36

Half Shell Oysters* (GF)	
Fresh oysters served on the half shell with mignonette	
6 Oysters	18
12 Oysters	36

Maine Lobster (GF)	
Tender Maine lobster served with two sauces	
Half Lobster	24
Whole Lobster	50

The Bounty*	80
four oysters, four shrimp, half lobster, tuna poke (Can be GF)	

LARGE PLATES

Tempura Fish Taco	17
Peruvian green sauce, shaved cabbage	
Tempura Sweet Potato Taco (Vegetarian)	16
Peruvian green sauce, shaved cabbage	
Lemon Pepper Chicken Sandwich	18
crispy prosciutto, goat cheese, arugula, tomato	
Aqua Burger*	22
smoked cheddar, bacon jam, fried onions, horseradish sauce, steak fries	
Tuna Poke Bowl*	24
avocado, mango, cucumber, siracha aioli	

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