

SMALL PLATES

Rosemary Pear Bruschetta (Vegetarian) Roquefort spread, pomegranate agrodolce, baby gem	17
Nashville Hot Chicken Wings Alabama white dipping sauce, pickle chips, crudite	14
Jumbo Lump Crab Cake Lobster emulsion, lemon dill mascarpone	24
Butternut Squash Arancini Sundried tomato, harissa, mozzarella	16
Split Pea Soup Root vegetables, warm spices, yogurt	13
Charcuterie (GF Possible) Cured meats, artisan cheese, purple condiment, house pickles, crostini	24

LARGE PLATES

Tempura Fish Taco Peruvian green sauce, shaved cabbage	17
Tempura Sweet Potato Taco (Vegetarian) Peruvian green sauce, shaved cabbage	16
Lemon Pepper Chicken Sandwich crispy prosciutto, goat cheese, arugula, tomato	18
Aqua Burger* smoked cheddar, bacon jam, fried onions, horseradish sauce, steak fries	22
Spicy Tuna Poke Nachos* wonton chips, pineapple, cucumber, jalapenos, spicy mayo	24

SALADS

Shoals Salad (GF Possible) A refreshing mix of tomatoes, cucumbers, red wine shallots, candied pecans, dressed with Banyuls vinaigrette Roquefort	15
Baby Gem Caesar Salad (GF Possible) Crisp baby gem lettuce tossed with garlic toasted breadcrumbs and parmesan cheese	14
Chopped Salad 'Waldorf' Style pear, celery, grapes, walnuts, hard cooked eggs, endive, dill, caraway, buttermilk dressing	15
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	48

The Bounty* four oysters, four shrimp, half lobster, tuna poke (Can be GF)	80
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REVISED 11.7.24