

CHARCUTERIE (GF POSSIBLE) cured meats, stracciatella cheese agrodolce peppers, olives, crostini	24
ROASTED PEPPER & GOAT CHEESE ARANCINI marinated heirloom tomatoes	16
RAW TUNA TRIO* sushi, poke, tetaki	24
CREAMY LOW COUNTRY PEANU DIP honey, house pickles, fry bread	Т 15
CRISPY LOBSTER CIGARS saffron, tomato, roasted pepper harissa sau	24 ce
DAILY ARTISAN CHEESE SELECTION (GF POSSIBLE) daily whim, daily presentation, daily price	DP
SEA COCKTAILS	
JUMBO SHRIMP (GF) peppadew cocktail sauce six shrimp twelve shrimp	18/36
HALF SHELL OYSTERS* (GF) yuzu mignonette six oysters twelve oysters (Can be GF)	18/36
MAINE LOBSTER (GF) tarragon crema half lobster whole lobster	24/50
THE BOUNTY* four oysters, four shrimp, half lobster, tuna sushi, tuna poke (Can be GF)	80
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SALADS	
STEAK* 14 CHICKEN 8 SHRIMP	12
BELGIAN ENDIVE SALAD mango, Humboldt Fog, Marcona almonds, basil champagne, vinaigrette	16
BABY GEM CAESAR SALAD Crisp baby gem lettuce tossed with garlic to breadcrumbs and parmesan cheese	14 asted
SHOALS SALAD	16

cucumber, tomato, pickled shallot, candied walnuts, roquefort crostini, banyuls dressing

STARTERS



ENTREES

king oyster mushrooms

OAK GRILLED VEGETABLES (GF) yellow lentils, green cardamom vinaigrette, buttermilk yogurt	28
CRISPY HUDSON VALLEY DUCK CONFIT (GF) celeriac pappardelle, mushrooms, pistachio, citrus	36
ENGLISH PEA RAVIOLI corn, tomato, pinenuts, spring herbs	32
GLAZED BERKSHIRE PORK BELLY pineapple agrodolce, artisan grits, baby bok choy	36
BUTCHER'S SPECIAL* daily presentation	MP
DAILY CATCH* daily presentation	MP
CLASSICS	
CHICKEN AND DUMPLINGS Bell + Evans chicken, gruyere dumplings, herb veloute	32
BLACKENED REDFISH creole crab sauce, artisan cheddar grits	45
BEEF TENDERLOIN (GF) chive demi-glace, duck fat potatoes,	54