



HALYARDS

Francisco Jimenez, Executive Chef Ryan Wagner, Sous Chef

Appetizers

- CRISPY FRIED CALAMARI Jalapeño Slices, Scallion, Mandarin Oranges and Citrus Aioli.....\$10
- *YELLOW FIN TUNA TARTARE Avocado, Spicy Pickles, Sesame Soy Vinaigrette, Crisp Wontons.....\$13
- FRIED LOCAL GEORGIA SHRIMP TACO Sweet Chili Butter, Grilled Tortilla and Pico de Gallo.....\$9
- GROUND PORK POTSTICKERS Scallions in Chili Soy and Spicy Mustard.....\$7
- "AL PASTOR" PORK BELLY STEAM BUN Caramelized Pineapple, Cilantro, Red Onion, Jalapeno.....\$5
- SAUTEED ESCARGOT Confit Garlic, Cremini Mushrooms, White Wine and Herb Butter, Crostini.....\$10

Soup and Salads

- CREAMY BLUE CRAB BISQUE.....\$8
- PEACH & TOMATO SALAD Baby Greens, Benne, Lil Moo, Vidalia Onions, Buttermilk-Herb Vinaigrette.....\$9
- CAESAR SALAD Crisp Romaine, Parmigiano Reggiano, Grape Tomatoes, Toasted Pumpkin Seeds.....\$7
- BELGIAN ENDIVE Baby Greens, Gorgonzola, Apples, Shallot, Candied Walnuts, Raspberry Vinaigrette.....\$8
- CHOPPED WEDGE Bacon, Hard Boiled Egg, Tomato, Tobacco Onions, Cheddar, Pimento Cheese Dressing.....\$8

Small Plates

- *SEARED SCALLOPS Parsnip Puree, Fennel, Orange and Toasted Almond Salad, Vanilla-Orange Vinaigrette.....\$20
- *MUSSELS & CHORIZO House Made Chorizo, Fennel, Tomato, Shallot, Basil, White Wine-Garlic Broth.....\$12
- *THE BURGER Two Patties, White American, Tomato Jam, Bacon, Caramelized Onions, Ay Caramba, Fries.....\$14
- LOW COUNTRY SHRIMP DIP Georgia White Shrimp, Celery, Duke's Mayo, Saltines, House Made Hot Sauce.....\$10
- CRAB & DUMPLINGS Lump Crab, Ricotta Gnocchi, Peas, Parmesan, Oyster Mushrooms, Pecan Truffle Oil.....\$17

Entrees

- BUTTERMILK FRIED CHICKEN Anson Mills Red Peas, Creamy Grits, Crystal Hot Sauce Beurre Blanc.....\$18
- WILD GEORGIA SHRIMP & CANEWATER FARMS GRITS Cochon Butcher Andouille, Tomatoes, Cremini.....\$25
- *GRILLED SALMON Stewed Lentils, Artichokes, Tomatoes, Feta, Basil, Olives, Cipollini, Lemon Vinaigrette.....\$29
- *BLACKENED GROUPER Ham Hock Stewed Butterbeans, Crab & Benne Rice, Fried Okra.....\$34
- *SEARED AHI TUNA Roasted Beets, Baby Kale, Butternut Squash Puree, Soy-Balsamic Gastrique.....\$33
- *NC RAINBOW TROUT Charred Endive, Roasted Fingerlings, Haricot Verts, Almonds, Lemon-Brown Butter.....\$26
- *RAMEN NOODLE STIR FRY Beef, GA Shrimp, Bok Choi, Julienne Vegetables, Spicy Korean Pepper Glaze.....\$20
- *GRILLED FLAT IRON Creamed Corn, Watercress, Goat Cheese & Tomato Salad, Lemon-Horseradish Dressing.....\$28
- *GRILLED 14oz NEW YORK STRIP Roasted Mushroom Hash, Gorgonzola Mousse, Sherry-Sorghum Gastrique.....\$36
- *GRILLED 8oz FILET MIGNON Sour Cream Whipped Potatoes, Grilled Asparagus, Bordelaise.....\$36

Sides

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|-------------------------------|-----|------------------------|------|------------------------------|-----|
| Snow Peas and Carrots | \$5 | Grilled Asparagus | \$6 | Sautéed Mushrooms | \$5 |
| Hand Cut French Fries | \$5 | Fried Brussels Sprouts | \$10 | Sour Cream Whipped Potatoes | \$4 |
| Spinach with Bacon & Shallots | \$6 | Haricot Verts | \$6 | Creamy Canewater Farms Grits | \$4 |

Ask about our Daily Specials and Chef's Highlights.

The freshest catch of the day is the fish you catch with Chef Dave.

Check out www.hookandknifecharters.com

Halyards' Farmers and Friends

Baker Farms, Canewater Farms, Starlight Awakening Ranch, Phillips Seafood, City Market, Georgia Coastal Gourmet Farms, Springer Mountain Farms, Wisham Jellies, Pecan Ridge Plantation, Joyce Farms, Manchester Farms, Plantation Quail, Sapelo Sea Farm, Southern Brothers Farms, Swampy Appleseed Mushrooms, South Harrington Seafood, Congaree & Penn, Georgia Olive Farms, Sweet Grass Dairy and Anson Mills



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By the Glass White

Veuve Devienne, Sparkling, France, NV	\$8
Villa Sandi, Rose Prosecco, Italy, NV	\$8
S de Sablette, Rose, France, 17	\$12
Jolie Folle, Rose, France, 17	\$8
Saint M, Riesling, Germany, 15	\$8
Alta Luna, Pinot Grigio, Italy, 16	\$8
Elizabeth Chambers, Pinot Gris, OR, 16	\$12
Villa Maria, Sauvignon Blanc, NZ, 16	\$8
Chateau de Parenchere, Sauvignon Blanc, France, 16	\$10
Four Bears, Chardonnay, CA, 16	\$8
Landmark Overlook, Chardonnay, CA, 15	\$12
Sonoma Cutrer, Chardonnay, Russian River Valley, 15	\$14
Bichot, Chablis, Chardonnay, France, 15	\$15

By the Glass Red

Line 39, Pinot Noir, CA, 16	\$8
Van Duzer, Pinot Noir, Willamette, OR, 15	\$15
Skyfall, Merlot, WA, 16	\$9
Catena, Malbec, Argentina, 15	\$11
Concannon, Cabernet, CA, 15	\$9
Chateau Les Granges, Bordeaux, France, 16	\$10
Fortress, Cabernet, Alexander V, Sonoma, 15	\$14

Ask for a Halyards iPad to review a complete list of our wines, beers and specialty cocktails

Bartender Highlights

HONEY AND THE GOOD THYME BEAR \$11

Highwest Bourbon, Fresh Lemon Juice, Honey Syrup

JALAPENO RITA \$10

Tantco Jalapeno Tequila, Tres Panchos Tequila, Fresh Citrus Mix

RICHLAND DAIQUIRI \$12

Richland Rum from Brunswick, GA, Fresh Lime Juice, Simple Syrup

TENNESSEE SIDECAR \$11

Jack Daniels Tennessee Rye Whiskey, Triple Sec, Fresh Lemon

APEROL FIZZ \$10

Italian Aperol, Rum Limon, Fever Tree Soda

BASIL & GRAPEFRUIT \$10

Basil Infused Titos Vodka and Fresh Squeezed Grapefruit