



HALYARDS

APPS

Crispy Calamari Fried with Jalapeno, Mandarin Oranges, and Citrus Aioli	\$8
Yellowfin Tuna Tartare Tossed with Diced Avocado, Sesame Soy Vinaigrette and Scallion	\$9
Goat Cheese Ravioli with Brown Butter, Artichoke Hearts, and Lemon	\$7
Beef Tenderloin and Macadamia Nut Eggroll with Cabbage, Scallion, Carrots, and Red Pepper over Spicy Mustard Sauce and Asian BBQ Sauce	\$9

SOUPS AND SALADS

Creamy Blue Crab Bisque	\$7
Shot of Sherry	\$3
Soup of the Day	Market
Housemade Mozzarella and Marinated Tomatoes with Basil, Balsamic Vinegar and Grilled Sourdough Bread	\$9
Iceberg Wedge with Grape Tomatoes, Grilled Red Onion, Bacon, Gorgonzola Crumbles And Blue Cheese Dressing	\$8
House Salad with Grilled McIntosh Peaches, Goat Cheese, Candied Pecans, and Balsamic Vinaigrette	\$7
Belgian Endive Tossed with Baby Greens, Gorgonzola, Granny Smith Apples, Candied Walnuts and Raspberry Vinaigrette	\$7
Heart of Romaine Caesar – Crispy Romaine Lettuce, Parmigiano Reggiano, and Croutons	\$7

SMALL PLATES

Fish Tacos with Flour Tortillas, Refried Blackbeans, Pineapple-Mango Salsa, and Cumin Sour Cream	\$13
Mayport Grouper over Creamed Corn Grits with Chilled Asparagus Salad and Tomato Vinaigrette	\$16
Lump Blue Crab Cakes – Buttery Cakes over a Local Tomato and Cucumber Salad with a Rice Wine Vinaigrette and Creole Remoulade Sauce	\$14
Sauteed Local Catch with Mashed Sweet Potatoes, Green Beans Tossed with Vidalias Pecans, and Brown Butter-Lemon Vinaigrette	Market



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ENTREES

Pan Seared Scottish Salmon over Sautéed Spinach, Sweet Summer Corn, Balsamic Emulsion, Roasted Red Pepper Salad and Pea Shoot Pesto	\$24
Wild Georgia Shrimp and Cheese Grits – Creamy Stone Ground Grits Topped with Sautéed Shrimp in Andouille Gravy and Green Beans	\$21
Seared Yellowfin Tuna over Chive Mashed Potatoes, Steamed Thin Carrots and Snow Peas and a Plum Wine Reduction with Pickled Ginger	\$26
Sautéed Alaskan Halibut over Darien Shrimp Succotash of Black Eye Peas, Zipper Peas, Summer Peas, Corn, Sweet Onions, and Tomato Vinaigrette	\$27
Sautéed Local Catch with Mashed Sweet Potatoes, Green Beans Tossed with Vidalias and Pecans, and Brown Butter-Lemon Vinaigrette	Market
Bacon Wrapped Chicken Breast with Creamed Corn, Steamed Asparagus, and Pan Dripping Gravy	\$19
Marinated and Grilled Hanger Steak with Mashed Potatoes, Grilled Broccoli, and Vidalia Onion and Tomato Jam	\$25
Grilled N.Y. Strip with Sweet Potato Fries, Sautéed Shiitakes, and Soy Lime Butter	\$29
Grilled 8oz Filet over Roasted Fingerling Potato Hash with Mushrooms, Bacon, Roasted Red Peppers and Onions, Grilled Asparagus and Peppercorn Bordelaise	\$31

SIDES

Mashed Potatoes	\$3	Creamed Corn Grits	\$5
Steamed Asparagus	\$4	Green Beans	\$4
Shrimp Succotash	\$7	Grilled Broccoli	\$4

Chef de Cuisine Adam Jones