



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
Lobster Ravioli with Saffron Butter and Wilted Spinach	\$12
Shrimp and Vegetable Tempura with Sweet Potato, Green Beans, and Sweet Thai Chili	\$9

SOUPS AND SALADS

Creamy Blue Crab Bisque	\$7
Shot of Sherry	\$3
Soup of the Day	Market
Iceberg Wedge with Cherry Tomatoes, Grilled Red Onion, Bacon, Gorgonzola Crumbles And Blue Cheese Dressing	\$8
House Salad with Crispy Bacon, Apple, Cherry Tomato, and a Creamy Goat Cheese 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

Zinfandel Braised Beef Tacos- Diced Short Ribs and Chipotle Bordelaise in a Flour Tortilla, Guacamole, Sour Cream, and Pico de Gallo	\$12
House Ground Hamburger with White Cheddar, Local Arugula, Tobacco Onions, And Housemade BBQ Sauce on a Toasted Kaiser Roll	\$14
Steamed PEI Mussels Steamed with Chorizo Sausage, White Wine, Garlic, Herbs and Butter with Grilled Sourdough	\$13
Sautéed Crabcake Po' Boy – Lump Crabcake on a Roll with Southern Cole Slaw and Housemade Tartare Sauce	\$12



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ENTREES

Pan Seared Atlantic Salmon- Parmigiano Gnocchi, Carrots, Green Beans, Butternut Squash and Tomato Butter	\$22
Seared Yellowfin Tuna over Wasabi Mashed Potatoes, Steamed Thin Carrots and Snow Peas and a Plum Wine Reduction with Pickled Ginger	\$26
Pan Seared Flounder over Georgia Shrimp and Butter Bean Stew with Lemon Oil And Basil Pesto	\$24
Wild Georgia Shrimp and Cheese Grits – Creamy Stone Ground Grits Topped with Sautéed Shrimp in Andouille Gravy	\$21
Pan Seared Scallops Four Ways- Potato Hash and Clam Sauce; Fried Avocado and Red Pepper Salsa; Grits and Andouille Gravy; Arugula and Lemon Vinaigrette	\$28
Catch of the Day, Your Way Sautéed and Served with Asian, Greek, or Creole Influence	Market
Marinated and Grilled Pork Chop over Red Beans and Rice, Grilled Broccoli, and Creole Tomato Stew	\$24
Braised Short Ribs Parmigiano Reggiano Mashed Potatoes, Sautéed Brussels Sprouts, And Natural Jus with Gremolata	\$25
Grilled N.Y. Strip with Sweet Potato Fries, Sautéed Shiitakes, and Soy Lime Butter	\$29
Grilled 8oz Filet over Asparagus and Spaghetti Squash, Potato Hash, Gorgonzola Butter and Bordelaise	\$33

SIDES

Mashed Potatoes	\$3	Housemade Gnocchi	\$5
Steamed Asparagus	\$4	Green Beans	\$4
Sautéed Spinach	\$4	Butter Beans	\$4

Chef de Cuisine Adam Jones

THREE COURSES FOR \$33

Your Choices:

Crispy Calamari Fried with Jalapeno, Mandarin Oranges, and Citrus Aioli

Blue Crab Bisque

House Salad with Bacon, Apple, Cherry Tomato, and a Creamy Goat Cheese Vinaigrette

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Pan Seared Atlantic Salmon- Parmigiano Gnocchi, Carrots, Green Beans, Butternut Squash and Tomato Butter

Marinated and Grilled Pork Chop over Red Beans and Rice, Grilled Broccoli, and Creole Tomato Stew

Wild Georgia Shrimp and Cheese Grits – Creamy Stone Ground Grits Topped with Sautéed Shrimp in Andouille Gravy

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Brownie Ice Cream Sandwich

Vanilla Ice Cream, Chocolate and Caramel Sauces, and Candied Walnuts

Vanilla Crème Brulee

Caramelized Sugar Crust

DESSERTS

Brownie Ice Cream Sandwich

\$7

Vanilla Ice Cream, Chocolate and Caramel Sauces, and Candied Walnuts

Vanilla Crème Brulee

\$7

Caramelized Sugar Crust

Pecan Pie Bread Pudding

\$7

Bourbon Laced Pound Cake Baked with Pieces of Pecan Pie and Sauce Anglaise

Apple Upside Down Cake

\$7

Caramelized Apples and Vanilla Ice Cream

Ice Cream and Sorbets

\$7

I Scream, You Scream,.....