

deep blu

SEAFOOD GRILLE

STARTERS

She Crab & Corn Chowder

alabama blu crab meat | roe | sherry

*Cline Estate, Chardonnay, California**

deep blu crab cake

roasted garlic | micro herbs

*Joel Gott, Sauvignon Blanc, California**

Baby Gem Lettuce

Farro | prosciutto | cornbread croutons | black garlic emulsion

parmigiano

*50 Degree, Riesling, Germany**

ENTREES

Black & blu Linguine

vita squid ink pasta | lump crab meat | arugula | cherry tomatoes

marcona almonds | parmigiano

*Cline Estate, Chardonnay, California**

Grilled Local Catch

alabama blu crab meat | quinoa | mango | avocado aioli

blackberry gastrique

*Parker Station, Pinot Noir, California**

Grilled Dry Aged Pork Chop

stone ground grits | pickled watermelon | caramelized fennel

bacon jus

*William Hill, Cabernet Sauvignon, California**

DESSERTS

Cauliflower Bread Pudding

rum raisins | marcona almonds | coconut-curry anglaise

*La Marca, Prosecco, Italy**

Chocolate Tart

raspberry confit | chantilly cream

*La Marca, Prosecco, Italy**

ADDITIONS

Wine Pairing*	20
Tiger Shrimp	14
Crispy Brussels Sprouts	10
Hasselback Potatoes	12
blu Crab Mac & Cheese	18