

APPETIZERS

Cauliflower Bisque

Hazelnut Pistou

Organic Little Gem Caesar Salad

Manchego | White Anchovy |
House Caesar | Shaved Crouton

Prince Edward Island Mussels

Spicy Coconut Broth | Sake |
Chorizo | Grilled Sourdough

ENTREES

Lobster Linguine

Roasted Tomato | Garlic Confit | Mascarpone |
Crouton | Chives | Old Bay

Le Rime Banfi, Pinot Grigio, +\$12

Blackened Jail Island Salmon

Roast Fingerlings | Wilted Spinach |
Heirloom Tomatoes | Dill & Buttermilk Dressing

Battle Creek Reserve, Pinot Noir, +\$15

Brined & Roasted Joyce Farms Half Chicken

Cheese Grits | Fresh Market Vegetables |
Chicken Jus

Skyside, Cabernet Sauvignon, +\$16

DESSERTS

Mexican Spiced Chocolate Cake

Mezcal Caramel

Lemon Crème Brulée

Rosemary Cookie

Cannoli Mason Jar

Ricotta | Mascarpone | Dark Chocolate
Ganache | Cannoli Crumb

\$40 PER PERSON

SUGGESTED WINES BY THE GLASS ARE ADDITIONAL

deep blu

SEAFOOD GRILLE & SUSHI

Please inform your server of any dietary restrictions.
Raw & under cooked food may be hazardous to your health.
Prices exclusive of tax and gratuity. 18% gratuity added to parties of 6 or more.