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# Holiday Menu

## Starters:

**GF** - Gluten Free

**GFO** - Gluten Free Options

Pork Belly Lettuce Wraps \$10 **GFO**

Slow roasted and glazed pork belly, pickled daikon & carrot, and srirachi mayo in lettuce cups. Served with housemade watermelon rind kimchi

Substitute diced tuna dressed in poke sauce for \$4

Fish Dip \$9 **GFO**

Smoked mahi mahi fish dip served with flatbread crackers

Fried Pickles \$8

Housemade pickle spears panko fried, served with tiger sauce and ranch dressing

Shrimp Cocktail \$10 **GF**

Perfectly steamed shrimp served with cocktail sauce

House Cured Bacon Wrapped Scallops \$14 **GFO**

Grilled and glazed with a pomegranate reduction

She Crab Soup

Bowl \$8.5    Cup \$5.5

Escargot \$10

Broiled in our house made garlic butter

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## Entrees:

Grouper Caponata \$35 **GFO**

Charbroiled Grouper served with a grilled vegetable medley, roasted garlic mashed, and topped with a lemon vinaigrette

Shrimp & Grits \$22

Shrimp and housemade andouille sausage sauteed in etouffee sauce and served with creamy Conagree & Penn Rice Grits. Topped with pickled fried okra and bacon "rinds"

Mahi Mahi \$29

Panko fried Mahi served with mango salsa and roasted garlic mashed potatoes

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### Seafood Platter \$34

Lobster tail, flounder, scallops, and shrimp fried to perfection

### Almond Crusted Red Snapper \$34

American Red Snapper almond crusted, served with garlic mashed potatoes and madeira beurr blanc

### Blackened Salmon Salad \$22 **GF**

Blackened salmon, cashew crusted goat cheese, dried fruits, bell pepper, and sunflower seeds served on greens.

Horseradish Louie Dressing

### Maine Lobster Saute \$34

Lobster, shrimp, and mussels sauteed in a rich diane butter sauce with zucchini, sundried tomatoes, and arugula.

Tossed with penne pasta

### Chicken Stack \$21 **GFO**

Blackened chicken breast served on top a yukon gold potato cake, ginger and soy glazed edamame, topped with srirachi aioli and wasabi aioli

### Ribeye Gorgonzola \$31 **GFO**

Grilled ribeye topped with bacon bits, caramelized onions, and gorgonzola cheese

### Beef Wellington \$36

Filet topped with dijon, prosciutto, and mushroom duxelle.

Baked to perfection in puff pastry

### Norwoods Filet \$34 **GFO**

Two 4 oz filet medallions served on a yukon gold potato cake, topped with cabernet demi glace, chive oil, and fried pickled red onion. Add grilled shrimp for \$13

Thank you for celebrating your holiday with us!

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