



Starters:

Tempura Fried Lobster Tail/wasabi honey mustard \$17
Smoked Salmon/capers, onion, baby arugula, shallot dill aioli \$11
Grilled Jerk Shrimp Skewers/black bean mango relish \$11
Crab & Goat Cheese Fritters/red pepper Jelly \$10
Jumbo Lump Crab Cake/lemon Buerre Blanc, chive oil \$14
Flash Fried Calamari/pickled jalapenos, aioli, marinara \$8
Grilled Thai Shrimp/hearts of Bibb, red onion, cabbage, rice powder, mint \$12
Half Shell East Coast Oysters/horseradish, mignonette, cocktail \$12/22
Sambal Chicken Spring rolls/soy chili ponzu \$7
Seafood Gumbo/crawfish, Andouille, rice \$4.5/8
Shrimp & Lobster Fondue/smoked Gouda, Fontina \$13
Steamed Mussels/garlic lobster cream, leeks, basil, baguette \$11
Tuna Tartar, sesame, crushed peanuts, scallions, shallots, cilantro \$12
New England Clam Chowder \$4.5/8

Salads:

BLT/iceberg wedge, pecan smoked bacon, grape tomatoes, crumbled Bleu cheese \$6
Hearts of Romaine/Caesar, aged parmesan, chili garlic croutons, anchovy \$7
Greek Salad/Olives, cucumber, red onions, peppers, tomatoes, oregano dressing \$8
Spinach & Arugula/sundried cranberries, local goat cheese, marcona almonds, cider vinaigrette \$7
Seared Tuna Salad/ mixed greens, cucumber, tomato, avocado, crispy wontons, Tempura fried egg, tomato ginger dressing 16

Add: Shrimp \$9, Chicken \$6, Salmon \$10, Steak\$12

Tired of the Sea:

Blackened Beef Tenderlion/grilled shrimp, remoulade, sautéed spinach \$36
AU Poivre New York Strip/sautéed mushrooms, caramelized onions, shallot brandy cream \$28
Ground Shortrib Brisket Burger/cheddar, smoked bacon, grilled onions, toasted brioche \$12
Coffee Crusted Ribeye/garlic mashed, veal jus \$28
Half Roasted Chicken/smashed potatoes, sautéed thin green beans \$ 14
Tortilla Fried Chicken/ancho chile, chipotle mashed potatoes \$ 10
Chargrilled Marinated Skirt Steak/Chipotle mashed, veal jus \$20

From the Sea:

Blackened Amberjack /roasted fingerling, leeks, arugula, Anis-tomato Broth \$20
Jerk Grilled Salmon/saffron rice, black bean mango relish \$17
Logan Turnpike Shrimp n Grits/Andouille, spinach, tomatoes \$17
Old Bay Fish Fry/Blue Cod, cabbage slaw, fries jalapeno tartar \$15
Lobster Boil/Andouille,red potatoes,corn, saffron, lobster broth, vermouth, red pepper rouille \$22
Pan Fried Trout/soft polenta, grilled asparagus, red pepper rouille \$18
Pan Seared Sea Scallops/lobster corn succotash, poblanos, okra, butterbeans \$24
Pepper Seared Tuna/steamed rice, young spinach, hoisin chili broth \$24
Shrimp Po Boy/shredded lettuce, tomato, spicy Remoulade \$12
Shrimp Tagliatelle/roasted corn,black beans,julienne peppers,chipotle cream, aged parmesan \$16
Sweet Chili Glazed Swordfish Steak/ginger risotto, edamame, shiitakes \$22
Pan Sautéed Flounder/roasted garlic mashed potatoes, thin green beans, lemon caper butter \$22

Sides:

French Fries 4~ Garlic Green Beans 5~ Lobster Mac & Cheese 12~ Roasted Fingerling Potatoes 4
Saffron Rice 4~ Seasonal Vegetables 5~ Smashed Potatoes 4~ Truffle Cream Corn 5~ Grits 4

8670 Main Street, Woodstock, Georgia 30188

(B) 770-627-3006 (F) 770-726-9568

**Business Hours: Monday-Saturday 11:30am-4pm lunch,
Friday and Saturday 4pm -11pm dinner
Monday-Thursday 4pm-10pm dinner,
Sunday Brunch 10:30am-3:30pm,
Sunday Dinner 4pm-10pm**