



## Small Plates

**House Made Snowflake Rolls** Daily Butter & Infused Olive Oil 2 for \$7 | 3 for \$9 | 4 for \$11

**Soup of the Day** \$12

**Caesar Salad** Crispy Romaine, Pecorino, House Croutons, Anchovies \$14

**Poached Pear Salad** Greens, Blueberries, Grapes, Goat Cheese, Walnuts, Croutons, Honey Mustard Vin \$18

**Watermelon Salad** Whipped Feta, Strawberries, Cucumbers, Pickled Onion, Candied Walnuts, Sherry Vin \$18

**Smoked Fish Dip** Salmon & Rotating Fish, Mascarpone, Lemon, Herbs, Pita Chips \$16

**Tuna Ceviche** Lime, Ginger, Cucumber, Onion, Tomato, Jalapeno, Avocado, Cilantro, Fried Cassava \$20

**Charcuterie** Chef's Selection of Cheeses, Cured Meats, and Accoutrements \$29

## Mains

**Burger** Brioche, Cheddar, LTO, Pickle, Kettle Chips \$19 | Add Bacon \$3

**Shrimp or Lobster Fried Rice** Peas, Carrots, Napa Cabbage, Fried Egg, Soy Sauce, Sesame Oil, Chipotle \$26 | \$32

**Tuna Poke** Sushi Rice, Ponzu Marinade, Cucumber, Radish, Avocado, Pineapple, Seaweed Salad, Sesame Seeds \$28

**Pan Seared Salmon** Skin-On, Teriyaki Glaze, Sushi Rice, Seasonal Veggie, Sesame Seeds \$29

**Brick Chicken** Roasted Fingerlings, Scallion Aioli, Pan Sauce, Radish Salad \$32

**Pan Seared Scallops** Creamy Corn Puree, Green Apple, Cilantro & Chili Chutney MP

**Pasta of the Day** Chef's Choice house-made pasta, protein & sauce MP

**Fish of the Day** Daily Puree, Seasonal Veggies, Sauce Accompaniment MP

**Steak of the Week** Rotating Selection of Steak with Seasonal Accompaniments MP

302-616-1795

\*Parties of 8+ OR checks split more than three ways are subject to automatic 25% gratuity\*  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness