

Snacks

Warm Marinated Olives V|GF|DF 12

Chicken Wings GF 17

buffalo | BBQ | teriyaki | honey mustard
jerk rub | dry rub

Drunken Mussels DF 17

roasted tomato | fresh herbs | focaccia

Scallops and Gnocchi 17

roasted mushrooms | spinach and asparagus
puree | parsnip chips | micro cilantro

Whipped Ricotta V 15

castlevetrano tapenade | charred lemon
chili olive oil | pita bread

Soups & Salads

Seasonal Soup 11

chefs creation

She-Crab Soup GF 14

lump crab | scallions

Caesar Salad 15

shaved parmesan | croutons

Arugula Salad GF | V 16

shaved manchego | toasted pine nuts
rehydrated cherries | apple slices
apple cider vinaigrette

Entrees

Cheddar Smash Burger 18

cheddar cheese | shredded lettuce | tomato
shaved red onion | whole grain mustard aioli

Hot Honey Grilled Chicken Sandwich 18

grilled chicken breast | dill pickles | mustard
aioli | hot honey | shredded lettuce | shaved
red onion | roasted tomato on a potato bun

Pan Seared Salmon* 38

crispy fried enoki mushrooms | spinach
risotto | red pepper mustard cream

Pork Schnitzel 32

breaded pork loin | whipped potatoes | pickled
red onion arugula | shaved parmesan salad
mustard cream sauce

Braised Chicken Leg GF 30

parsnip puree | lentils | asparagus

Braised Short Rib 38

roasted garlic and mushroom risotto | sautéed
arugula | basil oil | fried arugula | herb butter

Ahi Tuna Steak DF 32

ginger carrot puree | jasmine rice
sesame soy green beans | cilantro

Sweets

Mango Brulee 10

bruleed mango custard | diced mango pieces
strawberry mango “pico de gallo”
coconut whipped cream

Pan Fried Banana Bread 10

candied walnuts | salted caramel ice cream
raspberry coulis



An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity.

Additional tip is not necessary, but always appreciated.

*May contain raw or undercooked ingredients; Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if any person in your party has a food allergy.

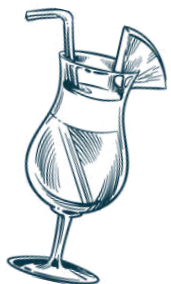


RUM BAR SPECIALTIES



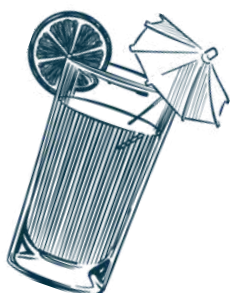
PAINKILLER | 13
sailor jerry spiced rum, pineapple juice
orange juice, cream of coconut,
pinch of nutmeg

COCONUT MOJITO | 12
rumhaven coconut rum, cream of coconut
mint leaves, lime wedges, soda water



MAI TAI | 13
bacardi white rum, triple sec, fresh lime juice,
orgeat syrup, myers's dark rum

APRICOT RUM MARTINI | 13
myers's rum, pineapple juice,
fresh lime juice
giffard abricot du roussillon



BAHAMA MAMA | 14
rumhaven coconut rum,
blue chair bay banana rum,
pineapple juice, orange juice,
splash grenadine,
kraken dark rum

CLASSIC COCKTAILS

ESPRESSO MARTINI | 16
chopin potato vodka | finest call espresso
kahlua | simple syrup

STRAWBERRY MULE | 13
titos handmade vodka | strawberry puree
fever-tree ginger beer | fresh lime

RUM OLD FASHIONED | 14
appleton estate rum | orange peel
bordeaux cherry | angostura bitters | simple

COASTAL MARGARITA | 14
hornitos cucumber jalapeno tequila
homemade margarita mix | black salt half rim

RUM NEGRONI | 13
diplomatico mantuano rum | campari
sweet vermouth | orange bitters

BEER

DOMESTIC | 7
Bud Light, Budweiser, Coors Light, Michelob Ultra,
Miller Lite, Blue Moon, Stella Artois

IMPORTED | 8
Corona, Corona Light, Heineken, Heineken 0.0

DRAFT BEER
Michelob Ultra | 7
Modelo Especial | 8
Voodoo Ranger IPA | 8
Samuel Adams Boston Lager | 8
Rotating Local Craft Selection | 9

RUM

APPLETON ESTATE SIGNATURE BLEND | 12
DIPLOMATICO MANTUANO | 12
KIRK & SWEENEY RESERVA | 13
CANEROCK SPICED JAMAICAN | 15
DIPLOMATICO PLANAS | 13
DIPLOMATICO RESERVA EXCLUSIVA | 18
FLOR DE CANA ECO 15 YEAR | 18
MUDDY RIVER BASIL CAROLINA | 11
MUDDY RIVER SPICED CAROLINA | 10
SANTA TERESA 1796 | 15
PLANTERAY 5 YEAR | 12
TEN TO ONE CARIBBEAN DARK | 13
TEN TO ONE CARIBBEAN WHITE | 11