



FOR THE TABLE

\*OYSTERS ON THE HALF SHELL \$24

APPLE & YUZU MIGNONETTE, LEMON PEARLS  
BLOODY MARY COCKTAIL SAUCE, PARSLEY OIL

FRIED OYSTERS \$25

ANCHO CHILI REMOULADE, SMOKED TROUT ROE  
BASIL & YUZU GEL, DAIKON, CITRUS FOAM

BREAD SERVICE \$11

HOUSE ROSEMARY & GARLIC FOCACCIA, CHARRED SCALLION BUTTER  
INFUSED OLIVE OIL

SMALL PLATES

SHRIMP TOAST \$17

HOUSE ROSEMARY FOCACCIA, CHILI BROTH  
SAUSAGE, DAIKON, SCALLION

CALAMARI \$18

CORN FLOUR DUSTED, SWEETY DROP PEPPERS,  
BLACK GARLIC SWEET CHILI SAUCE, RADISH, SCALLION

CRAB CAKES \$19

ANCHO CHILI REMOULADE, BLACK BEAN & CORN SALSA,  
CRISPY ARUGULA, SWEET BASIL SAUCE

BRUSSEL SPROUTS \$12

ROASTED GARLIC & BLACK PEPPER HONEY, BACON,  
GOAT CHEESE, CANDIED PECAN, MUSTARD SEED

DEVEILED EGGS \$15

TRUFFLE AIOLI, CHIVE FILLING, PICKLED MUSTARD SEED  
CRISPY PANKO, SMOKED TROUT ROE

CHICKEN WINGS \$18

BUFFALO

BUFFALO SAUCE, BLUE CHEESE BRULEE,  
BABY CARROT CHIPS, CELERY LEAF

CAJUN BOURBON BBQ

BLUE CHEESE SOUR CREAM, PINEAPPLE SLAW, SCALLION

CARIBBEAN JERK

PICKLED JALAPENO, CHIMICHURRI, PECORINO ROMANO

BLACK GARLIC SWEET CHILI

CHILI CRUNCH, TOASTED SESAME SEED, DAIKON HERB SALAD,  
LIME VINAIGRETTE

HANDHELDS

ALL HANDHELDS SERVED WITH TRUFFLE FRIES  
ENHANCE YOUR HANDHELD BY SUBSTITUTING ONION RINGS OR SIDE SALAD \$3

\*RIVERS EDGE SMASH BURGER \$19

CARAMELIZED ONIONS, ROASTED MUSHROOMS,  
MUENSTER CHEESE, TOMATO JAM, ARUGULA, BRIOCHE BUN

\*BLACK & BLEU SMASH BURGER \$19

BLACK GARLIC MAYO, PEPPER JACK, BLUE CHEESE,  
ROASTED MUSHROOMS, RED ONION, BIBB LETTUCE

\*STEAK & CHEESE \$22

CARAMELIZED ONIONS, GREEN PEPPER CRÈME FRAICHE  
SMOKED GOUDA CHEESE WHIZ, MARINATED STEAK  
HOUSE ROSEMARY FOCACCIA

TURKEY BLT \$17

EVERYTHING SPICED BAGEL, JALAPENO CREAM CHEESE,  
CARIBBEAN JERK GLAZE, BACON, BIBB LETTUCE, TOMATO

COASTAL STREET TACOS \$18

BLACKENED MAHI & GROUPER, PINEAPPLE SLAW, SOUR CREAM CREMA  
PICKLED ONION, RADISH, SCALLION, CORN TORTILLA

MAHI SANDWICH \$18

CORNFLAKE CRUSTED BEER BATTERED MAHI, CHIPOTLE  
MAYO, BIBB LETTUCE, TOMATO, PICKLED ONION, BRIOCHE BUN

BUFFALO CHICKEN SANDWICH \$18

FRIED CHICKEN BREAST, HOUSE BUFFALO SAUCE, PICKLES  
PINEAPPLE SLAW, BLUE CHEESE CRUMBLES, BRIOCHE BUN

FRIED OYSTER SLIDERS \$17

ANCHO CHILI REMOULADE, CHIPOTLE MAYO, PICKLED ONION  
TOMATO, PINEAPPLE SLAW, HAWAIIAN ROLLS

ARTISAN GREENS

ENHANCE SALADS WITH GRILLED CHICKEN \$8, \*SALMON \$11, SHRIMP \$11

HOUSE SALAD \$15

ARTISAN GREENS, STRAWBERRY, BLUEBERRY, HEIRLOOM  
CHERRY TOMATO, CUCUMBER, FRIED GOAT CHEESE,  
SWEET ONION DRESSING

CHARRED ROMAINE \$16

SPICED CHICKPEA, RADISH, BACON, PECORINO ROMANO,  
CRISPY ARUGULA, HERBED CROUTON, CAESAR DRESSING

CHOPPED COBB \$17

ICEBERG, GRILLED CHICKEN BREAST, HEIRLOOM CHERRY TOMATO,  
HARD BOILED EGG, CUCUMBER, BACON, BLUE CHEESE CRUMBLES,  
PICKLED ONION, SMOKED RANCH DRESSING

STARTING AT 5PM

GULF SEA-FOAM GROUPER \$39

CITRUS FOAM, SWEET BASIL SAUCE, CORN & PEA SUCCOTASH  
HEIRLOOM TOMATO RELISH, HONEYCOMB

\*CARNE ASADA NY STRIP \$42

BLACK BEAN & CORN SALSA, CHIPOTLE DEMI-GLACE, SHALLOT RINGS  
CILANTRO PICKLED ONION & CREMA PUREES, MASHED POTATO

\*ALMOND CRUSTED SALMON \$32

SWEET POTATO PUREE, PICKLED JALAPENO, AVOCADO,  
MAPLE CHIPOTLE GLAZE, ASPARAGUS, BACON, CILANTRO

\*STEAK FRITES \$36

MARINATED STEAK, CHIMICHURRI  
TRUFFLE FRIES

WILD MUSHROOM STUFFED CHICKEN \$32

BOURSIN CREAM SAUCE, PUFF PASTRY, MUSHROOM DUXELLE,  
PARSLEY OIL, CONFIT POTATO, GREEN PEPPER CRÈME FRAICHE,  
SMOKED TROUT ROE

\*APPLE BRINED BONE-IN PORK CHOP \$38

BOURBON BBQ GLAZE, BLUE CHEESE SOUR CREAM, BAKED BEANS,  
CHILI GARLIC CORN, FRIED MAC & CHEESE

SHAREABLE SIDES \$10

MASHED POTATO

TRUFFLE GARLIC OIL, CELERY LEAF

TRUFFLE FRIES

TRUFFLE OIL, PECORINO ROMANO, ROSEMARY

ASPARAGUS

BLACK GARLIC MAYO, ROASTED MUSHROOMS,

CHILI GARLIC CORN

CHILI BUTTER, CILANTRO, BLUE CHEESE SOUR CREAM

ONION RINGS

CHIPOTLE MAYO, PECORINO ROMANO

BAKED BEANS

BACON, SMOKED GOUDA CHEESE WHIZ

AFTER-DINNER DELIGHTS

KEY LIME PIE \$14

GRAHAM CRACKER STREUSEL, DEHYDRATED LIME,  
MINT & HONEY WHIPPED CREAM, BLUEBERRY SAUCE

CHOCOLATE 5 WAYS \$15

MILK CHOCOLATE GANACHE & PEANUT BUTTER, DARK CHOCOLATE & CHILI MOUSSE,  
ICE CREAM, WHITE CHOCOLATE COCONUT SAUCE, CHOCOLATE CHIP COOKIE CRUMBLE

LOCAL STRAWBERRY CAKE \$14

STRAWBERRY SORBET, STRAWBERRY & BLUEBERRY COMPOTE  
BASIL & YUZU GEL, WHIPPED CREAM, LEMON PEARLS

CHEFS ICE CREAM SUNDAY \$9

CHOCOLATE & VANILLA ICE CREAM, BRULEED BANANA, TOASTED COCONUT  
STRAWBERRY & BLUEBERRY COMPOTE, WHITE CHOCOLATE COCONUT SAUCE

BUTTERSCOTCH WHITE RUSSIAN \$15

KAHLUA, E11 EVEN VODKA, HALF & HALF  
BUTTERSCOTCH SCHNAPPS

PINK SQUIRREL \$15

CRÈME DE CACAO, CRÈME DE NOYAUX  
HEAVY CREAM, NUTMEG

PARTIES OF 6 OR LARGER WILL BE ON ONE CHECK WITH AUTO GRATUITY OF 18%

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS

Executive Chef: Thomas Parker  
Sous Chef: Cory MacNeel