



# Valentine's Menu

Saturday - Sunday | 5pm-9pm

## Starters

Rustic Tomato Basil Soup \$4/\$6

French Onion Soup \$8

Mini Crab Cakes \$14

LUMP BLUE CRAB WITH ROASTED CORN SALSA AND TARTAR SAUCE

Nana's Brie & Pear Honey \$14

TOASTED PECANS AND GRILLED BREAD

Angry Gator Bites \$14

FRIED GATOR, PEPPER JELLY, WATERCRESS AND LEMON AIOLI

Pan Seared Scallops with Pork Belly \$16

WATERCRESS, WALNUT BROWN BUTTER, FRIED THYME AND BALSAMIC REDUCTION

## Salads

ADD CORNMEAL FRIED OYSTERS, GRILLED CHICKEN OR SHRIMP \$5

Rustic Table Caesar \$7/\$12

GRILLED ROMAINE HEART, SHAVED PARMESAN, AND CROUTONS

"Comeback" BLT Salad \$12

ROMAINE, TOMATO, CUCUMBER, CROUTONS, BACON, & COMEBACK SAUCE

The Wedge Salad \$12

BACON, TOMATOES, BLUE CHEESE CRUMBLES OVER ICEBERG WEDGE AND BLUE CHEESE DRESSING

## Main

Shrimp 'N' Grits \$21

CREAMED CORN GRITS, SHRIMP, SAUSAGE, TOMATOES, PARSLEY, BUTTER, WHITE WINE AND LEMON

Blackened Mahi \$26

DIRTY GRITS, CRAWFISH, SAUSAGE, TOMATO, CORN SALSA, FRENCH GREEN BEANS & LIME BROWN BUTTER

Meatloaf Dinner \$21

ANGUS BEEF MEATLOAF WITH MASHED POTATOES, BROWN GRAVY AND COLLARDS

Seafood Pesto \$27

SCALLOPS, SHRIMP, CLAMS, & WHITE FISH OVER FETTUCCINE WITH A BASIL PESTO CREAM SAUCE AND WILTED SPINACH

Fried Chicken \$18

FRIED BONELESS CHICKEN BREAST, LIMA BEANS, MASHED POTATOES & BROWN GRAVY

Petite Filet \$36

CRAB STUFFED SHRIMP WITH ASPARAGUS, BLUE CHEESE STUFFED BLISS POTATOES AND HOLLANDAISE

Pecan Encrusted Grouper \$34

WILTED ARUGULA, TOMATO, BABY CARROTS, BEETS, FINGERLING POTATOES AND BURRE BLANC

Horseradish Encrusted Pork Loin \$28

COLLARD GREENS AND HOPPIN JOHN