

CAVIAR SERVICE

Served with beignets, crème fraîche & chives

BOWFIN 30

Bold, wild-caught American roe with firm texture and a satisfying pop. It delivers a rich, earthy flavor, with mild spice, and a clean finish.

PADDLEFISH 45

Small, glossy pearls with a nutty, earthy profile and a lingering minerality. A refined American caviar, sustainably sourced.

HACKLEBACK 60

Rich and complex with firm black pearls, offering flavors of roasted nuts, butter, and sea air. A bold and traditional choice.

SMALL PLATES

SERRANO HUSHPUPPIES 14

Creamy maque choux, dill, green tomato chow chow

TUNA TARTARE 17

Squid ink cracker, aioli, smoked beets

SHRIMP COCKTAIL 18

Six boiled and chilled gulf shrimp, cocktail sauce

STEWED LOUISIANA OKRA 14

Tomato alla norma, urfa pepper, heirloom sesame

CAPRESE SALAD 17

Heirloom tomato, red onion, basil, buffalo mozzarella

SHRIMP BOULETTES 17

Spicy salami ragu, crispy kale furikake

CRAB SALAD 18

Crab, shrimp, shallots, celery, leeks, breadcrumbs

CHARBROILED OYSTERS (6) 21

Wild gulf oysters, garlic, butter, grana padano, bread crumbs

OYSTER PURLOO 19

Carolina gold rice, smoked ham hock, porcini

PARKER HOUSE ROLLS 12

Burnt leek and bonito butter

FRENCH FRIES 12

Parmesan, truffle aioli

SEAWORTHY

OYSTERS

COCKTAILS

LARGE PLATES

POACHED HALIBUT 32

Tomato broth, sunflower, spring pea, basil, chive

SHRIMP & GRITS 29

Gulf shrimp, garlic, parmesan, guinea flint grits

SEAWORTHY ROLL 29

Crawfish tails, red onions, celery, orange aioli, potato salad

FISH & CHIPS 29

Beer battered, sauce gribiche, seasoned fries

WAGYU BURGER 24

Sharp white cheddar, remoulade onion, pickle, lettuce, tomato, fries

BOUDIN AND GRAVY 26

Braised duck leg, guinea flint grits, fine herbs

SWEETS

FROZEN KEY LIME PIE 13

Graham butter, coconut mousse

CHOCOLATE HAZELNUT TART 14

Chocolate cremeux, hazelnuts
strawberry gel

For your safety, please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. A 3% Kitchen Support charge benefits our kitchen staff directly; this charge is optional and can be removed upon request. For parties of six or more, a 20% gratuity may be applied. Each table may split the bill into no more than four even payments. We accept card and mobile payments only. Some items are cooked in refined peanut oil.

LAGERS & PILSNERS

MILLER HIGH LIFE 5
PARADISE PARK AMERICAN LAGER 8
MODELO 8
ORION JAPANESE LAGER 8
SKATER AID PILSNER 8
ABITA AMBER LAGER 8

ALES & PALES

HOLY ROLLER IPA 7
GHOST IN THE MACHINE IPA 12
BEST DAY HAZY IPA N/A 8

CIDERS

AVAL BRUT CIDER 8

SPARKLING

Simonnet-Febvre Cremant de Bourgogne Brut NV 14
Chardonnay, Pinot Noir, — Bourgogne France

Moet & Chandon 'Imperial' Brut NV 20
Chardonnay, Pinot Noir, Pinot Meunier — Champagne, France

ROSÉ

2024 Les Vignes de Bila-Haut 14
Cinsault, Grenache, Syrah — Côtes du Roussillon, France

WHITE

2022 Drouhin-Vaudon Chablis 14
Chardonnay — Burgundy, France

2022 Muscadet Sèvre-et-Maine "Sur Lie" 14
Melon de Bourgogne — Loire Valley, France

RED

2023 G.D. Vajra Langhe Rosso 14
Barbera, Nebbiolo, Dolcetto — Piedmont, Italy

SIGNATURE COCKTAILS

UMAMI GARDEN 15
Gin, lime, cucumber, soy sauce

SEAWORTHY MARTINI 15
Mezcal, vermouth, olive brine

BERRY IN BLOOM 15
Brut sparkling, elderflower liqueur, cranberry, soda

MARINER'S MOON 16
Rum, pineapple amaro, blueberry syrup, orgeat, lemon, mint

GOLDEN BUOY 16
Milk-clarified vodka, crème de cacao, orange juice, vanilla

UP IN SMOKE 16
Jalapeño mezcal, aperol, passionfruit, lime, egg white

BLACKBERRY JAM 16
Gin, blackberry, almond, rhubarb liqueur

HOLY WATER 16
Rum, cognac, almond, génepy

GEN Z 18
Gin, genepy, peach liquor, grapefruit bitters

POP POP 18
Buttered popcorn washed whiskey,
salted caramel, mole bitters

SEA PLANE 22
Hennessy XO, nonino amaro, citrus

ZERO-PROOF COCKTAILS

BUCK 8
Coconut water, almond, ginger, mint

VELVET HEAT 8
Strawberry-jalapeño syrup, lime, soda