

EXECUTIVE CHEF,

Enhet Gallardo P



High Point, NC

336-886-1010

126 EAST STATE AVENUE

SEA SHELLS

OYSTERS ON THE HALF*

*saltines, cocktail, lemon, hot sauce,
pink peppercorn mignonette*

1 DOZEN :: 1/2 DOZEN

MARKET PRICE

P.E.I. MUSSELS

*applewood-smoked bacon,
gorgonzola, shallots, soppin' toast*

12

MUNCHIES

GOAT CHEESE.....	8
<i>almond and cashew crusted; lingonberry-mango jam, toasted baguette</i>	
CRAB DIP.....	12
<i>boursin cheese, artichoke hearts, parmesan focaccia</i>	
EDAMAME.....	8
<i>oven-roasted; sea salt</i>	
SHRIMP COCKTAIL.....	12
<i>"old school", horseradish cocktail, lemon</i>	
POT STICKERS.....	8
<i>ground chicken, green onion, mandarin-sesame sauce, shaved carrots, crushed candied peanuts</i>	
OYSTERS.....	14
<i>flash-fried; alabama white bbq sauce</i>	
CRAB BISQUE.....	7
<i>sherry, jumbo lump crab, old bay</i>	

SMALL PLATES

CALAMARI.....	11
<i>panko-crusted; thai chili sauce & chipotle aioli</i>	
SHORT RIB.....	13
<i>braised; bok choy, hon-shimeji mushrooms, soy-hoisin sauce</i>	
AHI TUNA *.....	14
<i>seaweed salad, wasabi caviar, pickled ginger, daikon, furikake, sesame-ginger sauce</i>	
TACOS.....	9
<i>blackened flounder, pineapple-piri piri salsa, guacamole, kale-pickled shallot slaw, goat cheese</i>	
BBQ DUCK.....	14
<i>confit, polenta, braised kale, bbq jus</i>	
CRAB CAKE.....	12
<i>tomato relish, grilled artichoke-caper remoulade, lemon</i>	
BW SHRIMP.....	12
<i>pan-seared; shallots, garlic, budweiser-worcestershire broth</i>	
SMOKED CHICKEN AND MOZZARELLA RAVIOLI.....	12
<i>sun-dried tomato, portobella, marsala demi, arugula, shaved parmesan</i>	

SALADS

HOUSE.....	7
<i>sun-dried cherries, poached pears, blue cheese, candied walnuts, cucumber, champagne vinaigrette</i>	
CAESAR.....	7
<i>romaine + radicchio, fried artichoke hearts, tomatoes, white anchovies</i>	
OYSTER.....	12
<i>texas pete fried oysters, baby greens, shaved red onion & fennel, cucumber, tomatoes, bacon, gorgonzola dressing</i>	
WEDGE.....	8
<i>iceberg, applewood-smoked bacon, avocado, balsamic tomatoes, gorgonzola dressing, green onions</i>	
BEEF.....	9
<i>roasted red & golden beets, arugula, pickled shallots, prosciutto, toasted walnuts, feta cheese, raspberry-walnut vinaigrette</i>	
KALE.....	8
<i>roasted cauliflower, capers, green chick peas, tomatoes, french feta, shaved carrots, sunflower seeds, lemon-dijon vinaigrette</i>	

MAINS

FISH

SALMON ♦
24

TUNA ♦
29

BARRAMUDI ♦
24

GROUPER ♦
27

SAUCE SELECTIONS

orange-chipotle glaze, tomato relish, pineapple-piri piri salsa, goat cheese-chive butter, soy-ginger, oscar (\$4)

STEAKS

FILET MIGNON ♦ 39
"barrel cut"; boursin butter, cabernet demi

NY STRIP ♦ 35
bacon-bourbon molasses steak sauce, sun-dried tomato-gorgonzola butter

LARGE PLATES

SCALLOPS ♦ 28
pan-seared, cauliflower cream, charred corn, zucchini, spinach, fingerling potatoes, tomato-crab relish

BOUILLABAISSE ♦ 29
salmon, littleneck clams, mussels, shrimp, crab, fingerling potatoes, fennel, baby carrots, tomato-seafood broth

LAMB ♦ 27
braised lamb shank, mole sauce, toasted sesame seeds

BOLOGNESE 18
beef and pork ragu, pecorino romano, torchio pasta

PORK CHOP ♦ 27
grilled; goat cheese, polenta, braised kale, smoked chipotle-apple jus

SALMON ♦ 25
grilled; shrimp, shallots, artichoke hearts, white wine-saffron butter, tomato-crab relish

SHRIMP & GRITS 23
blistered tomatoes, shallots, tasso

CHICKEN 19
prosciutto, sage, oven-dried tomatoes, shiitake mushrooms, madeira wine sauce

TUNA ♦ 29
pan-seared; bok choy, shiitake mushrooms, yellow squash, red bell peppers, lump crab, soy-ginger nage, toasted sesame seeds, green onions, sriracha aioli

BARRAMUNDI 27
lightly blackened; shrimp, crab, tomato, white wine-butter sauce

VEGETABLE 18
portobella mushrooms, zucchini, heirloom tomatoes, spinach, shallots, charred corn, pappardelle pasta, basil, white wine, lemon zest, shaved parmesan

ON THE SIDE

ASPARAGUS..... 6	MUSHROOMS 6
BROCCOLINI..... 6	FINGERLING POTATOES 4
YUKON GOLD MASHED POTATOES..... 4	SPINACH..... 4
KALE..... 4	