

*The House &*  
Kitchen & Bar



## FEATURED COCKTAIL

### GUAVA OLD FASHIONED

*Bulleit Bourbon, Guava Nectar,  
Regans' Orange Bitters #6*

**\$8**

**\$25**

Select One From Each Section

## APPETIZERS

### CONCH FRITTERS

*Cilantro, Lime, Comeback Sauce*

### BABY GEM CAESAR

*Focaccia & Hazelnut Crumble, Parmigiano-Reggiano,  
Soft Egg, Cracked Pepper*

### FRIED GREEN TOMATO

*Rock Shrimp Remoulade, Citrus Dressed Greens*

## ENTREES

### THE HOUSE BURGER

*Caramelized Onions, Gruyere Cheese, Heirloom  
Tomato, Arugula, Truffle Aioli with Malt Vinegar Fries*

### LOCAL FISH TACOS

*Jerk-Spiced Fish, Green Papaya Slaw, Avocado,  
Toasted Peanuts, Key Lime Garlic Sauce*

### CRISPY CHICKEN COBB SALAD

*Southern Fried Chicken, Roasted Corn, Avocado,  
Bacon, Tomato, Cucumber, Aged Cheddar,  
Soft Egg, Herb Ranch Dressing*

### BOURBON GLAZED SCOTTISH SALMON

*Cornbread Panzanella, Alabama BBQ Aioli*

## DESSERTS

### KEY LIME PIE

*Macadamia Nut & Nilla Wafer Crust, Fresh Key Lime  
Juice, Whipped Cream*

### CARAMELIZED ORANGE BREAD PUDDING

*Orange Marmalade, Vanilla Ice Cream,  
Caramel Sauce*

### ICE CREAM CLUB SCOOP

*Vanilla, Chocolate, Strawberry, Seasonal Feature*