

SEA OATS

KITCHEN + BAR

FOR THE TABLE

- Peach & Jalapeño Hushpuppies** **V** 12
Whipped sweet sorghum butter.
- Black-Eyed Pea Hummus** **V G D** 13
Warm potato chips, olive oil, and vegetable crudites.
- Pimento Cheese** **V** 13
Saltine crackers, pickled green beans, cucumber.

APPETIZERS

- Conch Fritters** **S** 18
Deep fried Caribbean conch fritters served with mango-citrus aioli.
- Gulf Shrimp and Oyster Fry Up** **S** 21
Crispy gulf shrimp & local oysters, island slaw, and Meyer lemon tartar sauce.
- Oysters Tabasco** **S** 19
Baked fresh local oysters, whipped Tabasco herb butter, Gorgonzola cream, and saltine cracker crust.
- Lump Crab Cakes** **S D** 22
Lump crab cakes with pork rind crumb, petite salad, and Meyer lemon tartar sauce.
- Fried Green Tomatoes** **V** 16
Deep fried green tomatoes layered with housemade pimento cheese, over citrus aioli & crispy collards.

SOUP & SALADS

- Island Seafood Gumbo** **S** 16
Dark roux gumbo with shrimp, crab, and fish served with white rice & bread.
- Wedge Salad** 15
Baby iceberg wedges with candied bacon, roasted tomatoes, Gorgonzola crumbles, hard boiled egg, cornbread croutons, and housemade buttermilk Ranch dressing.
- Southern Caesar Salad*** 16
Chopped romaine and kale tossed with Caesar dressing, praline pecans, grilled corn, Gorgonzola, watermelon radish, and cornbread croutons.
- Roasted Beet Salad** **G V** 14
Roasted red and gold beets, frisée, and arugula with sorghum Vidalia vinaigrette, lemon, farm cheese, and crumbled pistachios.

ADD PROTEIN TO ANY SALAD:

- Shrimp 14 **S** • Blackened Redfish 14
Chicken 12 • Wagyu Strip Steak* 22

CHEF SPECIALTIES

- Blackened Redfish** 36
Blackened local Redfish, crawfish & sweet corn maque choux, spiced butter sweet potato puree.
- Gulf Shrimp & Grits** **S** 32
Sautéed Gulf shrimp finished with Tabasco butter, served over creamy herbed butter stone ground grits with Tasso gravy and crispy collard greens.
- Steak Frites*** 49
10 oz Wagyu strip steak served with Parmesan herb fries and peppercorn Parmesan aioli.
- Wild Mushroom Linguini** **V** 26
Linguini with Parmesan cream sauce, wild local mushrooms, roasted tomatoes, and spinach.
- ADD PROTEIN: Blackened Redfish 14 • Chicken 12
Gulf Shrimp 14** **S**
- Creole Spiced Chicken** 28
Creole-marinated airline chicken breast, Creole butter sauce, sweet potato mash, and bacon & roasted shallot brussels sprouts.
- Fresh Catch** MKT
Ask your server for today's fresh catch.

SIDES

- Creamy Herb Butter Stone Ground Grits** 8
- Cheese & Herb Shredded Potatoes au Gratin** **V** 10
- Boudin "Dirty Rice" Risotto** **G** 9
- Sweet Corn Maque Choux** 8
- Parmesan Herb Fries** 8
- Bacon & Roast Shallot Brussels Sprouts** 9

DESSERTS

- Cast Iron Cobbler** **V** 16
Caramelized peach, crumble crust, vanilla ice cream.
- Florida Sunshine Cake** **V** 15
Orange buttercream and white chocolate.
- Key Lime Pie** **V** 12
Mango custard and fresh blueberry coulis.
- Flourless Chocolate Torte** **V** 14
Caramel sauce, vanilla whip.
- Ice Cream** **V** 10
Daily rotating selection of flavors.

AFTER DINNER DRINKS

- Espresso Martini** 17
Tito's Vodka, Crème de Cacao, Crème de Café, Vanilla, Espresso
- Irish Goodbye** 17
Proper 12 Irish Whiskey, Baileys Irish Cream, Coffee, Cream

G GLUTEN-FREE **D** DAIRY-FREE **S** SHELLFISH **V** VEGETARIAN

A GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE GUESTS.

* **CONSUMER ADVISORY:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SECTION 3-603.11, FDA FOOD CODE



SPECIALTY COCKTAILS

Sea Oats Sazerac	20
The Island's Exclusive Barrel of Sazerac Rye, Peychaud's Bitters, Herbsaint Rinse	
Southern Sweet Tea Mule	16
Old Forester 86 Proof Bourbon, Housemade Sweet Tea, Lemon Juice, Ginger Beer	
Jungle Bird	15
Kraken Gold Spiced Rum, Campari, Pineapple Juice, Lime	
Berry Vojito	17
Three Olives Vodka, Fresh Mint Leaves, Lime, Strawberry	

OLD FASHIONEDS

The O.G.	16
Tincup Bourbon, Angostura Bitters	
Ginger & Rye	18
Old Forester 100 Proof Rye, Ginger, Angostura Bitters, Herbsaint Rinse	
Oaxacan Old Fashioned	18
1800 Reposado Tequila, Illegal Mezcal Joven, Agave Nectar, Angostura Bitters, Mole Bitters	
Top Shelf Tawny	22
The Island's Exclusive Barrel of Angel's Envy Tawny Port, Angostura Orange Bitters	

WINES

	G B
<i>SPARKLING</i>	
Prosecco, Voga, Italy	13 52
<i>ROSÉ</i>	
Rose, Bieler Père & Fils, France	12 48
<i>WHITE</i>	
Sauvignon Blanc, 13 Celsius, New Zealand	14 56
Pinot Grigio, Barone Fini, Italy	13 52
Chardonnay, Seaglass, California	14 56
<i>RED</i>	
Pinot Noir, Acrobat, Oregon	13 52
Merlot, H3, Washington State	12 48
Malbec, Lote 44, Argentina	12 48
Cabernet Sauvignon, Honest Thief, California	14 56

MOCKTAILS

Strawberry Smash	9
Strawberry Purée, Fresh Mint, Lime Juice, Splash of Sprite	
Rum-less Runner	9
Pineapple & Orange Juice, Blackberry Purée, Banana Purée	
Sea Oats Sunset	9
Pineapple Juice, Lime Juice, Grenadine	

DRAUGHT PINTS

Bud Light	7
Michelob Ultra	7
Miller Lite	7
Yuengling	7
Blue Moon	8
Modelo Especial	8
Stella Artois	8
30A Beach Blonde <i>local</i> 🇺🇸.....	9
East Pass IPA <i>local</i> 🇺🇸.....	9
Leinenkugel Summer Shandy	9

CANNED BEERS

Bud Light	7
Budweiser	7
Coors Light	7
Michelob Ultra	7
Miller Lite	7
Modelo Especial	7
Yuengling	7
Blue Moon	8
Corona Extra	8
Corona Light	8
Corona Premier	8
30A Beach Blonde <i>local</i> 🇺🇸.....	9
East Pass IPA <i>local</i> 🇺🇸.....	9
Heineken	9
Dank Side of the Moon IPA <i>16oz, local</i> 🇺🇸.....	10
Dead on American Amber <i>16oz, local</i> 🇺🇸.....	10

WHISKEY FLIGHTS

The Spice Is Nice	20
Sazerac Rye, Michter's Rye, Tincup Rye	
Colorado Dreaming	25
Stranahan's Original, Blue Peak, Diamond Peak	
All for the Allocated	30
E.H. Taylor Small Batch, Eagle Rare 10 Year, Blanton's	
Fly with Angels	35
Angel's Envy Bourbon, Triple Oak, Rye	
Fly Higher	55
Angel's Envy Añejo Barrel, Tawny Port, Bottled in Bond	

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