

SEA OATS



KITCHEN + BAR

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 Juice	
Berry Vojito	17
Three Olives Vodka, Fresh Mint Leaves, Lime Juice, Strawberry	
Espresso Martini	17
Tito's Vodka, Crème de Cacao, Crème de Café, Vanilla, Espresso	



OLD FASHIONEDS

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

WINES

	G	B
Prosecco, Voga, Italy	13	52
Rose, Bieler Père & Fils, France	12	48
Sauvignon Blanc, 13 Celsius, New Zealand	14	56
Pinot Grigio, Barone Fini, Italy	13	52
Chardonnay, Seaglass, California	14	56
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

DRAUGHT PINTS

Bud Light • Michelob Ultra • Miller Lite • Yuengling	7
Blue Moon • Modelo Especial • Stella Artois	8
30A Beach Blonde local  • East Pass IPA local 	9
Leinenkugel Summer Shandy	9

CANNED BEERS

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

STARTERS

- Peach & Jalapeño Hushpuppies** **V** 12
Whipped sweet sorghum butter.
- Conch Fritters** **S** 18
Deep fried Caribbean conch fritters with mango-citrus aioli.
- 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.
- Gulf Shrimp and Oyster Fry Up** **S** 21
Crispy Gulf shrimp and local oysters, island slaw, lemon tartar sauce.
- Crispy Fried Brussels Sprouts** **V** 16
Tossed with crab spice, Pecorino, and lemon zest.
- Wings** **G** 22
Eight deep fried wings served with celery and carrot sticks. Choice of Buffalo, BBQ, Lemon Pepper, or Cajun dry rub. Served with ranch or blue cheese.

SOUP & SALADS

- Island Seafood Gumbo** **S** 16
Dark roux gumbo with shrimp, crab, and fish with white rice & bread.
- House Salad** **G D V** 12
Mixed greens with grape tomatoes, sliced cucumber, and shaved carrots. Choice of ranch, blue cheese, balsamic, or honey mustard.
- Southern Ceasar Salad*** 16
Chopped romaine & kale tossed with Caesar, praline pecans, grilled corn, Gorgonzola, watermelon radish, and cornbread croutons.
- ADD PROTEIN TO ANY SALAD: Chicken 12 • Shrimp 14** **S**
Blackened Redfish 14 • Wagyu Strip Steak* 22

HANDHELDS *served with choice of fries or chips*

- Island Club Wrap** 18
Flour tortilla with sliced ham, turkey, applewood bacon, shredded romaine, sliced tomato, and pimento cheese.
- Southern Po-Boy** **S** 22
Choice of deep fried oysters, shrimp, or both on French bread with Cajun remoulade, shredded lettuce, tomato, and pickles.
- Fish Tacos** 22
Deep fried fresh catch served on grilled tortillas with island slaw, lemon tartar sauce, and queso fresco.
- Island Cheeseburger*** 20
6 oz burger, cheese, lettuce, tomato, and pickles on a potato bun.

ENTRÉES

- Gulf Seafood Basket** **S** 36
Fried Gulf shrimp, oysters, and redfish served with island slaw, french fries, and lemon tartar sauce.
- Chicken Tenders** 26
House-brined and deep fried chicken tenders served with island slaw and choice of fries or chips.
- Steak Frites*** 49
10 oz Wagyu strip steak served with Parmesan herb fries and peppercorn Parmesan aioli.

PIZZAS

- Cheese** **V** 15
- Pepperoni or Sausage** 16
- Chicken & Wild Mushroom** 16
- Margherita** **V** 16

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

* **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