

THE BAR MENU

(DAILY – 9:00 PM TO CLOSE)

MARINE MORSELS

EASTERN ROCK CRAB CAKES

WINTER CITRUS, SHAVED FENNEL & HERB SALAD,
GRAPEFRUIT TARRAGON VINAIGRETTE 12

CRISPY MIX OF CALAMARI

CAULIFLOWER FLORETS, FENNEL, RED ONIONS,
ROCK SHRIMP, CAPER RÉMOULADE 13

OAKWOOD GRILLED MUSSELS

CAGGIANO CHORIZO, LEEKS, GARLIC, TOMATO,
RED WINE, GRILLED CIABATTA BREAD 15

FARM FRESH

GRILLED CHICKEN CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CHEESE,
ANCHOVY FILET 13

GRILLED FLAT BREAD PIZZA

AT THE WHIM OF THE CHEF 10

GRILLED MOROCCAN BEEF SKEWERS

MEDITERRANEAN SALAD, HUMMUS, GRILLED FLAT BREAD 11

SELECTION OF THREE ARTISAN CHEESES

TRUFFLE HONEY, FRESH FRUIT, OAT CRACKERS 13

LATE NIGHT SANDWICHES

GRILLED STEAK SANDWICH

GRILLED RED ONIONS, CHIPOTLE MAYONNAISE,
FRENCH FRIES 13

GRILLED CHICKEN SANDWICH

PROSCIUTTO, SAGE, FONTINA CHEESE,
SUN DRIED TOMATO AIOLI, FRENCH FRIES 12

ATLANTIC SALMON SANDWICH

CAPER RÉMOULADE SAUCE, FRENCH FRIES 14

BLACK ANGUS BURGER

VERMONT CHEDDAR, FRENCH FRIES
ADD BLUE CHEESE & BACON 12 / 14

GRIDDLED FRESH MOZZARELLA

SUN DRIED TOMATO, OLIVE TAPENADE & SEA SALT
ON CIABATTA BREAD WITH FRENCH FRIES 12

BRAISED WILD TEXAS BOAR SLIDERS

WICKED SPICED O-RINGS 14

SIDE OF WICKED SPICED O-RINGS

4.00

BIG BOWL OF FRENCH FRIES 4.00

CRITICAL MASS FRIES

*TRUFFLE OIL, GARLIC, SMOKED BACON
& MELTED FONTINA 12*