

## STARTERS

**SEAFOOD GUMBO** ..... cup 7 • bowl 13

**SMOKED TUNA DIP**  
local pickled vegetables, pita chips ..... 11

**UPTOWN SHRIMP**  
Asian slaw, wonton bowl ..... 14

**STEAMED MUSSELS**  
tomato and garlic broth, grilled ciabatta ..... 13

**FRIED GREEN TOMATOES**  
tomato jam, goat cheese ..... 8

**SPRING ROLLS**  
chicken, vegetables, sweet chili, vermicelli ..... 7

**FRIED OYSTERS**  
soy caramel drizzle, housemade hot sauce ..... 16

## SALADS

**CHUCK'S SALAD**  
greens, tomatoes, figs, pecans, bacon,  
white cheddar, croutons, creamy vinaigrette ..... 11

**WEDGE**  
iceberg, chopped bacon, diced tomatoes,  
bleu cheese dressing & crumbles ..... 8

**BERRY AND GOAT CHEESE**  
greens, berries, Stone's Hollow goat cheese,  
walnuts, blueberry vinaigrette ..... 9

**CAESAR**  
chopped romaine, croutons, parmesan ..... 8

## WOOD-OVEN PIZZAS

**HOUSE**  
marinara, mozzarella ..... 12

**BBQ CHICKEN**  
bacon, peppers, onions, cheddar, mozzarella ..... 16

**BLACK AND BLEU**  
steak, peppers, onions, mushrooms, bleu cheese,  
cheddar, mozzarella, housemade hot sauce ..... 16

**MARGHERITA**  
sundried tomatoes, fresh basil, mozzarella ..... 14

**CHICKEN PESTO**  
red onions, spinach, basil,  
sundried tomatoes, mozzarella ..... 15

## ENTRÉES

**FISH OF THE DAY** ..... mp  
served with vegetable of the day  
**Blackened:** roasted corn relish, gouda grit cake  
**Wood-Grilled:** crawfish cream, rice pilaf  
**Sautéed:** lemon caper cream, rice pilaf

**PARMESAN-CRUSTED GULF FISH**  
chef's risotto, sautéed asparagus ..... mp

**GULF FISH PICCATA**  
smoked lemon caper, chef's risotto,  
vegetable of the day ..... mp

**SEAFOOD TRINITY**  
two stuffed shrimp, fried oysters, blackened fish  
rice pilaf, vegetable of the day ..... 31

**BLACKENED FISH TACOS**  
avocado, cabbage, southwest sour cream  
pico, rice pilaf ..... 23

**STUFFED SHRIMP**  
crab meat, bacon-wrapped, red pepper aioli,  
mashed potatoes, vegetable of the day ..... 29

**SEARED SCALLOPS**  
collard greens, tomato jam,  
herb-roasted golden potatoes ..... 32

**JALAPEÑO LIME-CRUSTED GULF CATCH**  
goat cheese grits, chipotle cream,  
haricot verts, tortilla ..... 34

**FRIED GULF SHRIMP**  
shoestring fries, coleslaw ..... 25

**SEAFOOD PASTA**  
scallops, shrimp, mussels, fettuccini,  
tomato and herb cream, grilled ciabatta ..... 30

**PANÉED CHICKEN**  
penne pasta, tomatoes, garlic cream sauce ..... 19

**RIBEYE**  
14 oz, mashed potatoes, vegetable of the day ..... 38  
(add 2 Stuffed Shrimp +\$11)

**FILET OF BEEF**  
8 oz, mashed potatoes, vegetable of the day ..... 34  
(add 2 Stuffed Shrimp +\$11)

Head Chef Travis Tangman

All fish comes from our own seafood market **Harbor Docks** in Destin, FL

