**small plates**

SOUP OF THE DAY (cup/bowl) 6/12

TRADITIONAL CAESAR SALAD 7
local romaine, shaved parmesan, baguette crouton, add grilled shrimp +11; add anchovies +2

HOUSE SALAD 7
local lettuce, orange-sage vinaigrette, parmesan, grape tomatoes

ARTISAN LETTUCE & FRIED GOAT CHEESE 12
Cranberries, walnuts, lemon-maple vinaigrette

GRILLED LAMB CHOPS & SMOKED PEAR GASTRIQUE 20
white bean, potato & pancetta cassoulet

BEEF CARPACCIO 12
horseradish cream, parmesan, capers, lemon

FRIED CALAMARI 12
basil aioli, marinara, lemon wedges

SOUTHERN FRIED OYSTER & OKRA BASKET 14
candied bacon, nashville dipping sauce

TUNA NACHOS 12
wonton chips, sriracha aioli

**big plates**

PAN SEARED COBIA PICCATA 30
capers, pancetta, artichokes, lemon, house pasta

SUMMER MAHI-MAHI 28
peach - jalapeno relish, corn and lima bean succotash

CREAMY CAJUN SHRIMP & CRAWFISH PASTA 28
fried onions, sautéed peppers, tasso, fresh lemon

DUTCH OVEN SEAFOOD GUMBO 24
seasonal fish, grilled shrimp, fried oysters, basmati rice

THE LIMITED LA JOLLA BURGER 16
ground beef, duck & elk, white cheddar, roasted garlic aioli, caramelized onions, toasted brioche bun, white cheddar macaroni

**the meats**

all meats are seared or grilled to perfection on The Big Green Egg served with your choice of one side & one sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAN SEARED GULF COBIA</td>
<td>30</td>
</tr>
<tr>
<td>8 OZ C.A.B. CENTER CUT FILET MIGNON</td>
<td>38</td>
</tr>
<tr>
<td>GRILLED MAHI-MAHI</td>
<td>28</td>
</tr>
<tr>
<td>24 OZ PRIME DOUBLE PORK RACK</td>
<td>29</td>
</tr>
<tr>
<td>CREOLE SPICED GULF SHRIMP (1/2 pound)</td>
<td>26</td>
</tr>
<tr>
<td>16 OZ PRIME RIBEYE</td>
<td>45</td>
</tr>
</tbody>
</table>

**sides**
- new potatoes, butter, fresh herbs, parmesan
- house pasta, olive oil, parmesan
- white bean, potato, & pancetta cassoulet
- fried okra with nashville dipping sauce
- white cheddar macaroni
- asparagus with roasted garlic butter
- hot & sour collard greens with candied bacon

**sauces**
- house mopping sauce
- creole brown butter
- black garlic-truffle butter
- champagne - lemon beurre blanc
- horseradish - mustard sauce
- peach - jalapeno relish
desserts

STRAWBERRY CHEESECAKE
almond crust, whipped cream, strawberries in moscato syrup

BANANA NUT BREAD
vanilla ice cream, candied pecans & walnuts, bananas in caramel sauce

KEY LIME PIE
graham cracker crust, whipped cream

CHOCOFLAN
layered cream brulee & brownie

LEMON SORBET

COFFEE 2
WARRES RUBY PORT 8
WARRES OPTIMA 20 YEAR TAWNY PORT 10
CHOCOLATE MARTINI 9
ROCK LOBSTER 9
SALTED CARAMEL MARTINI 9