

STARTERS

KOREAN FRIED WINGS \$13.99

corn & potato starch fried wings, soy ginger glaze

TUNA CRUDO* \$17.99

sliced ahi tuna citrus, arugula, beet

HOUSE-CUT FRIES \$10.99

hefty stack of well-seasoned fries assortment of sauces

CHEESE BOARD \$14.99

assorted cheeses, toasted baguette, jam, fresh fruit

CRAB FRITTERS \$12.99

beer battered blue lump crab, marscapone, scallion, hot honey

KILLER TOFU \$11.99

Chili crisp, teriyaki, sesame, scallion

DEVILED EGGS \$10.99

chili-crunch, pickled red onion, sesame

CRAB DIP \$15.99

creole-seasoned blue lump crab, cheeses, baguette



PARKER HOUSE ROLLS

made fresh daily & served with
miso-toffee butter

\$7.99

OYSTERS

ROTATING SELECTION*

check with us daily for our current offering.

SOURCED FRESH FROM
FL, AL, MS, WA, MA, VA, NS



\$MKT FOR 6

OR

\$MKT FOR 12

SIDES

HOUSE CUT FRIES \$4.99

MAC & CHEESE \$6.99

WHIPPED POTATOES \$4.99

GRITS \$4.99

SIDE SALAD \$6.99

SOME OF OUR ENTREE ACCOMPANIMENTS
CANNOT BE MODIFIED OR CHANGED.
ADD A SIDE OF YOUR CHOICE!

SOUPS & SALADS

CAESAR \$12.99

ralph's romaine, house dressing, parmesan crisp, croutons

HARVEST CRUNCH \$12.99

spring mix, pear, peanut vinaigrette, pickled veg,
fried won-ton

ADD ROASTED CHICKEN \$8.99

OR CHILI CRUNCH SALMON \$13.99

SEASONAL SOUP \$5.99 CUP \$11.99 BOWL

rotating seasonal soup to fit the occasion

ENTREES

OUR GOAL IS TO PROVIDE QUALITY FOOD MADE WITH FRESH AND LOCAL INGREDIENTS

OVEN ROASTED CHICKEN \$21.99

oven roasted half-chicken, whipped potatoes, roasted vegetables

MUSHROOM GNOCCHI \$21.99

potato gnocchi, mushroom blend,
lemon-caper beurre blanc, fennel

BRAISED SHORT RIB \$34.99

braised short rib, grits, succotash, fried okra

FRIED WHOLE SNAPPER \$37.99

whole snapper, head 'n all, citrus-vinaigrette, arugula bed



STEAK 'N FRITES*

grilled 14oz new york strip, garlic-miso
compound-butter, over hand-cut fries

\$41.99

CHILI-CRUNCH SALMON* \$27.99

grilled salmon, chili-crunch, bok choy,
miso toffee butter, crispy rice

SCALLOP PASTA* \$35.99

u-10 diver scallops, linguine,
lemon-caper beurre blanc, fennel

HANDHELDS

ALL HANDHELDS SERVED WITH A SIDE OF HOUSE-CUT FRIES

NONIC BURGER* \$17.99

house-ground patty, lettuce onion, pickles,
american cheese, nonic sauce

FONTINA BURGER* \$19.99

house-ground patty, mushroom jus, crispy shallot, fontina

CHICKEN SANDWICH \$15.99

fried thigh, soy-ginger glaze, slaw, pickles

HANDHELD ADD-ONS

egg* \$2.99 • bacon \$3.99 • house-ground patty* \$5.99

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DESSERT

PEACH COBBLER \$9.99

served with vanilla ice cream, brown
sugar crumble

CHOCOLATE SOUFFLE CAKE \$9.99

served with vanilla ice cream
and fresh berries

BANANA BREAD TRIFLE \$10.99

chantilly creme, sesame caramel tulle,
banana brulee, miso caramel

COLD BEER

WE HAVE 24 ROTATING BEERS ON TAP

SEE BEER MENU ON TABLE FOR THE CURRENT SELECTION
OF WHAT WE'RE POURIN' & POPPIN'.

