

## COLD

**Gulf / Atlantic Oysters MKT**  
ask your server about our daily selection

**Platter 56**

Gulf oysters, martini shrimp,  
cold smoked salmon,  
1 chef's crudo selection

**Martini Shrimp 12**  
gin courtboullion

**Pickled Mussels 10**  
pickled PEI mussels,  
Thai basil-fennel pesto

**Scallop Crudo 8**  
cured scallop, fennel kimchi, EVOO,  
Korean red pepper flake

**Tower 77**

Gulf and Atlantic oysters, martini shrimp,  
cold smoked salmon, pickled mussels,  
2 chef's crudo selctions

**Cold Smoked Salmon 10**  
herb infused oil, seasalt

**Chopped kale Salad 8**  
shredded cabbage, Thai vinaigrette,  
bean sprouts, snow peas, peanuts

**Beef Poké 12**  
wasabi, white soy, sesame seed oil, green  
onion , wakame salad

## HOT

**Crispy Calamari 10**  
jalapeño glaze, Alabama white sauce

**Smoked & Grilled Porkchop 36**  
double cut Duroc/Birkshire pork, apple mostarda, charred okra

**Brussels Sprouts 8**  
sweet chili caramel

**Gumbo 14**  
smoked duck, house made adouille, shrimp, Texmati rice

**Redfish on the Halfshell 32**  
Cajun spice, Steen's laquer, preserved lemon, poblano corn pudding,