

## Produce



<b>JIMMY RED HUSHPUPIES</b>	<b>15</b>
<i>whipped duck fat-honey butter, sorghum</i>	
<b>BLISTERED SHISHITO PEPPERS</b>	<b>11</b>
<i>key lime, sea salt, benne seed</i>	
<b>FL CITRUS</b>	<b>13</b>
<i>baby greens, hearts of palm, red onion, goat cheese, avocado, FM island vinaigrette</i>	
<b>GRILLED ROMAINE HEARTS</b>	<b>12</b>
<i>parmesan sbrisolona, parmesan dressing, preserved lemon.</i>	
<b>FRIED GREEN TOMATOES</b>	<b>21</b>
<i>curry crab salad</i>	
<b>WOOD ROASTED CAULIFLOWER</b>	<b>15</b>
<i>macadamia nut salsa matcha, pickled mango</i>	
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<b>CURRIED VEGETABLES</b>	<b>26</b>
<i>coconut rice porridge, herbs, tropical fruit</i>	



## Sea



<b>GRILLED OCTOPUS</b>	<b>19</b>
<i>guava kalbi, herbs</i>	
<b>CRAB RICE</b>	<b>24</b>
<i>blue crab, bacon, preserved egg yolk</i>	
<b>WOOD FIRED OYSTERS</b>	<b>18</b>
<i>james river, va, frogmore butter</i>	
<b>GRILLED SPINEY LOBSTER TAIL</b>	<b>23</b>
<i>key lime mop, shellfish coconut broth, macnut dukkah</i>	
<b>SHRIMP &amp; GRITS</b>	<b>21</b>
<i>yellow dent corn grits, bacon, red eye gravy</i>	
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<b>DIVER SCALLOPS</b>	<b>36</b>
<i>whisky spiked creamed corn, bacon, pecan</i>	
<b>MUTTON SNAPPER</b>	<b>42</b>
<i>wood grilled, spicy garlic nduja lobster, coconut rice porridge</i>	
<b>SWORDFISH</b>	<b>34</b>
<i>Mango bbq, blue corn grits</i>	
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<b>WOOD FIRED SHELLFISH</b>	<b>175</b>
<i>rock lobster tail, oysters, KW pink shrimp, scallops, frogmore butter, gold rice</i>	

## Land



<b>CHILLED CHARRED BEEF</b>	<b>17</b>
<i>1855 angus beef, cane syrup spice rub, sweet onion jezebel sauce</i>	
<b>BONE IN SHORT RIBS</b>	<b>18</b>
<i>coconut ginger "molasses"</i>	
<b>BEEF TIPS</b>	<b>19</b>
<i>1855 angus beef, creole sauce meuniere, grilled sourdough, carolina gold rice</i>	
<b>PORK BELLY</b>	<b>16</b>
<i>okra, smoky tomato gravy</i>	
<b>JERK LAMB CHOPS</b>	<b>26</b>
<i>pickled mango, mint oil</i>	
<b>WHISKEY CHICKEN</b>	<b>32</b>
<i>boniato mash, okra fries, sweet onion jezebel sauce</i>	
<b>1855 ANGUS FILET</b>	<b>48</b>
<i>creole sauce, green sofrito grilled asparagus</i>	
<b>1855 ANGUS TENDERLOIN + LOBSTER</b>	<b>145</b>
<i>cane syrup spice rub, creole sauce, green sofrito grilled asparagus, grilled spiny lobster tails</i>	
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<b>Sweets</b>	
<b>KEY LIME PIE</b>	<b>11</b>
<b>CHOCOLATE - PEANUT TART</b>	<b>10</b>
<b>BOURBON SORGHUM - PECAN PIE</b>	<b>11</b>
<b>HUMMINGBIRD CAKE</b>	<b>12</b>

*\*contains (or may contain) raw or under cooked ingredients. consuming raw or under cooked, meats, poultry, shellfish, or eggs May increase your risk of food born illness. Parties of 6 or more are subject to an 18% service charge*