



## Beginnings

### Calamari

flash fried with spinach, house made marinara 17

### Baked Brie

pastry wrapped, fresh berry compote, rustic baguette, candied pecans 15

### Seared Tuna Sashimi\*

sushi grade tuna, lightly blackened, served rare with wakame, wasabi and soy 17

### Coconut Shrimp

malibu rum breading, raspberry dipping sauce 14

### Fried Chesapeake Oysters

hand breaded and lightly fried, jalapeño tartar 14

### Seared Scallops

over cheese grits, bacon jam 20

## Salads

### Rocks House Salad

mixed greens, shaved fennel wrapped in zucchini, feta cheese, watermelon, candied pecans, with our signature orange blossom vinaigrette 9

### Caesar Salad

romaine, house made croutons and dressing, shaved parmesan 11

### Burrata

heirloom tomato and arugula salad, balsamic glaze, rustic baguette 15

# Main Course

## Fresh Catch

pan seared, white wine butter garlic sauce, house coconut rice and grilled zucchini. *MP*

### *Specialty Preparations*

*onion encrusted caramel citrus 7*

*parm crusted boursin cream 8*

*lump crab & hollandaise 10*

## Onion Crusted Chicken

encrusted with crispy onions, topped with caramel citrus glaze, mash, house vegetables 28

## Shrimp & Grits

sautéed shrimp over cheddar grits, red eye gravy, micro greens 28

## Yellowfin Tuna\*

sesame seared, coconut rice, house vegetables, ponzu sauce 28

## Ribeye

12oz steak grilled to temperature, mashed potatoes, house vegetable 42

## Filet of Beef

red wine demi-glace, boursin, fingerling potatoes, grilled zucchini 46

## Glazed Scallops

grilled zucchini, mashed potatoes, pineapple mango salsa, citrus glaze 36

## Prime Rib

slow roasted, au jus, fingerling potatoes

12oz 43

## Shrimp Scampi

sautéed shrimp, white wine, garlic and shallots, lemon butter and a hint of red pepper flake, angel hair pasta 32

## Vegetable Marinara

house vegetable, Italian herbs, house made marinara, angel hair pasta 24

## Sides

fingerling potatoes	6	grilled zucchini	6
coconut rice	5	house vegetable	5
sautéed mushrooms	7	boursin bacon grits	7

*a 3% service charge will be added to your bill in recognition of the kitchen and support staff's part in creating your dining experience. Please add gratuity as you feel appropriate.*