

STARTERS

SEAFOOD GUMBO	cup 7 • bowl 13
SMOKED TUNA DIP <i>local pickled vegetables, pita chips</i>	11
UPTOWN SHRIMP <i>Asian slaw, wonton bowl</i>	14
STEAMED MUSSELS <i>dill caper cream sauce</i>	13
FRIED GREEN TOMATOES <i>tomato jam, goat cheese</i>	8
SPRING ROLLS <i>chicken, vegetables, sweet chili, vermicelli</i>	7
FRIED OYSTERS <i>soy caramel drizzle, housemade hot sauce</i>	16
SMOKED ROMA AND SCALLOPS <i>bacon vinaigrette, greens</i>	16

SALADS

CHUCK'S SALAD <i>greens, tomatoes, figs, pecans, bacon, white cheddar, croutons, creamy vinaigrette</i>	11
WEDGE <i>iceberg, chopped bacon, diced tomatoes, bleu cheese dressing & crumbles</i>	8
BERRY AND GOAT CHEESE <i>greens, berries, Stone's Hollow goat cheese, walnuts, blueberry vinaigrette</i>	9
CAESAR <i>chopped romaine, croutons, parmesan</i>	8

WOOD-OVEN PIZZAS

HOUSE <i>marinara, mozzarella</i>	12
BBQ CHICKEN <i>bacon, peppers, onions, cheddar, mozzarella</i>	16
BLACK AND BLEU <i>steak, peppers, onions, mushrooms, bleu cheese, cheddar, mozzarella, housemade hot sauce</i>	16
MARGHERITA <i>sundried tomatoes, basil, mozzarella</i>	14
CHICKEN PESTO <i>red onions, spinach, basil, sundried tomatoes, mozzarella</i>	15

ENTRÉES

FISH OF THE DAY	mp
<i>served with vegetable of the day</i>	
Blackened: roasted corn relish, gouda grit cake	
Wood-Grilled: crawfish cream, rice pilaf	
Sautéed: lemon caper cream, rice pilaf	
PARMESAN-CRUSTED GULF FISH <i>chef's risotto, sautéed asparagus</i>	mp
GULF FISH PICCATA <i>smoked lemon caper, chef's risotto, vegetable of the day</i>	mp
SEAFOOD PLATTER <i>two stuffed shrimp, fried oysters, blackened fish rice pilaf, vegetable of the day</i>	31
BLACKENED FISH TACOS <i>avocado, cabbage, southwest sour cream pico, rice pilaf</i>	22
STUFFED SHRIMP <i>crab meat, bacon-wrapped, red pepper aioli, mashed potatoes, vegetable of the day</i>	29
SEARED SCALLOPS <i>collard greens, tomato jam, herb-roasted fingerling potatoes</i>	32
MARINATED TUNA <i>gochuchang marinade, soba noodles, stir-fried vegetables, chili broth</i>	28
FRIED SHRIMP <i>shoestring fries, coleslaw</i>	24
SEAFOOD PASTA <i>scallops, shrimp, mussels, fettuccini, tomato and herb cream, garlic bread</i>	30
PANÉED CHICKEN <i>penne pasta, tomatoes, garlic cream sauce</i>	18
RIBEYE <i>16 oz., mashed potatoes, vegetable of the day</i>	38
<i>(add 2 Stuffed Shrimp +\$11)</i>	
FILET OF BEEF <i>8 oz. center-cut, mashed potatoes, vegetable of the day</i>	34
<i>(add 2 Stuffed Shrimp +\$11)</i>	

Head Chef Travis Tangman

All fish comes from our own seafood market **Harbor Docks** in Destin, FL

