

TO SHARE OR NOT TO SHARE...

- SOUP DU JOUR** our chef's seasonal soup of the day • please ask server • mkt
- CAESAR SALAD** romaine lettuce • arugula • panko gratin • parmesan • peppadews • 10
- BOTANICAL SALAD** salad mix • tomatoes • cucumbers • red onions • strawberries • bleu cheese • panko gratin • balsamic vinaigrette • 10
- GREEK SALAD** salad mix • tomatoes • cucumbers • artichoke • red onions • feta cheese • olives • greek vinaigrette • 10
- BOURBON BRUSSELS** flash-fried brussels • sweet potatoes • bourbon maple glaze • dijonnaise • 9
- CHARRED BROCCOLI** grilled broccoli • parmesan • panko gratin • ceasar dressing • 9
- HEIRLOOM BEETS & FETA CHEESE** cherry tomatoes • candied walnuts • arugula • red onions • herb vinaigrette • 11
- FLIGHT OF THE PITA\*** trio of spreads • hummus • whipped avocado feta • red pepper & walnut • served with fresh carrots, celery, red bell peppers & warm grilled pita • 12
- FRIED GREEN TOMATO CAPRESE** pickled green tomatoes • pimento cheese • basil • balsamic reduction • sun-dried tomatoes • 8

- ½ DZ OYSTERS\*** seasonal oysters • served shucked over ice • cocktail sauce • horseradish • lemon • mignonette & tobasco (upon request) • mkt
- CRISPY CALAMARI** golden-fried calamari • green goddess drizzle • jalapeños • marinara • lemon • 12
- WHITE WINE MUSSELS** pan-roasted • garlic white wine cream • bacon • basil • peppadews • ciabatta • 13
- CRAB CAKES** two mini crab cakes • pickled red onions • arugula • herb vinaigrette • remoulade • 16
- POKE WONTON TACOS\*** raw poke mix • crispy wonton taco shell • eel sauce • horsey aioli • avocado • cilantro • 13
- OPA! OCTOPUS** grilled octopus • lemon potatoes • pickled red onions • olives • paprika aioli • arugula • balsamic glaze • 18
- YELLOWTAIL CRUDO\*** raw yellowtail • cilantro • serrano • wasabi relish • lemon • ponzu • 17
- BANG BANG SALMON EGGROLLS** hand-rolled • caramelized onions & peppers • melted cheese blend • bang bang sauce • 13
- DY-NO-MITE SHRIMP** flash-fried bang bang shrimp • mixed greens • sesame seeds • scallions • dy-no-mite sauce • 12

- GENERAL PAUL'S WINGS** choice of sweet hotlanta • yuzu lemon pepper or salsa búfalo; served with celery & carrots • ranch • 11
- STICKY RIBS** garlic chili glaze • grilled baby back pork ribs • cilantro • sesame seeds • carolina mustard slaw • 13
- MATT'S WONTONS** steamed chicken & shrimp • green onions • chili soy • crispy shallots • cilantro • 11
- BEEF CARPACCIO\*** raw wagyu beef • crispy capers • yuzu horsey aioli • arugula • sea salt • olive oil • pickled red onions • grilled ciabatta • 19
- CHICKEN EMPANADAS** smoked chicken tinga • bell peppers • onions • pico de gallo • cilantro • avocado créma • 12
- BACON JAM GRIT FRITTERS** applewood smoked bacon jam • flash-fried grit fritters • smoked gouda • spring mix • 9
- CHIMICHURRI STEAK\*** churrasco grilled • cumin marinade • street corn • cilantro • 16
- WAGYU CHILI CON QUESO** melted queso • wagyu beef blend • jalapeños • pico de gallo • chips • warm tortillas • 13
- LAMB-POPS\*** grilled lamb lollipops • arugula • house pickles • fig balsamic glaze • pickled red onions • 19

SUSHI

THE SIGNATURE ROLLS

- TICKLE ME ELMO\*** tuna • serrano • spicy tuna • cucumber • dyn-no-mite sauce • 16
- WICKED WICKED WEST\*** spicy salmon • avocado • cucumber • asparagus • yuzu horsey aioli • green tobiko • eel sauce • 16
- YOU BELONG WITH MISO\*** surf & turf • seared wagyu beef • shrimp tempura • black tobiko • cucumber • avocado • horsey aioli • 23
- PETER PARKER** lightly fried soft shell crab • imitation crab salad • cucumber • eel sauce • black & red tobiko • 18
- THE GREAT GATSBY\*** smoked salmon • avocado • spicy imitation crab salad • cucumber • tempura crunch • spicy mayo • eel sauce • masago • crispy shallots • 16
- SAY LESS** "shrimp-on-shrimp" • ebi • cucumber • shrimp tempura • avocado • masago • eel sauce • 15
- THE QUEEN OF DRAGONS** imitation crab stick • eel • cucumber • avocado • eel sauce • sesame seeds • 15

- UMAMI MAMI** house "volcano" baked seafood salad • umami sauce • imitation crab stick • cucumber • avocado • tempura flakes • eel sauce • 16
- HOTLINE BLING\*** spicy imitation crab salad • tuna • cucumber • avocado • tempura flakes • eel sauce • 16
- THE DEVIL WEARS PONZU\*** seared salmon • cucumber • spicy tuna • ponzu • scallions • lemon • red tobiko • 16
- BLACK PINK\*** yellowtail • spicy salmon • cucumber • eel sauce • black & red tobiko • 16
- SOY CUTE, SOY CLEAN\*** seared tuna tataki • spicy salmon • asparagus • spicy mayo • eel sauce • pickled wasabi • 16
- MR. MIYAGI\*** smoked salmon • shrimp tempura • imitation crab salad • cucumber • lemon • shallots • eel sauce • green tobiko • 16
- CALIFORNIA DREAMIN'** "crab on crab" imitation crab • cucumber • avocado • imitation crab salad • eel sauce • tempura flakes • spicy mayo • 15

THE FRIED ROLLS

- IN MY FEELINGS\*** yellowtail • salmon • tuna • cream cheese • flash-fried • ponzu • scallions • 16
- BIG ROLL ENERGY\*** inside-out • yellowtail • salmon • asparagus • cream cheese • eel sauce • spicy mayo • 17
- DESPACITO\*** salmon • cream cheese • cilantro • tuna • scallions • avocado • sriracha • serrano • dyn-no-mite sauce • 16
- SORRY MISS JACKSON\*** imitation crab salad • topped with raw poke mix • avocado • scallions • spicy mayo • 16
- NO MORE MISTER RICE GUY\*** salmon • spicy yellowtail • avocado • eel sauce • seafood salad • 16
- COBRA KAI** flash-fried shrimp tempura • cream cheese • seafood salad topping • eel sauce • 18
- NATURAL 9\*** smoked salmon • cream cheese • scallions • shallots • spicy mayo • sriracha • black tobiko • 16

MAINS

- SHRIMP & GRITS** blackened shrimp • smoked gouda grits • pork andouille sausage • tomatoes • corn • sherry creole bisque • okra crisps • 25
- BURRATA RIGATONI ALLA VODKA** rigatoni pasta • fresh burrata • vodka sauce • panko gratin • basil • 21  
[ add chicken +7 ] [ add shrimp +11 ]
- ATLANTA HOT CHICKEN SANDWICH** country-fried chicken breast • sweet hotlanta sauce • poppy seed coleslaw • b&b pickles • garlic aioli • brioche bun • served with herb-seasoned fries • 17
- FRA DIAVOLO LINGUINE** shrimp • mussels • crawfish • fresh linguine pasta • peppadews • spicy basil cream • parmesan • panko gratin • 28

- CAN YOU SNELL IT BURGER\*** smashed braveheart beef patties • applewood smoked bacon • american cheese • b&b pickles • red onions • garlic aioli • served with herb-seasoned fries • 17
- HERB-ROASTED SALMON\*** pan-roasted salmon • chili chutney glaze • potato & parsnip mash • bourbon brussels • chives • 26
- FRIED SEAFOOD PLATTER** served with herb-seasoned fries • poppy seed coleslaw • house tartar • Choice of the following:  
**FRIED CATFISH** 4pcs • 26    **FRIED SOFT-SHELL CRAB** 2pcs • 27    **FRIED SHRIMP** 10pcs • 29  
**FRIED TRIO** golden-fried catfish [2pcs] • jumbo shrimp [5pcs] • soft shell crab [1pc] • 36

- GRILLED NY STRIP\*** 14oz braveheart new york strip steak • potato & parsnip mash • asparagus • herb garlic compound butter • 38
- CAJUN CHICKEN PASTA** blackened chicken • pork andouille sausage • holy trinity • cavatappi pasta • garlic cream • parmesan • tomatoes • spinach • panko gratin • 24  
[ sub shrimp +3 ] [ sub combo +6 ]
- LEMON & HERB CHICKEN** brick-pressed ½ chicken • lemon-roasted potatoes • broccoli • lemon pepper beurre blanc • 23
- FRENCH MARKET SNAPPER** blackened snapper • dirty rice • blackened shrimp • crawfish • asparagus • brown butter creole sauce • okra crisps • 33

SIDES

ASPARAGUS • DIRTY RICE • HERB-SEASONED FRIES • MAC & CHEESE • POPPY SEED COLESLAW • POTATO & PARSNIP MASH • SMOKED GOUDA GRITS • STREET CORN • SWEET POTATO CASSEROLE • 4<sup>95</sup>

\* ITEMS ARE COOKED TO ORDER AND/OR CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, RAW INGREDIENTS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. **PATRON NOTICE:** A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE RESERVE THE RIGHT TO REFUSE REFUNDS; WE DO NOT OFFER REFUNDS FOR PARTIALLY CONSUMED FOOD(S). **PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.**