

APPETIZERS

Just the Tips

Tenderloin Tips | Red Wine | Caramelized Onions |
Jalapeños | White American Cheese | Pita Chips -20

The G.O.A.T

Panko Herb Goat Cheese | Purée of Strawberry
Preserves | Spiced Pecans | Fried Basil | Pita Chips -15

Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Wonton
Chips -20

The Donato

Butter Basted Scallops | Pickle Peppadew Slaw |
Chipotle Aioli | Buffalo Shallots -24

Belly of the Beast

Cheddar Salted Pork Belly | Fire Roasted Corn
Succotash | Chipotle Aioli | Buffalo Shallots
-20

Stone Crab Claws

Chilled | Joe's Mustard sauce | Butter
- Market Price

Joshie's Mussels

Mussels | Lemon | Garlic | Chablis | Parmesan | Pita
Chips
-18

Shrimpin Ain't Easy

Poached Shrimp | Pumpkin Mustard | Cocktail
-14

Jewels Of the Sea

Half Shell Oysters | Candied Citrus - Basil
Mignonette | Cocktail
-18

High Tide or Low Tide

Featuring Chef's Seafood Selection | Selection Subject to
Supply, Limited Quantities
Petite Tower Option Available
-Market Price

SOUP & SALAD

Chef's Soup Selection

Cup of Signature House Soup -9

Caesar Salad

Romaine | Grana Padano | Fried Capers | Garlic &
Sage Croutons | Classic Caesar Dressing -12

Spinach Salad

Baby Spinach | Blueberries | Strawberries | Goat Cheese
Eggs | Applewood Bacon | Red Onions | Heirloom
Tomatoes | Spiced Pecans | Sherry-Truffle Vinaigrette -17

850 Salad

Arcadian Lettuce | Heirloom Tomatoes | Queen
Olives | Swiss Cheese | Grana Padano | Ham -17

Our food is made to order. Please take this time to enjoy your company.
20% gratuity added for reservations/parties of 6 guests or more.

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

ENTREES

Blu Halo Chop

Double Bone-In Pork Chop | Blueberry Chutney
Goat Cheese | Smashed Reds -38

Shannon Lakes

Chilean Seabass | Spinach | Cilantro Chimichurri |
Peppadew Crema -45

Greenway Lamb Chops

Dijon Crusted Lamb Chops | Brown Sugar Sweet
Potatoes | Bacon Fig Aioli
-45

The Barrington

Smoked Baby Back Ribs | Apple Bourbon Barbecue |
Duck Fat Cream Corn
- 38

Meridian Miso Salmon

Atlantic Salmon | Sweet Potato Hash | Maple -
Miso Cream
-36

Stanford Chicken

Herb Crusted Chicken | Heirloom Tomatoes | Brussel
Sprouts | Lemon Gouda Cream | Parmesan -30

Bowski Grouper & Grits

Blackened Grouper | Bradley's Grits | Balsamic Collard
Greens | Buffalo Shallots -38

Pasta Ramona

Pasta | Pancetta | Corn | Sun Dried Tomatoes | Chipotle
and Cheddar Cheese Sauce - 20

Centerville Seared Tuna

Sesame Seared Ahi Tuna | Soy Aioli | Ponzu Cucumber
Salad -29

Bowden Burger

Ground Wagyu | Ciabatta | Applewood
Smoked Bacon | Shredded Romaine |
Tomato | Cheddar | Bacon Tomato Jam |
Fries -17

STEAKS

>>Steak Temps<<

Blue = very red, cold center | Rare = red, cool center | Medium Rare = red, warm center | Medium = pink, hot center
Medium Well = dull pink center | Well Done = not recommended

Filet

Certified Angus Beef
8oz Filet of Beef Tenderloin
Served with Smashed Reds
-61

Top Sirloin

10z of Top Sirloin | Chipotle Chimichurri
| Smashed Potatoes
-38

Ribeye

Prime
14oz Boneless Ribeye
Served with Smashed Reds
-64

Toppings

Scallops -18 | Jumbo Shrimp -10 | Bearnaise -3 | Roasted Garlic -3 | Smoked Blue Cheese -4 |

TO SHARE

Broccoli

Lemon | Parmesan | Garlic -10

Truffle Fries

Parmesan | Herbs | Truffle Oil -6

Cream Corn

Bacon | Duck Fat | Chipotle | Roux -10

Smashed Reds

Red Potatoes | Roasted Garlic | Parmesan -8

Mushrooms

Garlic | Butter | Rosemary -10

Creole Shrimp Mac

Cavatappi | Onion | Bell Peppers | Celery | Tomato
Cheese Sauce -18

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Menu Crafted by Chef Mikey Powell