



Dinner Menu

Appetizers

- Royal Red Shrimp** sautéed in butter, garlic, parsley, shallot and red chili flake, lemon & scallion finish, warm artisan bread ... 14
- Grilled Spanish Octopus** gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction ... 16
- Crawfish Popovers** crawfish filling with peppers, onion, celery & fontina, puff pastry wrapped, yellow sriracha syrup ... 14
- Fried Green Tomato with Crab** panko crusted tomato, saffron-champagne emulsion, lump crab, remoulade sauce, scallion ... 14
- Short Rib Pot Stickers** beef with ginger, garlic & scallion, Hoisin BBQ, pickled cucumber, sweet drop peppers, crushed nuts ... 13
- Heirloom Caprese** mixed heirloom tomatoes, burrata cheese, fresh basil, extra virgin olive oil, sea salt, aged balsamic reduction... 14
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Steak Tartare*** Certified Angus Beef® tenderloin, sous vide egg yolk*, caper, shallot, lemon emulsion, parmesan, garlic toast ... 15

Salads

- Peaches & Cream** grilled peaches, fresh burrata, crispy prosciutto, local orange honey, candied cashews, mixed baby lettuces, citrus poppy vinaigrette ... 13
- Crab Crostini Salad** crab - artichoke-spinach-parmesan crostini on mixed greens with grape tomatoes, toasted pine nuts, roasted red peppers, banana peppers, red onion, feta oregano vinaigrette ... 13
- Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese crumbles, blue cheese dressing ... 9
- Caesar** whole leaf romaine, parmesan tuile, herbed croutons, shredded parmesan, Eleven South's famous Caesar Dressing ... 8
- Salad & Veg Plate Adds: **Argentinian Red Shrimp** ... 9 **Faroe Island Salmon** ... 9* **Grilled Organic Chicken Breast** ... 8*

Soup

- Summer Corn Bisque** with red shrimp salad & chive oil ... 7

Entrees

- Local Black Grouper** warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto ... 30
- Faroe Island Salmon*** lemon herb parmesan risotto, broccolini, hearts of palm & artichoke salad with sweet drops peppers, onion & parsley, tomato-mustard seed jam ... 28
- Shrimp Pasta Primavera** Royal Red shrimp, artichokes, tomatoes, asparagus, peas, carrots, fresh orecchiette pasta, light white wine butter sauce, fried basil, aged pecorino ... 27
- Goat Cheese Chicken Saltimbocca** organic chicken breast, smoked prosciutto, fresh sage, sautéed asparagus, whipped russet potatoes, mushroom marsala pan sauce ... 26
- Double Bone-in Pork Chop*** 14oz cut, black tea brined, sous vide and mesquite grilled, sautéed green beans & red onion, grilled peach, whole grain mustard whipped potatoes, Peach Bourbon BBQ Glaze ... 32
- Rack of Lamb*** mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted roma tomatoes, red wine reduction **half rack** ... 28 / **full rack** ... 38
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 15

Mesquite Grilled Steaks*

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| Petit Tenderloin (5 oz) ... 29 | Full Tenderloin (8 oz) ... 41 |
| NY Strip (14 oz) ... 34 | Ribeye (18 oz) ... 42 |

Steak Toppings

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| Roasted Wild Mushrooms ... 5 | Blue Cheese Crumbles ... 5 |
| Truffle Compound Butter ... 4 | Black Garlic Compound Butter ... 4 |

Sides

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| Whipped Potatoes ... 5 | Grilled Asparagus ... 5 | Sautéed Baby Spinach ... 5 |
| Sautéed Brussels & Bacon ... 6 | Heirloom Baby Carrots ... 6 | |

Curbside Takeout For Our Complete Dinner Menu is Available, call 904 - 241 - 1112

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.