

DINNER

SHARE

CHARCUTERIE AND ARTISAN CHEESE

NUTS | JAMS | MUSTARD 32

HERB FOCACCIA

INFUSED OLIVE OIL 8

HOME MADE HUMMUS

GRILLED NAAN | VEGETABLES 16

SMOKED FISH DIP

GRILLED BREAD 16

GRILLED OCTOPUS

KALAMATA OLIVE | ONION | PARSLEY |
CHILI PEPPER 16

PULLED PORK TACOS

CHARRED JALAPENOS | SCALLION SLAW |
SOUR CREAM | COTIJA CHEESE 19

STEAMED MUSSELS

COCONUT MILK | GINGER | SAMBAL BROTH 21

OLD BAY AND BUTTER RED SHRIMP

GRILLED BREAD | HERBS 19

BLISTERED SHISHITO PEPPERS

SAMBAL | SOY | LIME | MALDON SALT 14

SOUP OF THE DAY

SOURDOUGH BREAD BOWL 15

RAW BAR

≈1/2 DOZEN OYSTERS

EAST COAST | CHAMPAGNE MIGNONETTE 24

FLORIDA STONE CRAB CLAW

HONEY MUSTARD MKT

SHRIMP COCKTAIL

BC COCKTAIL SAUCE 25

≈TUNA POKE

CHILI SOY SAUCE | NORI | SESAME CUCUMBER |
TOSTONES 19

ASK ABOUT OUR DAILY VEGETABLE SIDES

SALAD

FALL FIG SALAD

BLACK MISSION FIG | PROSCIUTTO | HUMBOLDT FOG | RED ONION 19

LOCAL BURRATA SALAD

POACHED TOMATOES | BASIL | HONEY BALSAMIC GLAZE |
PISTACHIO CRUMBLE 19

CAESAR SALAD

HERB CROUTON | ANCHOVIES | PECORINO | CAESAR DRESSING 17

FARMERS SALAD

SEASONAL VEGETABLES | FENNEL | TOMATO | RADISH | LEMONETTE 17

SEA

BC FISH AND CHIPS

REMOULADE 24

WHOLE FISH OF THE DAY

SEASONAL VEGERABLES | CARIBBEAN CURRY SAUCE MKT

SEARED CATCH OF THE DAY

POTATO GNOCCHI | ROASTED SQUASH | SAGE BROWN BUTTER |
BABY KALE 35

ROASTED COBIA

GIGANTE BEAN | PANCETTA | PRESERVED MEYER LEMON |
CALABRESE PEPPERS 36

GRILLED FAROE ISLAND SALMON

BLISTERED TOMATOES | FENNEL CONFIT | COUSCOUS |
LEMON-FETA YOGURT 32

LAND

HALF ROASTED CHICKEN

RUSTIC TRUFFLE YUKON MASH | SPINACH | CIPOLLINI ONION 31

BOOTLEG BURGER

BACON | CHOPOTLE AIOLI | CHEDDAR CHEESE | LETTUCE |
TOMATO | ONION 24

BEEF TENDERLOIN

POTATO HASH | LOCAL MUSHROOMS | OLIVE SALSA 49

PORK CHOP

THAI SYTLE SEASONAL VEGETABLE | CONFIT POTATOES |
ANDOUILLE BUTTER 57

SLOW COOKED SHORT RIB

CREAMY PUMPKIN POLENTA | CHARRED RADICCHIO |
RED WINE SAUCE 34

A "BURLOCK" – IS A PACKAGE HOLDING SIX BOTTLES JACKETED IN STRAW THREE ON THE BOTTOM THEN TWO THEN ONE THE WHOLE SEWED TIGHTLY IN BURLAP. IT WAS ECONOMICAL OF SPACE AND EASY TO HANDLE AND STOW. THESE WERE GENERALLY KNOWN IN THE COAST GUARD AS "SACKS."

THE CREATOR BILL MCCOY A NONDRINKER WHO NEVER TOUCHED LIQUOR WAS AN "HONEST LAWBREAKER AND BOOTLEGGERS" BORN IN FLORIDA. MCCOY SOLD HIS MERCHANDISE UNADULTERATED UN CUT AND CLEAN AND WE - LIKE HIM - ARE PROUD OF BRINGING THE BEST LOCALLY SOURCED PRODUCTS.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

⚠️ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS, IF YOU HAVE CHRONIC ILLNESS OF THE STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE CONSULT A PHYSICIAN