

# LUNCH

## RAW BAR

1/2 DOZEN OYSTERS  
CITRUS CHAMPAGNE MIGNONETTE | EAST COAST 24

FLORIDA STONE CRAB CLAW  
HONEY MUSTARD MKT

SHRIMP COCKTAIL  
COCKTAIL SAUCE 25

♣TUNA POKE  
CHILI SOY SAUCE | NORI | SESAME CUCUMBER |  
TOSTONES 19

## SHARE

SOUP OF THE DAY  
SOURDOUGH BREAD BOWL 15

HOME MADE HUMMUS  
GRILLED BREAD | VEGETABLES 16

NAAN FLATBREAD  
TRUFFLE OIL | GARLIC PASTE | MOZZARELLA 14

CHARCUTERIE AND ARTISAN CHEESE  
NUTS | JAM | MUSTARD 32

SMOKED FISH DIP  
PICKLED HOT PEPPERS | CROSTINI 16

STEAMED MUSSELS  
COCONUT MILK | GINGER | SAMBAL BROTH 21

## SALADS

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

ADD CHICKEN BREAST 12  
ADD CATCH OF THE DAY 17  
ADD SHRIMP 21

## BC FAVORITES

BC FISH AND CHIPS  
REMOULADE 24

CATCH OF THE DAY  
WARM SUMMER CORN SALAD | WATERCRESS | SALSA VERDE 28

BOOTLEG BURGER  
BACON | CHIPOTLE AIOLI | SHARP CHEDDAR | LETTUCE | TOMATO |  
ONION 24

TEMPURA FISH SANDWICH  
LEMON CAPER DILL SLAW | LEMON PEPPER AIOLI | LETTUCE | TOMATO |  
BRIOCHE 29

SOUTHERN FRIED CHICKEN SANDWICH  
BIBB LETTUCE | PICKLES | MAPLE HOT SAUCE 22



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 BOOTLEGGER' 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. ENJOY THE REAL MCCOY.

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