

DINNER

SHARE

CHARCUTERIE AND ARTISAN CHEESE

NUTS | JAMS | MUSTARD 32

HERB FOCACCIA

INFUSED OLIVE OIL 7

HOME MADE HUMMUS

GRILLED NAAN | VEGETABLES 14

SMOKED FISH DIP

GRILLED BREAD 15

GRILLED OCTOPUS

KALAMATA OLIVE | ONION | PARSLEY |

CHILI PEPPER 15

PULLED PORK TACOS

CHARRED JALAPENOS | SCALLION SLAW | SOUR CREAM | COTIJA CHEESE 18

STEAMED MUSSELS

COCONUT MILK | GINGER | SAMBAL BROTH 18

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

CHAMPAGNE MIGNONETTE | EAST COAST 20

SHRIMP COCKTAIL

BC COCKTAIL SAUCE 19

≈TUNA POKE

CHILI SOY SAUCE | NORI | SESAME CUCUMBER |

TOSTONES 18



SALAD

LOCAL BURRATA SALAD

POACHED TOMATOES | BASIL | HONEY BALSAMIC GLAZE | PISTACHIO CRUMBLE 18

CAESAR SALAD

HERB CROUTON | ANCHOVIES | PECORINO | CAESAR DRESSING 15

FARMERS SALAD

SEASONAL VEGETABLES | FENNEL | TOMATO | RADISH |

LEMONETTE 17

SEA

BC FISH AND CHIPS

REMOULADE 24

WHOLE FISH OF THE DAY

SEASONAL VEGERABLES | CARINNEAM CURRY SAUCE (MKT)

SEARED CATCH OF THE DAY

RICOTTA GNOCCHI | ROASTED MUSHROOMS | MALABAR | SPINACH PESTO 34

ROASTED COBIA

WHITE BEAN AND FENNEL RAGOUT | CALABRESE PEPPERS | FRESH BASIL 33

GRILLED FAROE ISLAND SALMON

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

LAND

HALF ROASTED CHICKEN

CREAMY POLENTA | COLLARDS | BLACK BEAN SALSA 29

BOOTLEG BURGER

BACON | CHOPOTLE AIOLI | CHEDDAR CHEESE | LETTUCE | TOMATO | ONION 21

BEEF TENDERLOIN

POTATO HASH | SALSA VERDE 45

PORK CHOP

THAI SYTLE SEASONAL VEGETABLE | CONFIT POTATOES | ANDOUILLE BUTTER 39

SLOW COOKED SHORT RIB

SWEET POTATO PUREE | BRUSSEL SPROUTS | CIPOLLINI ONION | RED WINE SAUCE 32

ASK ABOUT OUR DAILY SIDE VEGETABLES

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 UNCUT 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 5 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 | 7.20.21