



food MENU

SHAREABLES



MEDITERANNEAN BOARD

21

Charcoal toasted houseflat breads with an array of our best Mediterranean spreads & dips

MUSSEL POT

18

PEI mussels in a green curry coconut broth with lemongrass, fresh lime & thai basil served with charcoal toasted house flatbreads

LOBSTER POUTINE

34

Hand cut French fries topped with hard pockled cold water lobster, cheddar cheese curds & sherry wine lobster bisque

KILLER SHRIMP

28

Peel & cut Selva prawns swimming in a spicy bouillabaisse with lime scented sticky rice & charcoal toasted house flatbreads for dipping

CARRIBEAN JERK CHICKEN WINGS

18

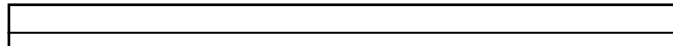
Green Circle chicken wings, citrus brined & grilled with jerk seasoning, served with Caribbean yogurt dip & pickled vegetables

MARINATED FLANK STEAK

18

Charcoal grilled & chef carved, topped with blistered sweet peppers & onions

HANDHELDS



THE ROYAL w/ CHEESE

14

Double beef patty, double the cheese, house pickles, shredded lettuce, secret sauce on the ultimate toasted bun

THE MAC DADDY

14

Creamy mac & cheese on hand cut sourdough bread & grilled with rosemary sea salt butter

THE TIP OF THE DAY

16

Charcoal grilled tri-tip, medium rare on a toasted baguette with horseradish sauce on the side

THE AL FRESCO.

16

Ripe heirloom tomatoes, buffalo mozzarella, fresh torn basil, olive oil, aged balsamic & maldon sea salt on a toasted baguette

THE COOK & THE HOOK

18

Blackened Florida grouper, shaved fennel, apple & cabbage slaw, house tartar sauce on the ultimate toasted bun

THE ROOSTER COGBURN

14

Crispy buttermilk chicken breast, house pickles, shredded lettuce & secret sauce on the ultimate toasted bun

SIDES

HAND CUT FRIES

8

Hand cut Kennebec potatoes served with sea salt, curry ketchup & garlic mayo

CAULI MAC & CHEESE

12

Creamy mac & cheese with roasted cauliflower

BEER NUTS

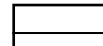
9

House blend, roasted & tossed with BBQ salt

BREAD & BUTTER

8

A basket of charcoal toasted house flatbreads with whipped everything butter



STREET SWEETS

BEIGNETS

12

New Orleans style, hot with powdered sugar

BANANA PUDDING

16

Nilla wafers, ripe bananas, pudding & torched meringue

CAKE OF THE DAY

16

Please ask your server what our culinary ninjas came up with this time