

"A smooth sea never made a skilled sailor."

— FDR

721 N. LAMAR BLVD. • OXFORD, MS 38655 • (662) 236-6363



SWEET POTATO & APPLE SALAD

Radicchio, Candied Pecans, Cranberries,
Goat Cheese, Apple Cider Vinaigrette

PIMIENTO CHEESE 16 SOUFFLÉ TARTLETS

Praline BBB Bacon, Arugula, Lemon Vinaigrette

CRAB DIP 18 Grilled French Bread

CIDER-GLAZED SEARED SCALLOPS 22
Cauliflower Purée

→ NOT SO SMALL PLATES ←

SMOTHERED FRIED CATFISH
Steamed Rice, Okra-Tomato Gravy, Fried Leek Threads

PECAN-CRUSTED QUAIL
Dirty Rice, Garlicky Spinach, Red Pepper-Sorghum Relish

BUTTERNUT SOUASH RISOTTO

36

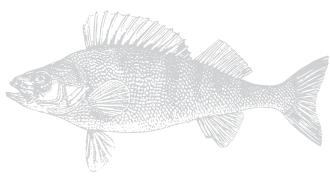
SHRIMP SPIEDĪNI
Two Brooks Arborio, Ancho-Spiced Pepitas,
Rosemary, Sage, Parmesan, Breaded Gulf Brown Shrimp



REDFISH
Hoppin' John, Tomato Jam, Cornbread Crumble

BOURBON-BRAISED SHORT RIBS
Smoked Gouda Grits,
Braised Green Apple & Collard Greens, Toasted Pecans

STEAK FRITES
Prime Flat Iron, Green Peppercorn Sauce,
Rosemary-Parmesan Frites, Tabasco Aioli



DAILY SPECIALS

MONDAY

DUCK & WAFFLES

Confit Duck Leg, Golden Waffle, Steens, Red Onion Marmalade

TUESDAY

SWEET TEA-BRINED FRIED CHICKEN

Stewed Beans, Cornbread, Pepper Jelly

WEDNESDAY

CRAB CAKES

Corn Purée, Grilled Zucchini & Cherry Tomato Relish

THURSDAY

RIGATONI ALLA VODKA

Garlic Bread

FRIDAY/SATURDAY

BOUILLABAISSE

Gulf Fish, Shrimp, Oysters, Crab, Toasted Rouille French Bread



Served with House-Made Lemon-Dill Potato Chips Sub Rosemary-Parmesan Frites +3.5 Add Big Bad Bacon +3.00 Add a Fried Egg +2.00

SNACK-BURGER 16 44 Farms Beef, Dill Pickle, Lettuce, Tomato, Dijon Mustard,

Mayonnaise, American Cheese, Sesame Seed Bun

DUCK CROQUE 17

Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère, Sourdough Make It A Madame +2.00

PORK BELLY MELT 17 Apple-Onion Chutney, Gruyère, Arugula,

Pickled Fennel, House-Made Focaccia

ITALIAN SUB 18

Prosciutto, Capicola, Salami, Mozzarella, Shredded Lettuce, Local Tomatoes, Red Onion, Oil, Red Wine Vinegar, Oregano, House-Made Focaccia



RAW BAR

Market Price

OYSTERS ON THE HALF SHELL

Ketchup, Horseradish, Mignonette, & Saltines.

BROILED OYSTERS

Choice of Chimichurri Butter, Bacon-Bourbon Butter, or Creole Butter

MARINATED CRAB CLAWS

'PEEL-N-EAT' SHRIMP

CRAWFISH RAVIGOTE

Saltine Crackers

PLATEAU DE FRUITS DE MER

Oysters on the Half Shell, Marinated Crab Claws, 'Peel-n-Eat' Shrimp, Crawfish Ravigote, Saltine Crackers

*Eating raw or undercooked foods, including shellfish, can cause illness including, but not limited to, Hepatitis. We recommend you take this into account when ordering. As much as you say you want to "live a little," there are risks.



We are continuously grateful to our Local Purveyors for their Diligence and Extraordinary Products. Thank you.

Please share any Food Allergies and/or Dietary Restrictions with your server. We understand this can be Extremely Serious and want to preserve your health.

> We use domestically-sourced seafood whenever possible. Please ask your server for specific locations.