



LUNCH STARTERS

CRISPY CALAMARI -13

LIGHTLY BREADED AND SERVED WITH BANANA PEPPERS, COMEBACK SAUCE, LEMON

LETTUCE WRAPS -13

BUTTER LETTUCE CUPS, PICKLED VEGETABLES, EDAMAME, FINISHED IN TERIYAKI SAUCE AND PEANUT DUST WITH CHOICE OF FILET TIPS, SHRIMP, HALF OF EACH

CRAB AND SHRIMP AU GRATIN -14

JUMBO LUMP CRAB AND SHRIMP IN A WHITE WINE AU GRATIN SAUCE, OVEN TOASTED WITH GRILLED GARLIC BREAD

BRISKET SPRING ROLLS -13

EIGHTEEN HOUR BRISKET WITH PICKLED JALAPENO, SHALLOTS, HOUSE AND WHITE BBQ

CRISPY ASPARAGUS SPEARS -9

HAND BATTERED AND FRIED TO PERFECTION WITH BASIL AIOILI

SPICY TUNA NACHOS -16

MARINATED AHI TUNA OVER ASIAN SLAW WITH AVOCADO, EDAMAME, SWEET GINGER SOY GLAZE, RADISH, WASABI AIOILI

PARMESAN TRUFFLE FRIES -6

HOUSE-MADE SKIN ON FRIES TOSSED IN A WHITE TRUFFLE OIL WITH PARMESAN CHEESE

CAST IRON CHIPS -11

HOUSE-MADE KETTLE CHIPS TOPPED WITH MELTED BLUE CHEESE, SMOKED APPLE WOOD BACON, SCALLIONS

PIMENTO BITES -9

HOMEMADE PIMENTO CHEESE WITH GRILLED TOAST POINTS AND PEPPER JELLY

+ Add Housemade andouille sausage -6

SMOKED PORK BELLY AND BBQ SHRIMP -15

SERVED OVER BED OF SHAVED BRUSSELS, ONION, ROASTED CORN WITH WHITE BBQ

DAILY OYSTER SELECTION -MKT PRICE

OYSTERS ON THE HALF SHELL OR CHARGRILLED AND FINISHED WITH PARM AND GARLIC BREAD

SOUP OF THE DAY CUP 5 BOWL 7

+ Add pimento grilled cheese- 6

LUNCH SALADS

ROCKET 88 -10

MIX OF ARUGULA, SPINACH WITH GRANNY SMITH APPLES, CRANBERRIES, CARROTS, HONEY SPICED WALNUTS, GOAT CHEESE WITH CHAMPAGNE VINAIGRETTE

HARVEST HOUSE -10

FIELD GREENS SERVED WITH BLUE CHEESE CRUMBLES, GRAPE TOMATOES, SHAVED RED ONION, CARROT, CUCUMBER, CROUTONS, TOPPED WITH HONEY SPICED WALNUTS AND SHERRY VINAIGRETTE

TACO SALAD -14

CHOICE OF GRILLED CHICKEN OR SPICED BEEF ON TOP OF SHREDDED ROMAINE, TOMATOES, ONIONS, OLIVES, CHEDDAR CHEESE, CORN SALSA, SOUR CREAM AND GUACAMOLE WITH CHIPOTLE RANCH DRESSING IN A CRISPY TORTILLA BOWL.

ASIAN MIXED GREENS -10

BLEND OF MIXED GREENS, SUNFLOWER SEEDS, ORANGES, EDAMAME, RADISH AND CRISPY WONTONS TOSSED IN GINGER SOY VINAIGRETTE

HARVEST WEDGE -12

CRISPY ICEBERG LETTUCE QUARTERED WITH AN ASSORTMENT OF APPLEWOOD SMOKED BACON, BLUE CHEESE, AVOCADO, GRAPE TOMATOES, BUTTERMILK DILL DRESSING

GRILLED CAESAR -10

CHOPPED ROMAINE TOSSED IN ROASTED GARLIC CAESAR DRESSING TOPPED WITH CROUTONS AND A CRISPY PARMESAN SHELL, FIRE GRILLED ROMAINE POINTS

VITALITY SALAD -12

BLACK EYE PEAS, MARINATED TOMATO, CUCUMBER AND ONION TOSSED WITH MIXED GREENS AND QUINOA, CROUTONS, FETA CHEESE AND HOUSE DRESSING

H.G. WALDORF -12

MIXED GREENS, APPLES, BBQ PECANS, RADISH, BLEU CHEESE TOSSED IN CHAMPAGNE VINAIGRETTE

ADD CHICKEN-7 SHRIMP SKEWER -7 BUFFALO CHICKEN-6 SMOKED SALMON-8 TUNA-8 FILET TIPS-8 GRILLED SALMON-8