

Pearls of the Sea

Raw Oysters on the Half Shell

Spicy Ponzu, Escabeche Mignonette, Horseradish-Cocktail

East Coast

Gulf Coast

Seafood Tower

See Server for Daily Selection

Aguachile Crudo

Sea Scallops, Cucumber Ribbons, Pepitas, Watermelon Radish, Yucca Chips

Tuna Poke

Dragon Fruit, Red Onion, Citrus Soy, Aji Panca, Micro Cilantro

Seafood Mezcal Cocktail

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Chipotle Dressing

Gulf Charbroiled Oysters

Nola Style Charbroiled Oysters

Garlic Butter, Parmesan Cheese, Rosemary

Oysters Diablo

Smoked Chorizo, Pisco, Aji Panca

Baked Oysters Yvonne

Crabmeat, Champagne Cream, American Caviar

Benne Seed Parker House Rolls

Poblano "Pimento Cheese" Smoked Drum Mousse,
Pickled Veggies

Note: When we are out, we are out

Starters

Crispy Thai Shrimp

Cabbage Slaw, Thai Chili Sauce, Cilantro-Avocado Aioli

Korean Style Beef Lettuce Wraps

Kalbi Marinade, Spicy Lime Vinaigrette, Fresno Peppers

Crabmeat Deviled Eggs

Creole Ravigote, American Caviar

Grilled Octopus

Sorghum Glaze, Rainbow Fingerlings, Heirloom Carrots

Caribbean Mussels

Jamaican Curry, Coconut Milk, Charred Pineapples,
Shishito Peppers

Pork Belly & Pimento Cheese Grits

Fermented Cole Slaw, Pickled Strawberries, Citrus Caramel Glaze

Soup and Salads

Romaine Wedge Salad

Tempura Okra, Heirloom Tomatoes, Candied Bacon,
Ranch Dressing, Chlorophyll Oil

Boutte's Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Southern Peanut Soup

Benne Seed, Honey-Cayenne Glazed Shrimp

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans

Davis ST

AT HERMANN PARK

FEATURING CHEF HOLLEY

Entrees

Simply Grill Fish MKT

Daily Catch, Seasonal Vegetables

See Server for Daily Selections

Market Vegetable Plate

See Server for Daily Selection

Harissa Dusted Cornish Hen

Farro, Pure Luck Feta, Arugula, Toasted Almonds,
Preserved Lemon, Salsa Verde

Dayboat Scallops

Carolina Gold Crust, Jicama, Herb Salad, Texas

Grapefruit, Pomegranates

Grilled Lamb Chops

Watercress Apple Salad, Roasted Yukon Gold Potatoes,
Chimichurri Sauce

Whole Roasted Maine Lobster MKT

Pappardelle Pasta, Artichokes, Capers, Myer Lemon

Chef's Classics

Alaskan Halibut & Crabmeat

Orzo Pasta, Smoked Onions, Confit Tomatoes, Root
Vegetables, Maitake Mushrooms

Muddled Stew

Braised Pork Belly, Redfish, Clams, Gulf Shrimp, Grits,
13-minute Egg, Tomato-Saffron Broth

Blackened Grouper

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens,
Ham Hock Pot Liquor

Whole Fish

Thai Style Snapper for Two MKT

Blackened Flounder

Rock Shrimp, Etouffee, Peppers, Mirliton-Okra,
Hushpuppies

Steaks

10 oz Wagyu Flat Iron Steak

6 oz / 8 oz Filet Black Angus

16 oz Prime Ribeye

40 oz Prime Porterhouse for Two

16 oz Berkshire Porkchop

Sorghum Glaze, Country-Fried Apples

Sides

Crispy Brussel Sprouts

Vivian's Truffle Mac

Garlic Roasted Potatoes

Kimchi Collards Greens

Wild Mushroom Cipollini

Duck Fat-Bacon Potatoes

Pimento Cheese Grits

Hoppin John-Fried Rice

Caramelized Vegetables

The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness.
No separate checks for parties of 6 and a 20% gratuity will be applied. *\$5 split charge on all entrees..

Chef de Cuisine: Ricardo Ingles

Sous Chef: Alphise Washington

Revised November 15, 2019