

# SWEETBAY

RESTAURANT & BAR

## SHAREABLES

- BLACKENED SHRIMP TACOS** mango coulis slaw, homemade tortillas - 10 (gf)  
**BRUSSEL SPROUTS** bacon, breadcrumbs, Parmesan cheese, balsamic reduction - 10  
**PAN SEARED SCALLOPS** spinach, bacon, shitake mushrooms, & buerre blanc sauce -15(gf)  
**SMOKED BRULEE PORK BELLY** fig gastrique - 12(gf)  
**CALAMARI** lightly fried with calabrian aioli - 14  
**BURRATA AND HEIRLOOM TOMATO SALAD** peaches, walnuts, red onion, olive oil - 15(gf)  
**FRIED GREEN TOMATOES** smoked mozzarella, sea island salsa, rooster honey 14

## LUNCH SPECIALS

- MUSSELS** served with white sauce & focaccia bread 16  
**BLACKENED SALMON WITH CLASSIC CATALUÑA ROMESCO SAUCE** grilled veggies, basmati rice - 25  
**SHRIMP & GRITS** sautéed jumbo shrimp, white stone grits, boursin garlic and herb cheese and Charleston sauce - 27  
**CHICKEN MARSALA** fettuccine pasta, shitake mushrooms, Marsala cream sauce - 20  
**CRABCAKE SANDWICH** mesclun lettuce, tomato, bacon, brioche bun, calabrian pepper aioli - 20

## SOUP

- CHEF MARCEL'S CREAM OF CRAB SOUP** - 8

## SALADS

- Add Chicken (6), New York Strip (9), Shrimp (10), Crab Cake (16), Scallops (16)  
**HOUSE SALAD** mesclun lettuce, heirloom tomato, walnuts, blue cheese, balsamic vinaigrette- 7(gf)  
**SUN DRIED TOMATO GREEK SALAD** romaine lettuce, cucumber, mix peppers, red onion, feta cheese, oregano, kalamata olives, balsamic vinaigrette - 13(gf)  
**COBB SALAD WITH GRILLED ROMAINE** baby heirloom tomato, grilled corn, pancetta, avocado, blue cheese crumbs, pickled onion, boiled egg, red wine vinaigrette -13(gf)  
**GRILLED WEDGE SALAD** bacon, blue cheese crumbs, tomato, blue cheese dressing - 10(gf)

## ENTREES

- CHEF MARCEL'S PAELLA** bamba rice, andouille sausage, pancetta, shrimp, mussels, clams, scallops, mixed peppers, green peas, chicken, diavolo sauce, bread - 37(gf)  
**TROPICAL BLACKENED SHRIMP** chicken, Andouille sausage, Hawaiian rice, and mango sauce, served in half pineapple – 30 (gf)  
**COLOSSAL CRAB CAKES** served over bacon, corn hash & beurre blanc sauce - 38  
**SEARED HALIBUT** basmati rice, grilled corn & avocado tomato salad, beurre blanc sauce - 30 (gf)  
**SWEETBAY DUCK BREAST** roasted potatoes, spinach with pancetta and shitake mushrooms, red wine reduction - 30(gf)  
**ROASTED VEGETABLE VEGETARIAN RAVIOLI** served with pomodoro sauce - 18  
**PAN SEARED SCALLOPS** Shitake mushroom risotto, buerre blanc sauce - 30  
**BLUE CHEESE CRUSTED PRIME TENDERLOIN** 9oz prime cut tenderloin steak, purple mashed potatoes, spinach, red wine reduction –45(gf) (Add Shrimp (10), Crab Cake (16), Scallops (16))  
**STEAK DIANE WITH CREAMY SHITAKE BRANDY SAUCE** Prime cut 14oz rib-eye, purple mashed potatoes, brussel sprouts – 60(gf) (Add Shrimp (10), Crab Cake (16), Scallops (16))  
**LOBSTER RAVIOLI** chunks of lobster meat, vodka tomato cream sauce, Parmesan cheese – 35

## BURGERS AND SANDWICHES

Choice of fries or house salad

- SWEETBAY BURGER** American cheese, lettuce, tomato, onions, pickles - 13  
**AVOCADO BACON CHICKEN SANDWICH** focaccia, lettuce, tomato, Calabrian aioli, Swiss - 16  
**NEW YORK STRIP GRILLED CHEESE** focaccia, caramelized onion, provolone, Calabrian aioli-16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
(gf) = gluten free

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## SWEETBAY COCKTAILS

### THE ROOT OF KENTUCKY - \$13

*Basil Hayden bourbon, giffard ginger liqueur, strawberry basil, lemon, simple syrup*

### FIG OFF - \$13

*Makers Mark bourbon, fig preserves, honey, lime juice*

### MAGNOLIA MANHATTAN - \$13

*Makers Mark, Amaro, bitters*

### SWEET MARY - \$13

*Tanqueray Gin, lime juice, habanero ginger-guava syrup, Rosemary*

### CUCUMBER CHIPOTLE MARGARITA - \$13

*Cucumber, Chipotle, limejuice, milagro silver tequila, agave*

### LA PICOSITA - \$13

*Milagro tequilla, Watermelon-habanero puree, limejuice, pineapple ginger habanero syrup.*

## WINES BY THE GLASS

*red*

**Allegrini, Baby Brunello, Italy** - \$14

**Elouan, Pinot Noir oregon** - \$13

**Don Miguel Gascón, Malbec argentina** - \$10

**Peter Lehmann, Shiraz australia** - \$10

**Rodney Strong, Cabernet Sauvignon califomia** - \$15

*white*

**Raw Bar, Vino Verde, Portugal** - \$8

**Stellina, Pinot Grigio italy** - \$9

**Whitehaven, Sauvignon Blanc New Zealand** - \$10

**Vionta, Albariño spain** - \$9

**J. Lohr, Chardonnay califomia** - \$13

**Willamette Valley, Riesling, Oregon** - \$11

*rosé*

**M. Chapoutier, Côte du Rhone Belleruche Rosé france** - \$9

*bubbles*

**Breixenet, Cava Brut Blanc de Blancs spain** - \$9

**La Marca, Prosecco italy** - \$11

## BEER

*draft*

**GUINNESS, ireland 4.2% alcohol – 20oz** \$10

**HOEGAARDEN, belgium 4.9% alcohol – Pint** \$7

**BUD LIGHT, st. louis, mo 4.2% alcohol – Pint** \$5

**STELLA ARTOIS, belgium 5% alcohol – Pint** \$7

**GOOSE ISLAND IPA, chicago, il 5.9% alcohol – Pint** \$7

**DEVILS BACKBONE VIENNA LAGER, charlottesville, va 5.2% alcohol – Pint** \$7

**BOLD ROCK APPLE CIDER, charlottesville, va 4.7% alcohol – Pint** \$7

**GOOSE ISLAND BOURBON COUNTRY STOUT, Chicago, Il 12% alcohol – 7 oz** \$11

*bottles*

**Corona** - \$6

**Red Bridge (GF)** - \$7

**Dogfish 90 Minutes** - \$9

**Sweetwater 420** - \$7

**Mich Ultra** - \$5

## DESSERT

**CRÈME BRULEE** - \$10 (gf)

**KEY LIME PIE** \$10