

SWEETBAY

RESTAURANT & BAR

SHAREABLES

- BRUSSEL SPROUTS** bacon, breadcrumbs, Parmesan cheese, balsamic reduction – 10
CHORIZO POMAROLA Spanish salami chorizo, roasted potatoes, sautéed peppers, diavolo sauce – 15(gf)
ROASTED ARTICHOKE lemon aioli – 10 (gf)
SCALLOP APPETIZER spinach, bacon, shitake mushrooms, beurre blanc sauce -15 (gf)
SMOKED BRULEE PORK BELLY fig gastrique – 12 (gf)
CALAMARI lightly fried with calabrian aioli - 14
FRIED GREEN TOMATOES smoked mozzarella, sea island salsa, rooster honey -14
MUSSELS served with a white wine garlic sauce, bread - 16
BAKED LOBSTER BACON MAC AND CHEESE chunks of lobster, bacon, white alfredo cheese sauce -17

SALADS

- Add Chicken (6), New York Strip (9), Salmon (10), Shrimp (10), Crab Cake (16), Scallops (16)
HOUSE SALAD mesclun lettuce, heirloom tomato, walnuts, blue cheese crumbs, balsamic vinaigrette- 7 (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)

CHEF SPECIALTIES

- CREAM OF CRAB SOUP** – 8
LENTIL SOUP - 8
TUNATARTARE sushi grade tuna, avocado, cucumbers, pickled onion, dipping sauce trio – 17 (gf)
CHEESE PLATE ask your server for today's selection – 33 (gf)
CHEF MARCEL'S PAELLA bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, mixed peppers, green peas, diavolo sauce, bread – 37 (gf)
PAN SEARED SCALLOPS shitake mushroom risotto, beurre blanc sauce – 30 (gf)
BLACK GROUPER pan seared grouper filet, broccoli rabe, forbidden rice, chef's tomato sauce – 30 (gf)

ENTREES

- COLOSSAL CRAB CAKES** served over bacon, corn hash & beurre blanc sauce – 38
SHRIMP & GRITS sautéed jumbo shrimp, white stone grits, boursin garlic and herb cheese, and Charleston sauce – 31 (gf)
GRILLED CHICKEN MARSALA fettuccine pasta, shitake mushrooms, marsala cream sauce – 24
CLAM LINGUINE – top neck clams, chopped clams, white lemon butter sauce - 28
BLACKENED SALMON WITH CLASSIC CATALUÑA ROMESCO SAUCE grilled veggies, Forbidden rice – 29 (gf) (contains nuts)
CHICKEN ROSA MARIA prosciutto & fontina stuffed grilled chicken, topped with sundried tomatoes, basil, and beurre blanc sauce, over diavolo linguine - 24
DRY AGED PORK CHOP 10 oz French cut pork chop, sautéed spinach, Forbidden rice – 27 (gf)
SWEETBAY DUCK BREAST roasted purple potatoes, spinach with pancetta and shitake mushrooms, red wine reduction – 30 (gf)
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))

BURGERS

- Choice of fries or house salad
SWEETBAY BURGER American cheese, lettuce, tomato, onions, pickles – 15
VEGAN BURGER vegan bun, lettuce, tomato, avocado – 16

DESSERT

- CRÈME BRULEE** - 10 (gf)
KEY LIME PIE – 10
Morgan Salee's Cheesecake - ask your server for today's selection - 10

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

*All parties of 5 or more are subject to automatic 20% gratuity.

SWEETBAY

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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

WOODFORD RYE OLD FASHIONED— 15

Bitters, sugar. Orange twist, Luxardo cherry.

SWEET MARY - 13

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

PASSIONFRUIT CHIPOTLE MARGARITA - 13

Passionfruit, Chipotle, lime juice, Milagro silver tequila, agave

LA PICOSITA— 13

Milagro tequilla, Watermelon-habanero puree, lime juice, pineapple ginger 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 california - 15

rosé

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

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

BOLD ROCK APPLE CIDER, Charlottesville, va 4.7% alcohol— Pint 7

DEVILS BACKBONE VIENNA LAGER, Charlottesville, va 5.2% alcohol— Pint 7

N/A

Coke products— 3

Fresh Squeezed lemonade— 3

Aqua Panna bottled water— 5 (1L)

Iced Tea— 3

Coffee— 3

STRAWBERRY VODKA MOJITO - 13

Strawberry infused vodka, mint, lime juice, simple syrup

BLUE CHEESE DIRTY MARTINI - 14

Stoli elite vodka, olive juice, blue cheese olives

ESPRESSO MARTINI - 11

Vodka, vanilla vodka, fresh Italian espresso, turbinado syrup

PINEAPPLE MOJITO - 13

DonQ coconut rum, pineapple, mint, lime juice,

GINGER FIZZ - 13

Prosecco, St. Germain, Candied ginger

TOBACCO BARN SOUR - 15

Tobacco Barn Bourbon, lemon juice, Pineapple ginger syrup, egg white, bitters

white

Raw Bar, Vno Verde, Portugal - 8

Stellina, Pinot Grigio italy - 9

Whitehaven, Sauvignon Blanc New Zealand - 10

Vionta, Albariño spain - 9

J. Lohr, Chardonnay california - 13

Willamette Valley, Riesling, Oregon - 11

bubbles

Freixenet, Cava Brut Blanc de Blancs spain - 9

La Marca, Prosecco italy - 11

bottles

Corona - 6

Red Bridge (GF) - 7

Dogfish 90 Minutes - 9

Sweetwater 420 - 7

Mich Ultra - 5

Bud Light - 5