

SWEETBAY

RESTAURANT & BAR

SHAREABLES

- BRUSSEL SPROUTS** bacon, breadcrumbs, Parmesan cheese, balsamic reduction - 10
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

LUNCH SPECIALS

- MUSSELS** served with garlic white wine sauce, bread – 16
BLACKENED SALMON WITH CLASSIC CATALUÑA ROMESCO SAUCE grilled veggies, Forbidden rice – 25 (gf)
BAKED LOBSTER BACON MAC AND CHEESE chunks of lobster, bacon, white alfredo cheese sauce -21
GRILLED CHICKEN MARSALA fettucine pasta, marsala cream sauce, shitake mushrooms - 20
SHRIMP & GRITS sautéed jumbo shrimp, white stone grits, boursin garlic and herb cheese and Charleston sauce – 27 (gf)
CHICKEN ROSA MARIA prosciutto & fontina stuffed grilled chicken, diavolo linguine, topped with sundried tomatoes, basil, and beurre blanc sauce - 18

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, balsamic vinaigrette- 7 (gf)
SPINACH SALAD – green apple, candied walnuts, dried cranberries, baby heirlooms, feta cheese, red wine vinaigrette – 12 (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** lump crab, bread– 8
LENTIL SOUP bread – 8
TUNA TARTARE sushi grade tuna, avocado, cucumbers, pickled onion, sauce trio – 17 (gf)
PAN SEARED SCALLOPS Shitake mushroom risotto, beurre blanc sauce – 30 (gf)
CHEESE PLATE – ask your server for today's selection - 33 (gf)
BLACK GROUPER pan seared grouper filet, broccoli rabe, forbidden rice, chef's tomato sauce – 30 (gf)
CHEF MARCEL'S PAELLA bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, mixed peppers, green peas, diavolo sauce, bread – 37 (gf)

ENTREES

- COLOSSAL CRAB CAKES** served over bacon, corn hash & beurre blanc sauce – 38
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 AND SANDWICHES

Choice of fries or house salad

- SWEETBAY BURGER** American cheese, lettuce, tomato, onions, pickles - 15
VEGAN BURGER vegan bun, lettuce, tomato, avocado – 16
CHICKEN BACON AVOCADO SANDWICH Focaccia, lettuce, tomato, Calabrian aioli, swiss - 16
CRABCAKE SANDWICH bacon, mesclun lettuce, tomato, Calabrian aioli - 20

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

ESPRESSO MARTINI - 11

vodka, vanilla vodka, fresh Italian espresso, turbinado syrup

SWEET MARY - 13

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

PASSIONFRUIT CHIPOTLE MARGARITA - 13

Passionfruit, lime juice, milagro silver tequila, agave

LA PICOSITA - 13

Milagro tequila, Watermelon-habanero puree, Lime juice, 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 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

WOODFORD RYE OLD FASHIONED - 15

bitters, sugar, orange twist, luxardo cherry

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, lime juice
pineapple ginger syrup, egg white.*

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

DESSERT

Crème Brule - 10 (gf)

Key Lime Pie - 10

Morgan Salee's Cheesecake - 10