

# SWEETBAY

RESTAURANT & BAR

## SHAREABLES

- TUNA TARTARE** sushi grade tuna, avocado, cucumbers, pickled onion, dipping sauce trio – 17 (gf)  
**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  
**MUSSELS** served with a white wine garlic sauce, bread – 16 (gf)  
**BAKED LOBSTER MAC AND CHEESE** chunks of lobster, bacon, lobster cream sauce -17

## SALADS & SOUP

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)  
**BEET SALAD** arugula, roasted red and orange beets, goat cheese crumbs, grapefruit vinaigrette, candied walnuts – 14 (gf)  
**CREAM OF CRAB SOUP** – lump crab meat, bread – 8

## ENTREES

- COLOSSAL CRAB CAKES** served over bacon, corn hash & beurre blanc sauce – 38  
**SHRIMP & GRITS** sautéed jumbo shrimp, andouille sausage, white stone grits, boursin garlic and herb cheese, and Charleston sauce – 31 (gf)  
**BLACKENED SALMON WITH CLASSIC CATALUÑA ROMESCO SAUCE** grilled veggies, Forbidden rice – 29 (gf) (contains nuts)  
**PAN SEARED SCALLOPS** shitake mushroom risotto, beurre blanc sauce – 30 (gf)  
**CHEF'S PAELLA** bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, mixed peppers, green peas, diavolo sauce, bread – 37 (gf)  
**GRILLED CHICKEN MARSALA** fettuccine pasta, shitake mushrooms, marsala cream sauce – 24  
**VEGETARIAN RAVIOLI** diavolo sauce, basil, Parmesan cheese - 20  
**DRY AGED PORK CHOP** 10 oz French cut pork chop, sautéed spinach, mashed potatoes, apple glaze – 29 (gf)  
**SWEETBAY DUCK BREAST** roasted potatoes, spinach with pancetta and shitake mushrooms, red wine reduction – 30 (gf)  
**GORGONZOLA CRUSTED PRIME TENDERLOIN** 8oz prime cut tenderloin steak, 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** Provolone cheese, lettuce, tomato, onions, pickles – 15

## 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.*

*\*Vegan/vegetarian options or accommodations upon request\**

# SWEETBAY

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## SWEETBAY COCKTAILS

### THE ROOT OF KENTUCKY - 13

*Basil Hayden bourbon, giffard's 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*

### RUM FRESA - 13

*Brugal spiced rum, St. Germain, lemon juice, simple syrup, liquor soaked strawberry puree*

### CHOCOLATE MARTINI - 15

*Stoli Vanilla Vodka, Godiva Choloate liquer Bailey's, Hershey's syrup, Kaluha.*

### 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*

### SWEET BUZZ - 15

*Grapefruit juice, Segura sparkling rose, pamplemousse Szechuan button*

### SWEETBAY STAR SPICED CIDER - 13

*Maker's Mark bourbon, hot apple Cider, dried cranberry star anise, agave*

### BLANTON'S SOUR - 21

*Blanton's Bourbon, lemon juice, simple syrup, egg white, bitters*

## WINES BY THE GLASS

### red

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

**Elouan, Pinot Noir oregon - 13**

**Tahuam, Malbec argentina - 10**

**Buena Vista, Cabernet Sauvignon califomia - 14**

### white

**Raw Bar, Vno Verde, Portugal - 8**

**Stellina, Pinot Grigio italy - 9**

**Mohua, 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

**Freixenet, 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**

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

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

**VICTORY BREWING FESTBIER, downington, pa 5.6% alcohol - Pint 7**

### bottles

**Harpoon Pumpkin - 7**

**Red Bridge (GF) - 7**

**Dogfish 90 Minutes - 9**

**Sweetwater 420 - 7**

**Mich Ultra - 5**

**Shiner Octoberfest - 7**

## N/A

**Coke products— 3**

**Fresh Squeezed lemonade—3 (no free refills)**

**Aqua Panna bottled water—5 (1L)**

**Iced Tea—3**

**Coffee—3**

**Hot Tea - 3**