

# 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)  
**SWEET AND SPICY SHRIMP** lightly fried shrimp, tossed in Thai chili sauce, pickled onion, cucumber - 14  
**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)  
**DEVILED EGGS** flash fried, bacon, herb drizzle - 8  
**BAKED LOBSTER MAC AND CHEESE** chunks of lobster, bacon, cheese 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** roasted veggies, couscous, lemon caper butter sauce – 29  
**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  
**VEGAN RAVIOLI** diavolo sauce, basil - 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

Buffalo Trace bourbon, 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.

### PEAR MARTINI - 13

Pear infused vodka, lime juice, pear puree Simple syrup.

### WINES BY THE GLASS

*red*

Allegrini, Baby Brunello, Italy - 14

Elouan, Pinot Noir oregon - 13

Tahuam, Malbec argentina - 10

Buena Vista, Cabernet Sauvignon california - 14

*white*

Raw Bar, VIno Verde, Portugal - 8

Stellina, Pinot Grigio italy - 9

Mohua, Sauvignon Blanc New Zealand - 10

Vionta, Albariño spain - 9

J. Lohr, Chardonnay california - 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

TROEGS MAD ELF 11% alcohol - Pint 9

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

*bottles*

Harpoon Pumpkin - 7

Red Bridge (GF) - 7

Dogfish 90 Minutes - 9

Sweetwater 420 - 7

Mich Ultra - 5

Shiner Octoberfest - 7

Heineken 0 - 6

### N/A

Coke products - 3

Iced Tea - 3

Fresh Squeezed lemonade - 3 (no free refills)

Coffee - 3

Aqua Panna bottled water - 5 (1L)

Hot Tea - 3