

# SWEETBAY

RESTAURANT & BAR

## SHAREABLES

**TUNA TARTARE** sushi grade tuna, avocado, cucumbers, pickled onion, 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

## LUNCH SPECIALS

**MUSSELS** served with garlic white wine sauce, bread – 16 (gf)

**BLACKENED SALMON WITH CLASSIC CATALUÑA ROMESCO SAUCE** grilled veggies, Forbidden rice – 25 (gf)  
(contains nuts)

**BAKED LOBSTER BACON MAC AND CHEESE** chunks of lobster, bacon, lobster cream sauce -21

**SHRIMP & GRITS** sautéed jumbo shrimp, white stone grits, boursin garlic and herb cheese and Charleston sauce – 27 (gf)

## 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, 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)

**BEET SALAD** arugula, roasted red and orange beets, goat cheese crumbs, grapefruit vinaigrette, candied walnuts – 14 (gf)

**CREAM OF CRAB SOUP** lump crab – 8

## ENTREES

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

**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)

**VEGAN RAVIOLI** – diavolo sauce, basil – 20

**GRILLED CHICKEN MARSALA** fettuccine pasta, shitake mushrooms, marsala cream sauce – 24

**DRY AGED PORK CHOP** 10oz French cut pork chop, sautéed spinach, mashed potatoes, apple glaze – 27 (gf)

**SWEETBAY DUCK BREAST** roasted purple potatoes, spinach with pancetta and shitake mushrooms, red wine reduction – 30 (gf)

**GORGONZOLA 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** Provolone cheese, lettuce, tomato, onions, pickles - 15

**CHICKEN BACON AVOCADO SANDWICH** lettuce, tomato, Calabrian aioli, swiss - 16

**CRABCAKE SANDWICH** bacon, mesclun lettuce, tomato, Calabrian aioli – 20

**TENDERLOIN GRILLED CHEESE** caramelized onions, provolone cheese, Calabrian aioli, steak jus - 16

*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*

### RUM FRESA - 13

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

### CHOCOLATE MARTINI - 15

*Stoli Vanilla Vodka, Godiva Chocolate liqueur Bailey's, Hershey's syrup, Kahlua.*

### 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**

*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**

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

### N/A

**Coke products - 3**

**Fresh Squeezed lemonade - 3**

**Aqua Panna bottled water - 5 (1L)**

**Iced Tea - 3**

**Coffee - 3**

**Hot Tea - 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*

### 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.*

*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**

*bubbles*

**Freixenet, Cava Brut Blanc de Blancs spain - 9**

**La Marca, Prosecco italy - 11**

*bottles*

**Shiner Octoberfest - 7**

**Red Bridge (GF) - 7**

**Dogfish 90 Minutes - 9**

**Sweetwater 420 - 7**

**Mich Ultra - 5**

**Harpoon Pumpkin - 7**

### DESSERT

**Crème Brule - 10 (gf)**

**Key Lime Pie - 10**

**Morgan Salee's Cheesecake - 10**