

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
DEILED EGGS – flash fried, bacon, herb drizzle - 8
SWEET AND SPICY SHRIMP lightly fried shrimp, tossed in Thai chili sauce, pickled onion, cucumber - 14
SCALLOP APPETIZER spinach, bacon, shitake mushrooms, & buerre 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 roasted veggies, couscous, tomatoes, lemon caper butter – 25
BAKED LOBSTER BACON MAC AND CHEESE chunks of lobster, bacon, cheese 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

Buffalo Trace 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.

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, Vno 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, Hershey, pa 11% alcohol - Pint 9

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

bottles

Shiner Octoberfest - 7

Red Bridge (GF) - 7

Dogfish 90 Minutes - 9

Sweetwater 420 - 7

Mich Ultra - 5

Harpoon Pumpkin - 7

Heineken 00 - 6

N/A

Coke products - 3

Fresh Squeezed lemonade - 3

Aqua Panna bottled water - 5 (1L)

Iced Tea - 3

Coffee - 3

Hot tea - 4

DESSERT

Crème Brule - 10 (gf)

Key Lime Pie - 10

Morgan Salee's Cheesecake - 10