

# SWEETBAY

RESTAURANT & BAR

**Assorted Raw Oysters – market price**

## **SHAREABLES**

- TUNA TARTARE** sushi grade tuna, avocado, edamame, cucumber, pickled onion, dipping sauce trio – 17 (gf)  
**BRUSSEL SPROUTS** bacon, breadcrumbs, Parmesan cheese, balsamic glaze – 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 - 14  
**CALAMARI** lightly fried with Calabrian aioli - 14  
**MUSSELS** served with a white wine garlic sauce, bread – 16 (gf)  
**OYSTER ROCKEFELLER** sautéed spinach, breadcrumbs, Parmesan cheese, bacon, cream – 12  
**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** grilled 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)  
**BRAISED SHORT RIB** 9oz boneless short rib, mashed potatoes, broccolini, fennel, Himalayan Salt and demiglace – 35 (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\*

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## SWEETBAY COCKTAILS

### THE ROOT OF KENTUCKY - 13

*Buffalo Trace bourbon, ginger liqueur, strawberry, basil, lemon, turbinado syrup*

### FIG OFF - 13

*Makers Mark bourbon, fig preserves, honey, lime juice*

### WOODFORD RYE MANHATTAN – 15

*Amaro, bitters, sugar, Luxardo cherry.*

### SWEET MARY - 13

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

### SMOKED SCOTCH OLD FASHIONED – 21

*Johnny Walker Black, simple syrup, bitters  
\*Enhance with Blue Label -39*

### CHOCOLATE MARTINI - 15

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

## WINES BY THE GLASS

*red*

**Elouan, Pinot Noir** Oregon - 13

**Tahuam, Malbec** Argentina - 10

**Allegrini, Baby Brunello** Italy - 14

**Buena Vista, Cabemet 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

**MICHELOB ULTRA**, St. Luis, 4.2% alcohol – Pint 6

**TROEGS MAD ELF** 11% alcohol - Pint 9

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

**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

### STRAWBERRY VODKA MOJITO - 13

*Strawberry infused vodka, mint, lime juice, turbinado syrup*

### BLUE CHEESE DIRTY MARTINI - 14

*Stoli elite vodka, olive juice, blue cheese olives*

### ESPRESSO MARTINI - 13

*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*

### PEAR MARTINI - 13

*Pear infused vodka, lime juice, pear puree  
turbinado syrup, cinnamon sugar rim*

*white*

**Willamette Valley, Riesling**, Oregon - 11

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

**Contempo, Pinot Grigio** Italy - 9

**Mohua, Sauvignon Blanc** New Zealand - 10

**Vionta, Albariño** Spain - 9

**J. Lohr, Chardonnay** California - 13

*bubbles*

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

**La Marca, Prosecco** Italy - 11

*bottles*

**Heineken 0, N/A** - 6

**Red Bridge (GF)** - 7

**Dogfish 90 Minutes** - 9

**Sweetwater 420** - 7