

# SWEETBAY

RESTAURANT & BAR

**Assorted Raw Oysters** - market price

## **SHAREABLES**

**TUNA TARTARE** sushi grade tuna, avocado, cucumbers, pickled onion, sauce trio – 17 (gf)

**BRUSSEL SPROUTS** bacon, breadcrumbs, Parmesan cheese, balsamic reduction – 10

**DEVILED 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)

**CALAMARI** lightly fried with calabrian aioli – 14

**OYSTER ROCKEFELLER** sautéed spinach, breadcrumbs, Parmesan cheese, bacon, cream – 12

## **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)

**BRAISED SHORT RIB** 9oz boneless short rib, mashed potatoes, broccolini, fennel, Himalayan Salt and demiglace – 35 (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 - 13

vodka, vanilla vodka, fresh Italian espresso, turbinado syrup

### SWEET MARY - 13

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

### 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  
Simple syrup.

## WINES BY THE GLASS

*red*

Elouan, Pinot Noir Oregon - 13

Tahuam, Malbec Argentina - 10

Allegrini, Baby Brunello, Italy - 14

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

MICHELOB ULTRA, St. Luis, 4.2% alcohol - Pint 6

TROEGS MAD ELF Hershey, pa 11% alcohol - Pint 9

DEVILS BACKBONE VIENNA LAGER, charlottesville, va 5.2% 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 - 4

### 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 MANHATTAN - 15

Amaro, bitters, sugar, Luxardo cherry.

### SWEET BUZZ - 15

Grapefruit juice, Segura Sparkling Rose, pamplemousse, Szechuan button

### CHOCOLATE MARTINI - 15

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

### SMOKED SCOTCH OLD FASHIONED - 21

Johnny Walker Black, simple syrup, bitters

\*Enhance with Blue Label - 39

*white*

Willamette Valley, Riesling, Oregon - 11

Raw Bar, Vno 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 0N/A - 6

Red Bridge (GF) - 7

Dogfish 90 Minutes - 9

Sweetwater 420 - 7

DESSERT

Crème Brule - 10 (gf)

Key Lime Pie - 10

Morgan Salee's Cheesecake - 10