

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
OYSTER ROCKEFELLER sautéed spinach, breadcrumbs, Parmesan cheese, bacon, cream – 15
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)
QUINOA KALE SALAD – walnuts, baby tomatoes, dried cranberries, red wine vinaigrette – 14 (gf)
CREAM OF CRAB SOUP – lump crab meat, bread – 8
FRENCH ONION SOUP - 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 – 39 (gf)
GRILLED CHICKEN MARSALA fettuccine pasta, shitake mushrooms, marsala cream sauce – 24
VEGAN RAVIOLI diavolo sauce, basil - 20
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 – 37 (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))*
BRAISED LAMB SHANK polenta, pearl onions, carrots - 42

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, 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 liqueur
Bailey's, Hershey's syrup, Kaluha*

DON JULIO SOUR -17

*Don Julio blanco tequila, lime juice,
Agave, egg white, bitters*

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

Petite Petit, Petite Sirah 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. Louis, 4.2% alcohol – Pint 6

STELLA CIDRE, Belgium 5% alcohol – Pint 7

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

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*

BASIL HAYDEN HOT TODDY - 15

Basil Hayden bourbon, earl grey tea, honey, lemon wedge

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

Pacifico - 7

Aqua Panna bottled water – 5 (1L)

Hot Tea - 3