

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 – 15

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)

QUINOA KALE SALAD – walnuts, baby tomatoes, dried cranberries, red wine vinaigrette – 14 (gf)

CREAM OF CRAB SOUP lump crab, bread – 8

FRENCH ONION SOUP - 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 – 39 (gf)

VEGAN RAVIOLI – diavolo sauce, basil – 20

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

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 – 37 (gf)

GORGONZOLA CRUSTED PRIME TENDERLOIN 9oz prime cut tenderloin steak, 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

BASIL HAYDEN HOT TODDY - 15

Basil Hayden's bourbon, honey, earl grey tea
Lemon wedge

PEAR MARTINI - 13

Pear infused vodka, lime juice, pear puree
Simple syrup.

DON JULIO SOUR - 17

Don Julio Blanco tequila, lime juice, egg white
Agave, 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 6

DEVILS BACKBONE VIENNA LAGER, Virginia 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 0 N/A - 6

Red Bridge (GF) - 7

Dogfish 90 Minutes - 9

Sweetwater 420 - 7

Pacifico - 7

DESSERT

Crème Brule - 10 (gf)

Key Lime Pie - 10

Morgan Salee's Cheesecake - 10