

SWEETBAY

RESTAURANT & BAR

SHAREABLES

- TUNA TARTARE** sushi grade tuna, avocado, edamame, 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 - 14
SCALLOP APPETIZER spinach, bacon, shitake mushrooms, & beurre blanc sauce -15(gf)
CALAMARI lightly fried with Calabrian aioli – 14
SPICY BLACKENED SHRIMP TACOS mango salsa, flour tortilla - 10
OYSTER ROCKEFELLER sautéed spinach, breadcrumbs, Parmesan cheese, bacon, cream – 15
RAW OYSTERS ask for today's selection – market price (gf)
PRIME TENDERLOIN APPETIZER prime filet medallions, blue cheese, red wine reduction – 20 (gf)

LUNCH SPECIALS

- MUSSELS** served with garlic white wine sauce, bread – 16 (gf)
BLACKENED SALMON green rice, mango salsa – 25 (gf)
BAKED LOBSTER BACON MAC AND CHEESE chunks of lobster, bacon, cheese sauce -21
SHRIMP & GRITS sautéed jumbo shrimp, andouille, grilled corn, red pepper, okra, white stone grits, Charleston sauce – 27 (gf)

SALADS & SOUP

- Add Chicken (6), New York Strip (9), Salmon (10), Shrimp (10), Crab Cake (16), Scallops (16), Tenderloin (20)
HOUSE SALAD mesclun lettuce, heirloom tomato, walnuts, blue cheese, balsamic vinaigrette- 8 (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 – strawberries, dried cranberries, candied walnuts, champagne 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)
HALIBUT grilled corn avocado salad, rice, beurre blanc sauce – 35 (gf)
CHEF'S PAELLA bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, diavolo sauce, bread – 39 (gf)
PASTA PRIMAVERA linguine, tomatoes, asparagus, garlic, pomodoro wine sauce – 18 (v)
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)
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 house salad, fries, truffle fries (2)
SWEETBAY BURGER Provolone cheese, lettuce, tomato, onions, pickles – 15
SNAKE RIVER FARMS WAGYU BEEF BURGER boursin garlic herb cheese, lettuce, tomato, caramelized onion, parmesan truffle fries – 25 (not cooked past medium well)
CHICKEN BACON AVOCADO SANDWICH lettuce, tomato, Calabrian aioli, swiss - 16
CRABCAKE SANDWICH bacon, 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

Basil Hayden's 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, Luxardo cherry.

SWEET MARY - 13

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

SMOKED SCOTCH OLD FASHIONED – 21

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

PINEAPPLE MOJITO - 13

DonQ coco rum, mint, lime juice, simple syrup

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

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

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

EVOLUTION BREWING LOT N 3 IPA Salisbury, Md 6.8% alcohol – 8

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 - 15

Stoli elite vodka, olive juice, blue cheese olives

ESPRESSO MARTINI - 13

Vodka, vanilla vodka, fresh Italian espresso, turbinado syrup

BERRY SMASH - 13

Strawberries, blackberries, raspberries, vodka, vanilla vodka agave, lime juice

CUCUMBER CHIPOTLE MARGARITA - 13

Milagro silver, lime juice, Cointreau agave, cucumber, chipotle

PEAR MARTINI - 13

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

SWEET BUZZ - 15

Pamplemousse, fresh grapefruit juice, cava

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

Strongbow Cider - 7

Pacifico - 7

Sweetwater 420 IPA - 7

Hot Tea - 3