

SHAREABLES

- SUSHI PLATE** – torched salmon belly sashimi, house roll, dipping sauces, wasabi puree – 10 (gf)
TUNA TARTARE sushi grade tuna, avocado, edamame, cucumber, pickled onion, dipping sauces– 17 (gf)
MOZZARELLA CAPRESE heirloom tomato, fresh mozzarella, balsamic glaze, basil, Himalayan salt – 13(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, Calabrian aioli – 14
RAW OYSTERS ask for today’s selection – market price (gf)
OYSTER ROCKEFELLER spinach, breadcrumbs, Parmesan, bacon, white wine, cream – 15
PRIME TENDERLOIN APPETIZER prime filet medallions, gorgonzola, red wine reduction – 22(gf)
STEAK TARTARE prime tenderloin, quail egg, crackers – 18 (gf)

SALADS & SOUP

- Add Chicken (6), New York Strip (9), Salmon (10), Shrimp (10), Scallops (16), Crab Cake (16), Tenderloin (20)
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)
CREAM OF CRAB SOUP lump crab, bread – 8

ENTREES

- SHRIMP & GRITS** sautéed jumbo shrimp, andouille, grilled corn, red pepper, okra, white stone grits, Charleston sauce – 31 (gf)
SPICY SHRIMP CURRY jumbo shrimp, coconut rice, broccolini, spicy yellow curry – 33 (gf)
CRAB CAKES bacon-corn hash, beurre blanc sauce - 39
BLACKENED SALMON green rice, mango salsa – 29 (gf)
PAN SEARED SCALLOPS shitake mushroom risotto, beurre blanc sauce – 36 (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)
GRILLED CHICKEN MARSALA fettuccine, shitake mushrooms, marsala cream sauce – 24
PASTA PRIMAVERA linguine, sundried tomatoes, asparagus, garlic, pomodoro wine sauce – 18 (v)
SWEETBAY DUCK BREAST roasted potatoes, spinach with pancetta and shitake mushrooms, red wine reduction – 31 (gf)
GORGONZOLA CRUSTED PRIME TENDERLOIN 8oz prime cut tenderloin steak, mashed potatoes, spinach, red wine reduction – 51 (gf) (Add Shrimp (10), Scallops (16))
GARLIC HERB ENCRUSTED LAMB CHOPS broccolini, mashed potatoes, red wine reduction – 49
DEEP FRIED PORK CHOP arugula salad with pepper drops, corn & tomato, grilled peaches - 34

BURGERS

- Choice of fries, truffle fries(2), or house salad
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)

DESSERT

- CRÈME BRULEE** - 10 (gf)
KEY LIME PIE – 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.

SWEETBAY

RESTAURANT & BAR

SWEETBAY COCKTAILS

THE ROOT OF KENTUCKY - 13

Smooth Ambler contradiction bourbon, ginger liqueur, strawberry, basil, lemon, turbinado syrup

FIG OFF - 13

Redemption bourbon, fig preserves, honey, lime juice

ITALIAN MANHATTAN - 15

Jefferson's Reserve bourbon, Amaro, bitters, Luxardo cherry.

SWEET BERRY - 13

*Blueberries, Raspberries, blackberries, strawberries, lime juice
Don Q coco rum*

*SMOKED RYE OLD FASHIONED - 21

*Whistle Pig Rye, turbinado syrup, bitters
Enhance with Blue Label -39

PEAR MARTINI - 13

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

STEAMER SPRITZ - 14

Aperol, thyme liqueur, prosecco

RED LIGHT NEGRONI - 14

Campari, sweet vermouth, grey whale gin

WINES BY THE GLASS

red

Elouan, Pinot Noir Oregon - 13

Altos, Malbec Argentina - 12

Allegrini, Baby Brunello Italy - 14

Route Stock Cabernet Sauvignon Napa Valley - 15

rosé

Fleurs de Prairie France - 10

BEER

draft

GUINNESS, Ireland 4.2% alcohol - 20oz 10

ELY NIGHT OWL PUMPKIN, NH 6.7% alcohol - Pint 8

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

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 - 15

Stoli elite vodka, olive juice, blue cheese olives

ESPRESSO MARTINI - 13

Vodka, vanilla vodka, fresh Italian espresso, turbinado syrup

*MEXICAN OLD FASHIONED - 17

Don Julio Repasado Tequilla, bitters, agave, orange, cherry

IRISH MULE - 10

Jameson Irish Whiskey, lime juice, Goslings ginger beer

SPICY RASPBERRY MARGARITA - 15

Milagro Silver tequila, lime juice, raspberries, jalapeno, agave

BURNING DAYLIGHT - 15

Grey Whale gin, prickly pear, lemon and lime

white

Willamette Valley, Riesling, Oregon - 11

Raw Bar, VINO VERDE, Portugal - 8

Contempo, Pinot Grigio Italy - 9

Whitehaven, Sauvignon Blanc New Zealand - 10

Twomey, Sauvignon Blanc Napa Valley - 13

J. Lohr, Chardonnay California - 13

Vionta, Albariño Spain - 9

bubbles

Freixenet, Cava Brut Blanc de Blancs Spain - 9

La Marca, Prosecco Italy - 11

bottles

Heineken 0, N/A - 6

Dogfish 90 Minutes - 9

Strongbow Cider - 7

Pacifico - 7

Hot Tea - 3