

# RESTAURANT SWEETBAY

## SHAREABLES

**BRUSSEL SPROUTS** \$11  
bacon, breadcrumbs, parmesan cheese, balsamic glaze

**CHICKEN LETTUCE WRAPS** \$12  
lettuce, sesame chicken, thai chili sauce

**OYSTER ROCKEFELLER (4)** \$16  
spinach, breadcrumbs, parmesan, bacon, white wine, cream

**SWEET AND SPICY SHRIMP** \$15  
lightly fried shrimp, tossed in thai chili sauce, pickled onion

**CALAMARI** \$15  
lightly fried, calabrian aioli

**STUFFED MUSHROOMS** \$14  
lightly fried mushroom, creamy crab filling, parmesan, calabrian aioli

**BUFFALO CAULIFLOWER** \$13  
lightly fried cauliflower, buffalo sauce, blue cheese crumbs, ranch dressing (gf)

**TUNA TARTARE** \$19  
sushi grade tuna, avocado, edamame, pickled cucumber and jalapeno, sriracha-poke sauce, wonton chips

**CALABRIAN WAGYU MEATBALLS** \$13  
calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, crostini

## BRUNCH ENTREES

**SNAKE RIVER FARMS WAGYU BEEF BURGER** \$25

two 4oz patties, boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries

**SWEETBAY BURGER** \$15  
Provolone cheese, lettuce, tomato, onions, pickles

**CHICKEN BACON AVOCADO** \$16  
lettuce, tomato, calabrian aioli, swiss

**TENDERLOIN SANDWICH** \$20  
tenderloin prepared medium rare, onions, mushroom, provolone cheese, horseradish aioli

**CRAB CAKE SANDWICH** \$20  
bacon, lettuce, tomato, calabrian aioli

**SEAFOOD OMELETTE** \$22  
crab meat, shrimp, scallops, cheddar cheese, cherry tomatoes, tater tots (gf)

**VEGGIE OMELETTE** \$17  
spinach, roasted red pepper, mushroom, onion, cheddar cheese, tater tots (gf)

**CHEESAPEAKE BENEDICT** \$25  
crab cakes, poached eggs, english muffin, hollandaise sauce, old bay, tater tots

**SALMON BENEDICT** \$19  
english muffin, smoked salmon, poached eggs, hollandaise sauce, everything but the bagel seasoning, tater tots

**STEAK & EGGS** \$28  
12oz prime cut new york strip, two eggs your way, toast, hollandaise sauce, tater tots

**BLACKENED SALMON** \$32  
roasted vegetable couscous, romesco (contains pine nuts)

**PAN SEARED SCALLOPS** \$39  
shiitake mushroom risotto, beurre blanc sauce (gf)

**SHRIMP & GRITS** \$34  
sautéed jumbo shrimp, andouille sausage, grilled corn, red pepper, okra, white stone grits, charleston sauce (gf)

**CHICKEN & WAFFLES** \$20  
fried breaded chicken breast, belgian waffle, powdered sugar, bourbon syrup, fresh fruit

**FRENCH TOAST** \$17  
cinnamon pullman bread, whipped cream, fresh fruit, bourbon syrup

Sandwiches come with your choice of a house salad, french fries, or upgrade to truffle fries (\$2)

## SOUP & SALADS

**CREAM OF CRAB** \$10  
lump crab, bread

**HOUSE SALAD** \$7  
mesclun lettuce, heirloom tomato, candied walnuts, blue cheese crumbs, balsamic vinaigrette (gf)

**WEDGE SALAD** \$11  
grilled iceberg, blue cheese crumbs, baby heirloom tomatoes, bacon, ranch dressing (gf)

**CAESAR SALAD** \$9  
romaine lettuce, croutons, shaved pecorino

**COBB SALAD WITH GRILLED ROMAINE** \$15  
baby heirloom tomatoes, grilled corn, pancetta, avocado, blue cheese crumbs, pickled onion, boiled egg, red wine vinaigrette (gf)

Add on to salad: Chicken (8), Prime New York Strip (18), Salmon (13), Shrimp (12), Scallops (16), Crab Cake (16)

## DRINKS & SIDES

**BOTTOMLESS MIMOSA** \$19 2-hour limit

**BLOODY MARY** \$12

**BRUNCH MIMOSA** \$7

**BELLINI** \$9

**TOAST** \$2

**FRESH FRUIT** \$9

**TATER TOTS** \$5

**BACON** \$5

**TWO EGGS YOUR WAY** \$7

**TRUFFLE FRIES** \$7

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## SHAREABLES

<b>BRUSSEL SPROUTS</b>	<b>\$11</b>
bacon, breadcrumbs, parmesan cheese, balsamic glaze	
<b>CHICKEN LETTUCE WRAPS</b>	<b>\$12</b>
lettuce, sesame chicken, thai chili sauce	
<b>OYSTER ROCKEFELLER (4)</b>	<b>\$16</b>
spinach, breadcrumbs, parmesan, bacon, white wine, cream	
<b>SWEET AND SPICY SHRIMP</b>	<b>\$15</b>
lightly fried shrimp, tossed in thai chili sauce, pickled onion	
<b>CALABRIAN WAGYU MEATBALLS</b>	<b>\$13</b>
calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, crostini	

<b>PARMESAN TRUFFLE FRIES</b>	<b>\$9</b>
roasted garlic aioli, calabrian aioli	
<b>STUFFED MUSHROOMS</b>	<b>\$14</b>
lightly fried mushroom, creamy crab filling, parmesan, calabrian aioli	
<b>BUFFALO CAULIFLOWER</b>	<b>\$13</b>
lightly fried cauliflower, buffalo sauce, blue cheese crumbs, ranch dressing (gf)	
<b>TUNA TARTARE</b>	<b>\$19</b>
sushi grade tuna, avocado, edamame, pickled cucumber and jalapeno, sriracha-poke sauce, wonton chips	
<b>CALAMARI</b>	<b>\$15</b>
lightly fried, calabrian aioli	

## SALADS & SOUP

<b>HOUSE SALAD</b>	<b>\$7</b>
mesclun lettuce, heirloom tomato, candied walnuts, blue cheese crumbs, balsamic vinaigrette (gf)	
<b>SPINACH SALAD</b>	<b>\$12</b>
green apple, candied walnuts, dried cranberries, baby heirlooms, feta cheese, red wine vinaigrette (gf)	

<b>CAESAR SALAD</b>	<b>\$9</b>
romaine lettuce, croutons, shaved pecorino	
<b>COBB SALAD WITH GRILLED ROMAINE</b>	<b>\$15</b>
baby heirloom tomatoes, grilled corn, pancetta, avocado, blue cheese crumbs, pickled onion, boiled egg, red wine vinaigrette (gf)	

Add on to salad: Chicken (\$), Prime New York Strip (\$18), Salmon (\$13), Shrimp (\$12), Scallops (\$16), Crab Cake (\$16)

<b>CREAM OF CRAB</b>	<b>\$10</b>
lump crab, bread	

## SANDWICHES & ENTREES

<b>TENDERLOIN SANDWICH</b>	<b>\$20</b>
tenderloin prepared medium rare, onions, mushroom, provolone cheese, horseradish aioli	
<b>SWEETBAY BURGER</b>	<b>\$15</b>
Provolone cheese, lettuce, tomato, onions, pickles	
<b>CHICKEN BACON AVOCADO</b>	<b>\$16</b>
brioche bun, lettuce, tomato, calabrian aioli, swiss	
<b>CRAB CAKE SANDWICH</b>	<b>\$20</b>
bacon, lettuce, tomato, calabrian aioli	
<b>SNAKE RIVER FARMS WAGYU BEEF BURGER</b>	<b>\$25</b>
two 4oz patties, boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries	

<b>CHEF'S PAELLA</b>	<b>\$44</b>
bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, diavolo sauce, bread - available gluten free upon request	
<b>PAN SEARED SCALLOPS</b>	<b>\$39</b>
shiitake mushroom risotto, beurre blanc sauce (gf)	
<b>CRAB CAKES</b>	<b>\$42</b>
bacon-corn hash, beurre blanc sauce	
<b>BLACKENED SALMON</b>	<b>\$32</b>
roasted vegetable couscous, romesco (contains pinenuts)	
<b>SHRIMP &amp; GRITS</b>	<b>\$34</b>
sautéed jumbo shrimp, andouille sausage, grilled corn, red pepper, okra, white stone grits, charleston sauce (gf)	

Sandwiches come with your choice of a house salad, french fries, or upgrade to truffle fries (\$2)

<b>CHICKEN MARSALA</b>	<b>\$24</b>
chicken breast, mushrooms, linguine, parmesan	

## DESSERTS

<b>CREME BRULEE</b>	<b>\$10</b>
house-made vanilla bean custard, turbinado cane sugar, fresh berries, whipped cream (gf)	
<b>KEY LIME PIE</b>	<b>\$10</b>
graham cracker crust, whipped cream	
<b>CHOCOLATE MOUSSE</b>	<b>\$9</b>
house-made mousse, cocoa bits, whipped cream (gf)	
<b>CHEESECAKE BY MORGAN SALEE</b>	<b>\$10</b>
ask your server for today's selection	

<b>MUSSELS</b>	<b>\$16</b>
sautéed in garlic, white wine, bread (gf)	
<b>MUSHROOM RAVIOLI</b>	<b>\$24</b>
sautéed mushroom and asparagus, white wine butter sauce, pecorino cheese and balsamic glaze - available vegan upon request	
<b>PRIME TENDERLOIN</b>	<b>\$55</b>
8oz prime cut tenderloin, gorgonzola crust, mashed potatoes, asparagus, red wine reduction (gf)	

RESTAURANT

SWEETBAY

SHAREABLES

- BRUSSEL SPROUTS** \$11  
bacon, breadcrumbs, parmesan cheese, balsamic glaze
- CHICKEN LETTUCE WRAPS** \$12  
lettuce, sesame chicken, thai chili sauce
- OYSTER ROCKEFELLER (4)** \$16  
spinach, breadcrumbs, parmesan, bacon, white wine, cream
- SWEET AND SPICY SHRIMP** \$15  
lightly fried shrimp, tossed in thai chili sauce, pickled onion
- CALABRIAN WAGYU MEATBALLS** \$13  
calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, crostini

- PARMESAN TRUFFLE FRIES** \$9  
roasted garlic aioli, calabrian aioli
- STUFFED MUSHROOMS** \$14  
lightly fried mushroom, creamy crab filling, parmesan, calabrian aioli
- BUFFALO CAULIFLOWER** \$13  
lightly fried cauliflower, buffalo sauce, blue cheese crumbs, ranch dressing (gf)
- TUNA TARTARE** \$19  
sushi grade tuna, avocado, edamame, pickled cucumber and jalapeno, sriracha-poke sauce, wonton chips
- CALAMARI** \$15  
lightly fried, calabrian aioli

ENTREES

- CHEF'S PAELLA** \$44  
bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, diavolo sauce, bread -available gluten free upon request
- CRAB CAKES** \$42  
bacon-corn hash, beurre blanc sauce
- SHRIMP & GRITS** \$34  
sautéed jumbo shrimp, andouille sausage, grilled corn, red pepper, okra, white stone grits, charleston sauce (gf)
- PAN SEARED HALIBUT** \$38  
8oz filet, avocado salad, basmati rice, beurre blanc sauce (gf)
- GARLIC HERB ENCRUSTED RACK OF LAMB** \$52  
sautéed spinach, mashed potatoes, red wine reduction

- PRIME TENDERLOIN** \$55  
8oz prime cut tenderloin, peppercorn compound butter, mashed potatoes, asparagus (gf) add shrimp (12), crab cake (16), scallops (16)
- PAN SEARED SCALLOPS** \$39  
shiitake mushroom risotto, beurre blanc sauce (gf)
- BLACKENED SALMON** \$32  
roasted vegetable couscous, romesco (contains pine nuts)
- PAN ROASTED DUCK BREAST** \$34  
spinach, shiitake mushroom, pancetta, mashed potatoes, cranberry reduction (gf)
- BONE-IN PORK CHOP** \$35  
char-grilled porkchop, braised cabbage, roasted fingerling potatoes, cranberry reduction (gf)

SOUP & SALADS

- CREAM OF CRAB** \$10  
lump crab, bread
- HOUSE SALAD** \$7  
mesclun lettuce, heirloom tomato, candied walnuts, blue cheese crumbs, balsamic vinaigrette (gf)
- WEDGE SALAD** \$11  
grilled iceberg, blue cheese crumbs, baby heirloom tomatoes, bacon, ranch dressing (gf)
- CAESAR SALAD** \$9  
romaine lettuce, croutons, shaved pecorino
- COBB SALAD WITH GRILLED ROMAINE** \$15  
baby heirloom tomatoes, grilled corn, pancetta, avocado, blue cheese crumbs, pickled onion, boiled egg, red wine vinaigrette (gf)

- CHICKEN MARSALA** \$24  
chicken breast, mushrooms, linguine, parmesan
- MUSHROOM RAVIOLI** \$24  
sautéed mushroom and asparagus, white wine butter sauce, pecorino cheese and balsamic glaze - available vegan upon request
- PRIME TENDERLOIN TIPS** \$35  
penne pasta, sundried tomatoes, andouille sausage, pecorino cheese, moroccan cream sauce

- SNAKE RIVER FARMS WAGYU BEEF BURGER** \$25  
two 4oz patties, boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries

Add to salad: Chicken (8), Prime New York Strip (18), Salmon (13), Shrimp (12), Scallops (16), Crab Cake (16)

RESTAURANT

SWEETBAY

SIGNATURE COCKTAILS

<b>SWEET BERRY</b> don q coconut rum, vodka, blueberries, raspberries, blackberries, strawberries, lime juice, turbinado syrup	<b>\$15</b>	<b>STRAWBERRY VODKA MOJITO</b> strawberry infused vodka, mint, fresh strawberries, lime juice, turbinado syrup	<b>\$13</b>
<b>LIMONCELLO FIZZ</b> limoncello, prosecco, amaro, lime juice	<b>\$15</b>	<b>BURNING DAYLIGHT</b> grey whale gin, prickly pear, lemon juice, lime juice	<b>\$15</b>
<b>SMOKED RYE OLD FASHIONED</b> whistle pig rye, turbinado syrup, bitters, orange peel, luxardo cherry	<b>\$21</b>	<b>PEAR MARTINI</b> pear infused vodka, lime juice, pear puree, turbinado syrup, cinnamon sugar rim	<b>\$13</b>
<b>ESPRESSO MARTINI</b> vodka, vanilla vodka, fresh Italian espresso, turbinado syrup	<b>\$14</b>	<b>SPICY RASPBERRY MARGARITA</b> milagro silver tequila, lime juice, raspberries, cointreau, habanero, agave	<b>\$15</b>
<b>BLUE CHEESE DIRTY MARTINI</b> tasmanian pure vodka, olive juice, blue cheese stuffed olives	<b>\$15</b>	<b>EMPRESS GIMLET</b> empress gin, st. germain, lime juice, turbinado syrup	<b>\$15</b>
<b>FIG OFF</b> basil hayden, fig preserve, lime juice, honey simple syrup,	<b>\$15</b>		

WINE BY THE GLASS

RED

Elouan, Pinot Noir <i>Oregon</i>	<b>\$14</b>
Intercept, Pinot Noir <i>Santa Barbara</i>	<b>\$14</b>
Sposato, Malbec <i>Argentina</i>	<b>\$13</b>
Allegriani, Baby Brunello <i>Italy</i>	<b>\$14</b>
Locations CA, Red Blend <i>California</i>	<b>\$15</b>
Route Stock, Cabernet Sauvignon <i>Napa Valley</i>	<b>\$15</b>

ROSE

Fleurs de Prairie <i>France</i>	<b>\$10</b>
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WHITE

Willamette Valley, Riesling <i>Oregon</i>	<b>\$11</b>
Raw Bar, Vino Verde <i>Portugal</i>	<b>\$8</b>
Contempo, Pinot Grigio <i>Italy</i>	<b>\$9</b>
Whitehaven, Sauvignon Blanc <i>New Zealand</i>	<b>\$10</b>
Vionta, Albariño <i>Spain</i>	<b>\$9</b>
J. Lohr, Chardonnay <i>California</i>	<b>\$13</b>

SPARKLING

Freixenet, Cava Brut Blanc de Blancs <i>Spain</i>	<b>\$9</b>
La Marca, Prosecco <i>Italy</i>	<b>\$11</b>
Moet Mini, Brut Champagne <i>France</i>	<b>\$30</b>

DRAFT BEERS

Bud Light, <i>St. Louis, MO</i> 4.2% - Pint	<b>\$5</b>
Michelob Ultra, <i>St. Louis, MO</i> 4.2% - Pint	<b>\$6</b>
Stella Artois, <i>Belgium</i> 5% - Pint	<b>\$7</b>
Dogfish Head World Wide Stout, <i>Rehoboth Beach, DE</i> 17% - 8oz	<b>\$12</b>
Evolution Brewing Lot No3 IPA, <i>Salisbury, MD</i> 6.8% - Pint	<b>\$8</b>
Devils Backbone Vienna Lager, <i>Charlottesville, VA</i> 5.2% - Pint	<b>\$7</b>
Pacifico Mexican Pilsner, <i>Sinaloa, México</i> 4.4% - Pint	<b>\$7</b>
Guinness, <i>Ireland</i> 4.2% - 20oz	<b>\$10</b>

BOTTLE BEER

Heineken 0, <i>Non-Alcoholic</i>	<b>\$6</b>
Strongbow Cider	<b>\$7</b>
Dogfish Head 90 Minutes	<b>\$9</b>
Dos Equis	<b>\$7</b>

NON-ALCOHOLIC

Fresh Squeezed Lemonade <i>no free refills</i>	<b>\$3</b>
Coke	<b>\$3</b>
Diet Coke	<b>\$3</b>
Ginger Ale	<b>\$3</b>
Sprite	<b>\$3</b>
Iced Tea	<b>\$3</b>
Hot Tea	<b>\$3</b>
Coffee	<b>\$3</b>

\*All parties of five or more are subject to an automatic 20% gratuity.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RESTAURANT

# SWEETBAY

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## BOTTLE WINE

### RED

Vivanco Reserva Rioja, *Spain* - 54  
Barton & Guestier Chateau, *Medoc* - 58  
Eloaun Pinot Noir, *Oregon* - 52  
Intercept, Pinot Noir, *Santa Barbara* - 50  
Willamette Valley Vineyards Estate Pinot Noir,  
*Oregon* - 77  
Macphail "The Flyer" Pinot Noir, *Sonoma Coast* - 98  
Walt Wines Pinot Noir La Brisa, *Sonoma Coast* - 94  
Sposato Reserve, *Malbec* - 49  
Recchia Amarone della Valpolicella, *Italy* - 120  
Abstract Orin Swift, *Napa Valley* - 89  
Caparzo Brunello di Montalcino 2017, *Italy* - 122  
Brancaia Chianti Classico, *Tuscany* - 90  
Locations CA by Orin Swift Red Blend, *California* - 56  
Allegrini Palazzo della Torre Veronese, *Italy* - 52  
Orin Swift 8 Years in the Desert, *California* - 99  
Orin Swift Machete, *California* - 120  
Gundlach Bundschu Merlot, *Sonoma Valley* - 79  
Stags Leap Petite Syrah, *Napa Valley* - 105  
Route Stock Cabernet Sauvignon, *Napa Valley* - 56  
The Calling Cabernet Sauvignon, *Alexander Valley* - 69  
Quilt Cabernet Sauvignon, *Napa Valley* - 99  
Hess Select Allomi Cabernet Sauvignon, *Napa Valley* - 81  
Palermo Orin Swift Cabernet Sauvignon, *Napa Valley* - 120  
Duckhorn Vineyards Cabernet Sauvignon, *Napa Valley* - 169  
Mercury Head Orin Swift Cabernet Sauvignon,  
*Napa Valley* - 270  
Rombauer Vineyards Zinfandel, *California* - 87  
Penfolds Bin 389 Cabernet/ Shiraz - 144  
Penfolds Bin 798 Barossa Shiraz - 231  
Opus One 2019 (limited availability) - 750

### WHITE

Willamette Valley Vineyards Riesling,  
*Oregon* - 45  
Raw Bar Vinho Verde, *Portugal* - 32  
Vionta Albarino, *Spain* - 36  
Whitehaven Sauvignon Blanc,  
*New Zealand* - 40  
Duckhorn Vineyards Sauvignon Blanc,  
*Napa Valley* - 72  
Contempo Pinot Grigio, *Italy* - 36  
Santa Margherita Pinot Grigio,  
*Italy* - 70  
J. Lohr Chardonnay, *California* - 52  
Grgich Hills Estate Chardonnay,  
*Napa Valley* - 105  
Rombauer Vineyards Chardonnay,  
*Carneros* - 98

### SPARKLING

La Marca Prosecco, *Italy* - 48  
Freixenet Blanc de Blanc Brut Cava,  
*Spain* - 36  
Veuve Clicquot Champagne Brut,  
*France* - 185  
Moet & Chandon Champagne Nectar  
Imperial Rose, *France* - 210

### ROSE'

Fleurs de Prairie Rose, *France* - 40  
Fleur de Mer St. Tropez Rose,  
*France* - 44

RESTAURANT

# SWEETBAY

## SPIRITS

### BOURBON WHISKEY

Maker's Mark - 11  
Blantons - 18  
Booker's - 21  
Buffalo Trace - 13  
Basil Hayden - 15  
Tobacco Barn - 13  
Woodford Reserve - 13  
Woodford Reserve Double Oak - 17  
Blanton's - 18  
Jefferson's Reserve - 17  
Jefferson's Ocean - 18

### RYE, IRISH, SCOTCH WHISKEY

Woodford Reserve Rye - 13  
Whistle Pig 10 Year Rye - 17  
Whistle Pig 12 Year Rye - 27  
Whistle Pig 15 Year - 47  
Whistle Pig Boss Hog 21 Year - 105  
Green Spot - 17  
Jameson - 10  
The Tyrconnell Port Cask 10 Year - 19  
The Tyrconnell Madeira Cask 10 Year - 19  
Balvenie 12 Year - 16  
Lagavulin 8 Year - 18  
McCallan 12 Year - 17  
McCallan 18 Year - 49  
Johnny Walker Black - 14  
Johnny Walker Blue - 41

### CORDIALS

Bailey's - 10  
Kahlua - 10  
Gran Marnier - 13  
Disaronno - 12  
Sambvca - 12  
Drambui - 11  
Ballontin Chocolate - 15  
Benedictine & Brandy - 13  
Presidential Potro 20 Year - 15

### RUM

Brugal Silver - 10  
Brugal Anejo - 10  
Bacardi - 10  
Don Q Coconut - 11  
Sailor Jerry - 11  
Ron Zacapa 23 - 13  
Ron Zacapa XO - 25

### GIN

Tanqueray - 10  
Hendrick's - 12  
Grey Whale Organic - 13  
Empress Indigo - 15

### TEQUILA

Milagro Silver - 11  
Milagro Anejo - 15  
Don Julio Blanco - 13  
Don Julio Anejo - 17  
Don Julio 1942 - 32  
Casamigos Silver - 15  
Casamigos Reposado - 17  
Casamigos Mezcal - 17  
Vago (Mezcal) - 18  
Clase Azul - 40

### VODKA

Stoli - 9  
Tito's - 10  
Kettle One - 11  
Grey Goose - 12  
Absolut Citron - 10  
Tasmanian Pure - 13