



RESTAURANT

SWEETBAY

SHAREABLES

BRUSSEL SPROUTS bacon, breadcrumbs, parmesan cheese, balsamic glaze	\$11	STUFFED MUSHROOMS lighty fried mushroom, creamy crab filling, parmesan, calabrian aioli	\$14
TENDERLOIN CROSTINI dry rubbed filet mignon, horseradish aioli, fried shallot, focaccia	\$19	CAULIFLOWER FRITTERS grilled corn salsa, honey sriracha drizzle	\$14
SWEET AND SPICY SHRIMP lightly fried shrimp, tossed in thai chili sauce, pickled onion	\$15	TUNA TARTARE sushi grade tuna, avocado, edamame, pickled cucumber and serrano, sriracha- poke sauce, wonton chips	\$19
CALABRIAN WAGYU MEATBALLS spicy calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, crostini	\$13	CHIMI CHAR GRILLED OYSTERS chimichurri butter, pecorino cheese (gf)	\$15
BLACKEND SALMON TACOS (3) corn tortillas, red cabbage slaw, salsa verde	\$14	HALIBUT CEVICHE lime, red onion, cilantro, habanero, avocado, homemade tortilla chips (gf) -available Thursday through Sunday-	\$19
PARMESAN TRUFFLE FRIES roasted garlic aioli, calabrian aioli	\$9		

ENTREES

CHEF'S PAELLA bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, diavolo sauce, bread -available gluten free upon request-	\$41	PRIME TENDERLOIN 8oz prime cut tenderloin, peppercorn compound butter, mashed potatoes, green beans (gf) add shrimp (12) or a crab cake (16)	\$58
PAN SEARED SCALLOPS shiitake mushroom risotto, beurre blanc sauce (gf)	\$42	HERB CRUSTED FAROE ISLAND SALMON garlic and herb encrusted fillet of salmon, fingerling potatoes, sauteed spinach and onion, beurre blanc sauce	\$32
PAN SEARED HALIBUT avocado corn salad, basmati rice, beurre blanc sauce (gf)	\$38	PAN ROASTED DUCK BREAST shiitake mushroom, pancetta, mashed potatoes, green beans, bourbon cherry reduction(gf)	\$34
CHICKEN PICATTA lightly floured chicken breast, mashed potatoes, green beans, lemon caper sauce	\$24	PORK CHOP AL PASTOR achiote marinated 14 oz bone in pork chop, char-grilled pineapple, avocado corn salad, cilantro rice (gf)	\$35
STEAK FRITES dry rubbed 14 oz new york strip steak, parmesan truffle fries, chimichurri sauce	\$45	SEAFOOD BUCATINI bucatini pasta, scallops, shrimp, mussels, sundried tomatoes, light lemon basil cream sauce	\$37

SOUP & SALADS

CREAM OF CRAB lump crab, bread	\$12	MUSHROOM RAVIOLI sautéed mushrooms and asparagus, white wine butter sauce, pecorino cheese and balsamic glaze -available vegan upon request-	\$24
HOUSE SALAD mesclun lettuce, heirloom tomato, candied walnuts, blue cheese crumbs, balsamic vinaigrette (gf)	\$7	PRIME TENDERLOIN TIPS penne pasta, sundried tomatoes, andouille sausage, pecorino cheese, moroccan cream sauce	\$35
SPINACH SALAD strawberry, candied walnuts, goat cheese, poppyseed dressing	\$12	SNAKE RIVER FARMS WAGYU BEEF BURGER two 4oz patties prepared medium well, boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries	\$25
CAESAR SALAD romaine lettuce, croutons, shaved pecorino	\$9	SHRIMP & GRITS sautéed jumbo shrimp, andouille sausage, grilled corn, red pepper, okra, white stone grits, charleston sauce (gf)	\$34
COBB SALAD WITH GRILLED ROMAINE baby heirloom tomatoes, grilled corn, pancetta, avocado, blue cheese crumbs, pickled onion, boiled egg, red wine vinaigrette (gf)	\$15		

Add to salad: Chicken (8), New York Strip (20),
Faroe Island Salmon (15), Shrimp (12), Crab Cake (16)



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BRUSSEL SPROUTS	\$11
bacon, breadcrumbs, parmesan cheese, balsamic glaze	
CHIMI CHAR GRILLED OYSTERS	\$15
chimichurri butter, pecorino cheese (gf)	
SWEET AND SPICY SHRIMP	\$15
lightly fried shrimp, tossed in thai chili sauce, pickled onion	
CAULIFLOWER FRITTERS	\$14
grilled corn salsa, honey sriracha drizzle	
HALIBUT CEVICHE	\$19
lime, red onion, cilantro, habanero, avocado, homemade tortilla chips (gf)	
-available Thursday through Sunday-	

HOUSE SALAD	\$7
mesclun lettuce, heirloom tomato, candied walnuts, blue cheese crumbs, balsamic vinaigrette (gf)	
SPINACH SALAD	\$12
strawberry, candied walnuts, goat cheese, poppyseed dressing	

Add on to salad: Chicken (8), New York Strip (20), Faroe Island Salmon (15), Shrimp (12), Crab Cake (16)

SALADS & SOUP

PARMESAN TRUFFLE FRIES	\$9
roasted garlic aioli, calabrian aioli	
STUFFED MUSHROOMS	\$14
lighty fried mushroom, creamy crab filling, parmesan, calabrian aioli	
TENDERLOIN CROSTINI	\$19
dry rubbed filet mignon, horseradish aioli, fried shallot, focaccia	
TUNA TARTARE	\$19
sushi grade tuna, avocado, edamame, pickled cucumber and jalapeno, sriracha-poke sauce, wonton chips	
CALABRIAN WAGYU MEATBALLS	\$13
spicy calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, crostini	
BLACKEND SALMON TACOS (3)	\$14
corn tortillas, red cabbage slaw, salsa verde	

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)	

CREAM OF CRAB	\$12
lump crab, bread	

SANDWICHES & ENTREES

TENDERLOIN SANDWICH	\$25
sliced filet mignon, onions, mushroom, provolone cheese, horseradish aioli, focaccia	
SWEETBAY BURGER	\$15
Provolone cheese, lettuce, tomato, onions, pickles	
CHICKEN BACON AVOCADO	\$16
lettuce, tomato, calabrian aioli, swiss, focaccia	
MUSSELS	\$16
sautéed in garlic, white wine, bread (gf)	
SNAKE RIVER FARMS WAGYU BEEF BURGER	\$25
two 4oz patties, boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries	

CHEF'S PAELLA	\$41
bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, diavolo sauce, bread	
-available gluten free upon request-	

PAN SEARED SCALLOPS	\$42
shiitake mushroom risotto, beurre blanc sauce (gf)	

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

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

CHICKEN PICATTA	\$24
lightly floured chicken breast, mashed potatoes, green beans, lemon caper sauce	

HERB CRUSTED FAROE ISLAND SALMON	\$32
garlic and herb encrusted fillet of salmon, fingerling potatoes, sauteed spinach and onion, beurre blanc sauce	

MUSHROOM RAVIOLI	\$24
sautéed mushroom and asparagus, white wine butter sauce, pecorino cheese and balsamic glaze	
- available vegan upon request -	

STEAK FRITES	\$45
dry rubbed 14 oz new york strip steak, parmesan truffle fries, chimichurri sauce	

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

DESSERTS

CREME BRULEE	\$10
house-made vanilla bean custard, turbinado cane sugar, fresh berries, whipped cream (gf)	
KEY LIME PIE	\$10
graham cracker crust, whipped cream	
CHOCOLATE MOUSSE	\$9
house-made mousse, cocoa bits, whipped cream (gf)	

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SHAREABLES

BRUSSEL SPROUTS	\$11
bacon, breadcrumbs, parmesan cheese, balsamic glaze	
BLACKEND SALMON TACOS (3)	\$14
corn tortillas, red cabbage slaw, salsa verde	
CALABRIAN WAGYU MEATBALLS	\$13
spicy calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, crostini	
CHIMI CHAR GRILLED OYSTERS	\$15
chimichurri butter, pecorino cheese (gf)	
PARMESAN TRUFFLE FRIES	\$9
roasted garlic aioli, calabrian aioli	
HALIBUT CEVICHE	\$19
lime, red onion, cilantro, habanero, avocado, homemade tortilla chips (gf)	
-available Thursday through Sunday-	

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	
CRAB CAKE SANDWICH	\$20
bacon, lettuce, tomato, calabrian aioli	
TENDERLOIN SANDWICH	\$25
sliced filet mignon, onions, mushroom, provolone cheese, horseradish aioli, focaccia	
HERB CRUSTED FAROE ISLAND SALMON	\$32
garlic and herb encrusted fillet of salmon, fingerling potatoes, sauteed spinach and onion, beurre blanc sauce	

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

SOUP & SALADS

CREAM OF CRAB	\$12
lump crab, bread	
HOUSE SALAD	\$7
mesclun lettuce, heirloom tomato, candied walnuts, blue cheese crumbs, balsamic vinaigrette (gf)	
SPINACH SALAD	\$12
strawberry, candied walnuts, goat cheese, poppyseed dressing	
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), New York Strip (20), Faroe Island Salmon (15), Shrimp (12), Crab Cake (16)

STUFFED MUSHROOMS	\$14
lightly fried mushroom, creamy crab filling, parmesan, calabrian aioli	
CAULIFLOWER FRITTERS	\$14
grilled corn salsa, honey sriracha drizzle	
TENDERLOIN CROSTINI	\$19
dry rubbed filet mignon, horseradish aioli, fried shallot, focaccia	
TUNA TARTARE	\$19
sushi grade tuna, avocado, edamame, pickled cucumber and jalapeno, sriracha-poke sauce, wonton chips	
SWEET AND SPICY SHRIMP	\$15
lightly fried shrimp, tossed in thai chili sauce, pickled onion	

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)	
CHESAPEAKE 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	\$35
10oz new york strip, two eggs your way, toast, hollandaise sauce, tater tots	
PAN SEARED SCALLOPS	\$42
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	
CHICKEN BACON AVOCADO	\$16
lettuce, tomato, calabrian aioli, swiss, focaccia	

DRINKS & SIDES

BOTTOMLESS MIMOSA 2-hour limit	\$19	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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SIGNATURE COCKTAILS

LAPICOSITA	\$15	STRAWBRRY WHISKEY SOUR	\$18
milagro silver tequila, lime juice, watermelon, giffard, habanero, agave		jefferson reserve, strawberries, lime juice, lemon juice, turbinado syrup, egg white	
ROKU COSMO	\$15	STRAWBERRY VODKA MOJITO	\$13
roku gin, infused lemongrass syrup, lemon juice, white cranberry		strawberry infused vodka, mint, fresh strawberries, lime juice, turbinado syrup	
LIMONCELLO FIZZ	\$15	BURNING DAYLIGHT	\$15
limoncello, prosecco, amaro, lime juice		grey whale gin, prickly pear, lemon juice, lime juice	
SMOKED RYE OLD FASHIONED	\$21	PEAR MARTINI	\$13
whistle pig rye, turbinado syrup, bitters, orange peel, luxardo cherry		pear infused vodka, lime juice, pear puree, turbinado syrup, cinnamon sugar rim	
ESPRESSO MARTINI	\$14	SPICY RASPBERRY MARGARITA	\$15
vodka, vanilla vodka, fresh Italian espresso, turbinado syrup		milagro silver tequila, lime juice, raspberries, giffard, habanero, agave	
BLUE CHEESE DIRTY MARTINI	\$15	SWEET BERRY	\$15
tasmanian pure vodka, olive juice, blue cheese stuffed olives		rumhaven coconut rum, vodka, blueberries, raspberries, blackberries, strawberries, lime juice, turbinado syrup	

WINE BY THE GLASS

RED

Elouan, Pinot Noir <i>Oregon</i>	\$14
Sposato, Malbec <i>Argentina</i>	\$13
Allegrini, Baby Brunello <i>Italy</i>	\$14
Route Stock, Cabernet Sauvignon <i>Napa Valley</i>	\$15

SPARKLING

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

WHITE

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

ROSE

Fleurs de Prairie <i>France</i>	\$10
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DRAFT BEERS

Bud Light, <i>St. Louis, MO</i> 4.2% - Pint	\$5
Michelob Ultra, <i>St. Louis, MO</i> 4.2% - Pint	\$6
UFO White, <i>Boston, MA</i> 5.1% - Pint	\$8
Dogfish Head Citrus Squall, <i>Rehoboth, DE</i> 8% - Pint	\$8
Evolution Brewing Lot No3 IPA, <i>Salisbury, MD</i> 6.8% - Pint	\$8
Devils Backbone Vienna Lager, <i>Charlottesville, VA</i> 5.2% - Pint	\$7
Pacifico Mexican Pilsner, <i>Sinaloa, México</i> 4.4% - Pint	\$7
Guinness, <i>Ireland</i> 4.2% - 20oz	\$10

BOTTLE BEER

Heineken 0, <i>Amsterdam, Non-Alcoholic</i>	\$6
Strongbow Cider, <i>UK</i> 5%	\$7
Dogfish Head 90 Minutes, <i>Rehoboth, DE</i> 9%	\$9
Dos Equis, <i>Monterrey, Mexico</i> 4.2%	\$7

NON-ALCOHOLIC

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

*All parties of five or more are subject to an automatic 20% gratuity.

*maximum of 5 separate payments per party

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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BOTTLE WINE

RED

- Vivanco Reserva Rioja, *Spain* - 54
- Barton & Guestier Chateau, *Medoc France* - 58
- Eloaun Pinot Noir, *Oregon* - 52
- Willamette Valley Vineyards Estate Pinot Noir, *Oregon* - 77
- Macphail "The Flyer" Pinot Noir, *Sonoma Coast* - 98
- Belle Glos Pinot Noir, *Santa Barbara County* - 99
- Sposato Reserve *Malbec*, *Argentina* - 49
- Recchia Amarone della Valpolicella, *Italy* - 120
- Abstract Orin Swift, *Napa Valley* - 89
- Val Di Suga Brunello di Montalcino 2016, *Italy* - 138
- Brancaia Chianti Classico, *Tuscany* - 90
- 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
- Mercury Head Orin Swift Cabernet Sauvignon, *Napa Valley* - 270
- Rombauer Vineyards Zinfandel, *Napa Valley* - 87
- Frank Family Cabernet Sauvignon, *Napa Valley* - 98
- Penfolds Bin 389 Cabernet Shiraz Blend, *Australia* - 144
- Penfolds Bin 798 Barossa Shiraz, *Australia* - 231
- Opus One 2019, *Napa Valley* (limited availability) - 750

WHITE

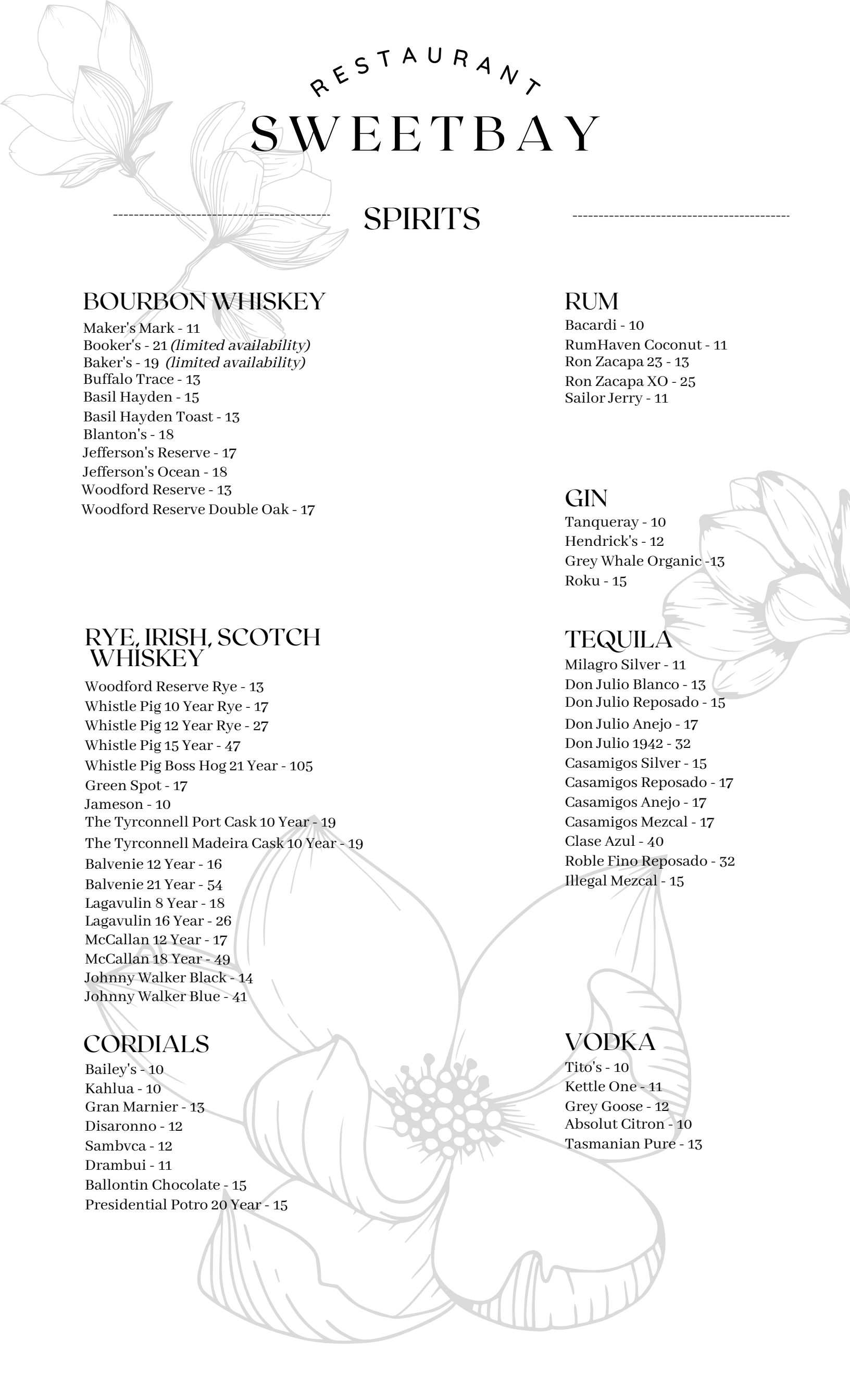
- Willamette Valley Vineyards Riesling, *Oregon* - 45
- Raw Bar Vinho Verde, *Portugal* - 32
- Vionta Albarino, *Spain* - 36
- Whitehaven Sauvignon Blanc, *New Zealand* - 40
- Contempo Pinot Grigio, *Italy* - 36
- Santa Margherita Pinot Grigio, *Italy* - 70
- J. Lohr Chardonnay, *California* - 52
- Grgich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



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SPIRITS

BOURBON WHISKEY

- Maker's Mark - 11
- Booker's - 21 *(limited availability)*
- Baker's - 19 *(limited availability)*
- Buffalo Trace - 13
- Basil Hayden - 15
- Basil Hayden Toast - 13
- Blanton's - 18
- Jefferson's Reserve - 17
- Jefferson's Ocean - 18
- Woodford Reserve - 13
- Woodford Reserve Double Oak - 17

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
- Balvenie 21 Year - 54
- Lagavulin 8 Year - 18
- Lagavulin 16 Year - 26
- 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
- Presidential Potro 20 Year - 15

RUM

- Bacardi - 10
- RumHaven Coconut - 11
- Ron Zacapa 23 - 13
- Ron Zacapa XO - 25
- Sailor Jerry - 11

GIN

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

TEQUILA

- Milagro Silver - 11
- Don Julio Blanco - 13
- Don Julio Reposado - 15
- Don Julio Anejo - 17
- Don Julio 1942 - 32
- Casamigos Silver - 15
- Casamigos Reposado - 17
- Casamigos Anejo - 17
- Casamigos Mezcal - 17
- Clase Azul - 40
- Roble Fino Reposado - 32
- Illegal Mezcal - 15

VODKA

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