

Wine

Sparkling

Méthode Traditionelle Brut/ éclipse /Loire, France/NV	14 / 70
Champagne Brut/ Delamotte Blanc des Blancs/France/NV	30 / 150
Prosecco Brut Rose/ Torresella /Veneto, Italy/NV	12 / 60

Rosé

Rosé/ Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
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White

Gruner Veltliner/ Sonnhof Social Club /Landwein/NV	13 / 78 (1L)
Viognier/ Triennes 'Sainte Fleur' France/2022	15 / 60
Muscadet/ Ragotiere /Loire, France/2022	13 / 52
Chenin Blanc/ Wade Cellars /Napa, California/2021	14 / 56
Pinot Grigio/ Nomalas /Veneto, Italy/2022 ↓	12 / 48

Red

Pinot Noir/The Pinot Project/California	16 / 64
Grenache & Syrah/ Perrin Vinsobres 'Les Cornuds'/France/2020 ↓	15 / 60
Montepulciano/ Bove /Marso/Abruzzo, Italy/2017 ↓	15 / 60
Cabernet Sauvignon/ Postmark /PasoRobies/2021	17 / 68

Beer/Cider

Lager/Gnarly Barley/ Catahoula Common /Hammond, LA	7
Suzy B/ Blonde Ale	7
Hazy IPA/Gnarley Barley/Jucifer/Hmmond, LA	7
Caribbean Lager/Banks/Barbados	7
Cider/ Bardos /Sonoma, CA	7
Non-Alcoholic IPA/ Athletic Brewing 'Run Wild'/San Diego, CA	6

↓ - Organic or Biodynamic

Cocktails

Foreign Exchange 16

Rye & Sons/Aperol/Amaro Nonino/Cacao/Coconut Oil/Lemon/Lime

Lucian Gold 16

Chairman's Reserve/Lillet/Lemon/Mint/Licor 43/Sparkling Wine

Sur-prise Me 15

El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit

Ease on Down Di Road 14

Appleton Estate/Saffron/Turmeric/Coconut/Golden Falernum/Lemon

Cool Like That 15

Ketel One/Aloe/Cucumber/Lemongrass/Lemon/Soda

Love Potion # 4 16

Novo Fogo Passionfruit Cachaca/Fino Sherry/Orange/Cinnamon/Coconut Water/El Guapo Love Potion Bitters

Mai Carib-bean Queen 17

Hamilton West Indies Blend Rum/Rhum JM VO/Coffee-Spiced Avocado Pit Orgeat/Lime

Shore Side 15

Ford's Gin/Sherry/Aquavit/Celery Bitters

First Class (Frozen) 14

Tequila/Guava/Banana/Rose/Cointreau/Lime

Cuffin' Season (Frozen) 14

Mt Gay Rum/Red Wine/Lemon/Orange/Spiced Grenadine/Vanilla

Spirit Free

Sorrel Tea 8

House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime
**make it boozy with Bounty Rum* +8*

Rockhouse Cliff 10

BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt
**make it boozy with Mijenta Reposado* +12*

Small Bites

- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema (g)
- 6 Blackened Pig Ears/Smoked Aioli (g)
- 7 Buttermilk Biscuits/Honey Butter/Bacon Butter (g)
(2 per order)

First

- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (g) (n)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (g) (v*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g)
- 17 Broiled Gulf Shrimp/Calabrian Chili Butter
- 17 Red Snapper Collar/Passionfruit Glaze/ PickaPeppa Salsa
- 21 Crab Fingers/Chili Aioli/Soft Herbs

(n) Contains Nuts (g) Gluten or Gluten Contact (v) Vegan (v*) Vegan upon Request

Consuming raw or undercooked food may increase the risk of foodborne illness.
We are unable to provide individual checks for parties of 8 or more.
20% Gratuity will be added to large parties.

Please note, a 4% kitchen appreciation charge
will be included on all checks.

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 34 Whole Roasted Branzino/Carrot/Pepita Vinaigrette
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 24 Ital Stew/Chive Roti (v) (g)
- 36 Scialatielli/Shrimp & Clams/Butternut Squash/Brussel Sprouts (g)

"Just Feed Me"

\$75 per Guest
Full Table
Participation Required

*\$10 upcharge per guest for
Curried Goat*

Dessert

- 11 Mango Crème Brûlée/Coconut/Berries
- 10 Bread Pudding/Banana/Rum Caramel (g)
- 9 Coconut Tres Leches/Stewed Strawberries (g)
- 5 Daily Selection of Ice Cream & Sorbet (v*)