

BREAKFAST

LODGE BREAKFAST BUFFET

Enjoy Fresh Seasonal Fruits, Oatmeal, Southern Grits, Applewood Bacon, Buttermilk Biscuits, Peppered Gravy, Country Pleasin' Sausage & Breakfast Potatoes. Made-to-Order Eggs & Omelets are Featured, in Addition to Fresh Breads & Pastries with Local Jams & Preserves.

BREAKFAST JUICES, MILK & COFFEE ARE INCLUDED.

\$22.95 | \$11 FOR KIDS 12 & UNDER

COFFEE & BEVERAGES

SOFT DRINKS \$3

FRESH JUICE \$4

BREWED COFFEE \$3

Regular or Decaf

MILK \$3

ESPRESSO \$3

LATTE \$4

CAPPUCCINO \$4

EXTRA SHOT \$2

HARNEY & SONS HOT TEA \$5

SIDES \$4

HOME FRIES

CHEESE GRITS

TOAST & JAM

ENGLISH MUFFIN

EXTRAS \$5

BACON*

SAUSAGE*

FRESH FRUIT

SEASONAL BERRIES

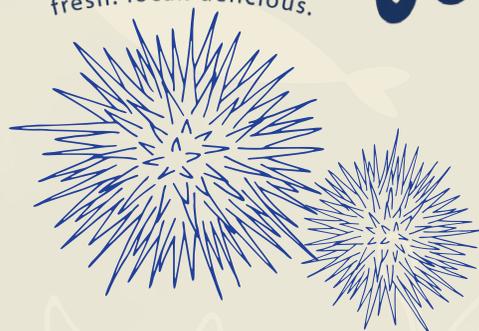
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Foodcraft

fresh. local. delicious.



A LA CARTE

AVOCADO & TOAST* \$16

Smashed Avocado, Roasted Tomato, Two Poached Eggs, Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

STICKY CAKES* \$13

Cinnamon Sticky Bun Style Pancakes, Sweet Brown Sugar Glaze, Sausage

EGGS BENEDICT* \$22

Fun Twist on the Classic with a Choice of either Petite Crab Cake with Cajun Tarragon Sauce or Tri-Tip Steak with Chimichurri Sauce. Served with Choice of One Side

BIG BEACH BREAKFAST* \$16

Three Eggs Your Way, Bacon or Sausage, Choice of One Side

TRI-TIP STEAK & EGGS* \$24

Grilled Tri-Tip Steak, Two Eggs Your Way, Chimichurri Sauce, Home Fried Potatoes

OMELET CROISSANT SANDWICH* \$14

Two Egg Omelet with Ham, Boursin Garlic & Herb Cheese, Buttered Toasted Croissant, Choice of One Side

HAM & GRUYERE OMELET* \$16

Three Eggs, Country Ham, Gruyere Cheese, Choice of One Side

FOREST MUSHROOM OMELET* \$16

Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese, Choice of One Side

BREAKFAST FLATBREAD* \$14

Scrambled Eggs, Sausage Gravy, Double Smoked Bacon, Cheddar & Smoked Gouda Cheese

COCKTAILS

TROPICAL CREAMSICLE MIMOSA \$10

Prosecco, Cream, Orange, Pineapple, Cointreau

FULLY LOADED \$12

Tito's Vodka, Charleston Bloody Mary Mix, Lime, Celery, Olives and Bacon

SOCIAL SPRITZER \$10

Limoncello, Prosecco, Sliced Strawberries, Lemon Zest

MORNING ELIXIR \$10

St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest

SUNRISE MIMOSA \$10

Cava, Orange Juice, Pineapple Juice, Grenadine

LUNCH

SALADS & SOUP

SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red Onion, Shaved Almond, Warm Bacon Dressing

PANZANELLA SALAD \$13

Roasted Tomatoes, Red Onion, Kalamata Olives, Herb Croutons, Garlic, Cucumber, Red Wine Vinaigrette

ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Blue Cheese, Green Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13

*FRIED OYSTER \$7 | *TRI-TIP STEAK \$14

SOPA DE CAMARONES (SPICY SHRIMP SOUP)* \$11

Shrimp, Chiles, Potato, Carrot, Onion, Cilantro, Lime

SHAREABLES

BACON & SHRIMP STUFFED

JALAPENO \$14

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

SEAFOOD GRATIN \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel, Parmesan Cheese, Crouton

FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese, Roasted Poblano Dressing

OYSTERS

RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14

Horseradish, Cocktail, Southern Chili Lab Hot Sauce, Lemon, Seasoned Saltines

BROILED HALF DOZEN OYSTER* \$14

CHOICE OF

BOURBON PECAN BROWN BUTTER

Bourbon, Spiced Pecans, Brown Butter

BIENVILLE

Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

MASKA

Chimichurri & Parmesan

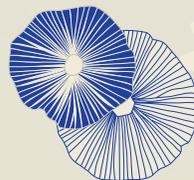
AL BBQ FRIED OYSTER* \$14

Fried Oyster, AL White BBQ Sauce, Pulled Pork, Pickled Onion

FRIED OYSTER BASKET* \$14

Red Remoulade, Warm French Bread

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PO' BOYS

SERVED WITH FRIES OR SIDE HOUSE SALAD

OYSTER* \$18

Fried Oyster, Romaine Lettuce, Tomato, Pickles, Cajun Mayonnaise, French Bread

MAHI* \$17

Herbed Mahi Mahi, Romaine Lettuce, Tomato, Pickles, Mayonnaise, French Bread

SHRIMP* \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise, French Bread

HANDHELDS

SERVED WITH FRIES OR SIDE HOUSE SALAD

BLACKED AHI TUNA SANDWICH* \$16

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet Homemade Pickles, Brioche Bun

LODGE DOUBLE SMASHED BURGER* \$17

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

CHICKEN PESTO GRILLED CHEESE* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread

CLASSIC CHEESESTEAK* \$15

Shaved Beef, Onion, Bell Peppers, Provolone Cheese, Spiced Mayonnaise

LAND & GULF

TRI TIP STEAK \$28

French Fries, Chimichurri Sauce

GARLICKY SHRIMP SCAMPI & GRITS* \$22

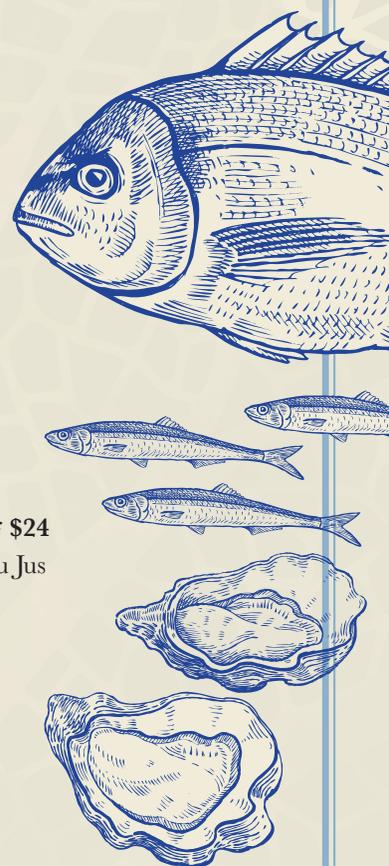
Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

MOJITO LIME CHICKEN THIGHS* \$24

Spiced Southern Succotash, Citrus Pan Au Jus

*FISH & CHIPS \$26

Beer Battered Grouper, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli



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DINNER

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BREAD SERVICE

WARM CIABATTA LOAF \$6
Olive Oil, Chili Crisp, Whipped Butter

SOUP & SALADS

**SOPA DE CAMARONES
(SPICY SHRIMP SOUP) * \$11**

Shrimp, Chiles, Potato, Carrot, Onion,
Cilantro, Lime

**SPINACH STRAWBERRY
SALAD \$13**

Baby Spinach, Strawberries, Honey Goat
Cheese, Red Onion, Shaved Almond, Warm
Bacon Dressing

PANZANELLA SALAD \$13
Roasted Tomatoes, Red Onion,
Kalamata Olives, Herb Croutons, Garlic,
Cucumber, Red Wine Vinaigrette

ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Heirloom
Tomatoes, Bacon, Red Onion,
Blue Cheese, Green Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13
***FRIED OYSTER \$7 | *TRI-TIP STEAK \$14**

OYSTERS

RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14
Horseradish, Cocktail, Southern Chili Lab Hot
Sauce, Lemon, Seasoned Saltines

BROILED HALF DOZEN OYSTER* \$14

CHOICE OF

BOURBON PECAN BROWN BUTTER
Bourbon, Spiced Pecans, Brown Butter

BIENVILLE

Shrimp, Mushroom, Herbs, Bacon,
Bechamel Sauce

MASKA

Chimichurri & Parmesan

AL BBQ FRIED OYSTER* \$14

Fried Oyster, AL White BBQ Sauce,
Pulled Pork, Pickled Onion

FRIED OYSTER BASKET* \$14

Red Remoulade, Warm French Bread

SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$14

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

HONEY GOAT CHEESE \$12

Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese,
Roasted Poblano Dressing

SEAFOOD GRATIN* \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,
Parmesan Cheese, Crouton

LAND & GULF

STEAK ADD ONS: *GRILLED SHRIMP \$9 | CRAB BUTTER \$8
FRIED OYSTER \$7

RIBEYE STEAK \$34

Rustic Mashed Potato, Holy Trinity Vegetable, Smoked Herbed Butter

TRI TIP STEAK* \$28

French Fries, Chimichurri Sauce

CRISPY SKIN SNAPPER* \$27

Parmesan Tortellini, Dijon Crawfish Cream Sauce,
English Peas, Crispy Prosciutto

GULF CRAB CAKE* \$26

Seared Crab Cake, Roasted Red Pepper Sauce,
Spinach, Lemon, Heirloom Tomato Salsa

MOJITO LIME CHICKEN THIGHS* \$24

Spiced Southern Succotash, Citrus Pan Au Jus

FISH & CHIPS \$26

Beer Battered Grouper, Red Potatoes, Citrus Caper
Tartar Sauce, Malt Vinegar Aioli

GARLICKY SHRIMP SCAMPI & GRITS* \$22

Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

MARKET BOIL* \$48

A fun play on a classic seafood boil to include Market Fresh
Seafood and Smoked Sausage, Red Potatoes, Fresh Corn,
Drawn Butter, Spiced Southern Chili Lab Hot Sauce

EXTRAS

RUSTIC MASHED POTATO \$8

SAUTÉED SPINACH \$7

SPICED SOUTHERN SUCCOTASH \$7

FRENCH FRIES \$6

DELTA GRIND GRITS \$6

HOLY TRINITY VEGETABLE \$6



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DESSERT

CLASSIC SOUTHERN BANANA PUDDING \$8

Banana Pudding, Whipped Chantilly Cream,
Roasted Banana, Vanilla Wafers

PINA COLADA BUNDT CAKE \$8

Rum Spiced Bundt Cake, Toasted Coconut,
Pina Colada Glaze, Grilled Pineapple

PECAN PIE CRÈME BRULEE \$8

Classic Crème Custard, Bourbon Spiced Pecans,
Brown Sugar Brulee, Short Bread Cookie

KEY LIME CHEESECAKE \$8

Whipped Key Lime Cheesecake, Graham Cracker
Clusters, Toasted Meringue, Mojito Puree, Mint

TRIPLE FUDGE CHOCOLATE BROWNIE \$8

Warm Triple Chocolate Brownie, Spiced Pecans,
Fresh Berries, Fudge Sauce

Add Ice Cream \$4

DESSERT COCKTAILS

RASPBERRY CHOCOLATE MARTINI \$13

Raspberry Liqueur, Creme de Cacao, Bailey's Irish
Cream, Half & Half

BUSHWACKER COFFEE \$15

Bailey's Irish Cream, Creme de Cacao, Kahlua,
Espresso Coffee, Vanilla, Steamed Milk

ESPRESSO MARTINI \$15

Tito's Vodka, Vanilla Vodka, Kahlua, Espresso Coffee

BRUNCH

SOUP & SALADS

SOPA DE CAMARONES (SPICY SHRIMP SOUP) * \$11

Shrimp, Chiles, Potato, Carrot, Onion,
Cilantro, Lime

SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red
Onion, Shaved Almond, Warm Bacon Dressing

PANZANELLA SALAD \$13

Roasted Tomatoes, Red Onion, Kalamata Olives, Herb
Croutons, Garlic, Cucumber, Red
Wine Vinaigrette

ROMAINE WEDGE SALAD \$13

Romaine Lettuce, Heirloom
Tomatoes, Bacon, Red Onion, Blue Cheese, Green
Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13
*FRIED OYSTER \$7 | *STRIP STEAK \$14

SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$14

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

SEAFOOD GRATIN \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,
Parmesan Cheese, Crouton

FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda
Pimento Cheese, Roasted Poblano Dressing.

OYSTERS

RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14

Horseradish, Cocktail, Southern Chili Lab Hot Sauce,
Lemon, Seasoned Saltines

BROILED HALF DOZEN OYSTER* \$14

CHOICE OF

BOURBON PECAN BROWN BUTTER

Bourbon, Spiced Pecans, Brown Butter

BIENVILLE

Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

MASKA

Chimichurri & Parmesan

AL BBQ FRIED OYSTER* \$14

Fried Oyster, AL White BBQ Sauce, Pulled Pork,
Pickled Onion

FRIED OYSTER BASKET* \$14

Red Remoulade, Warm French Bread

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BRUNCH ENTREES

AVOCADO & TOAST* \$16

Smashed Avocado, Roasted Tomato, Two Poached Eggs,
Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

FRENCH TOAST STICKY CAKES* \$13

Cinnamon Sticky Bun Style Pancakes, Sweet Brown Sugar Glaze,
Sausage

EGGS BENEDICT* \$22

Fun Twist on the Classic with a Choice of either Petite Crab Cake
with Cajun Tarragon Sauce or Tri-Tip Steak with Chimichurri
Sauce, Served with Choice of One Side

FOREST MUSHROOM OMELET* \$16

Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese,
Choice of One Side

TRI-TIP STEAK & EGGS* \$24

Grilled Tri-Tip Steak, Two Eggs Your Way,
Chimichurri Sauce, Home Fried Potatoes

CHICKEN PESTO GRILLED CHEESE* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil
Pesto, Sourdough Bread, Served with Choice of Fries
or Side House Salad

BREAKFAST FLATBREAD* \$14

Scrambled Eggs, Sausage Gravy, Double Smoked Bacon, Cheddar
& Smoked Gouda Cheese

SHRIMP PO'BOY* \$18

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise,
French Bread, Served with Choice of Fries or Side House Salad

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TEQUILA COCKTAILS

BLOOD ORANGE JALAPENO MARGARITA \$13

Dulce Pineapple-Jalapeno Tequila, Blood Orange Puree, Organic Sour,
Fresh Jalapeno Slices, Tajin Seasoning Salt on the Rim

GULF MARGARITA \$13

Lunazul Silver Tequila, Grand Marnier, Triple Sec, Organic Sour,
Salt on the Rim, Fresh Lime Wedge

PALOMA VIDA \$13

Dulce Vida Grapefruit Tequila, Cointreau, Grapefruit Juice,
Ginger Ale, Fresh Mint

SIGNATURE COCKTAILS

GULF OF MOJITO \$13

Malibu Rum, Ginger Syrup, Coconut Cream, Lime Juice,
Pineapple Juice, Mint, Club Soda & Blue Curacao

WHISKEY PEACH SOUR \$13

Old Forester Bourbon, Peach Schnapps's, Bourbon Cherry,
Organic Sour & Lemon Juice

SUNNY SPRITZER \$13

Cointreau, Cranberry Juice, Orange Juice,
Zardetto Prosecco, Fresh Rosemary

GIN SMASH \$13

Tanqueray Gin, Lime Juice, Organic Sour, Fresh Mint

RUM PUNCH \$13

Captain Morgan, Malibu Rum, Banana Liqueur,
Pineapple Juice, Orange Juice

SPECIALTY MARTINI

SPIRITUAL HEALER \$14

Ketel Cucumber & Mint Vodka, St. Germain,
Simple Syrup, Lemon Juice

ANGEL-TINI \$13

Vanilla Vodka, Passion Fruit Puree, Lime Juice,
Prosecco

BLUEBERRY LAVENDER LEMON DROP \$13

Tito's Vodka, Blueberry - Lavender Simple Syrup
Lemon Juice, Prosecco & Turbinado Sugar Rim

MOCKTAILS

BLUEBERRY SPRITZER \$5

Blueberry-Lavender Simple Syrup, Lime Juice, Sprite,
Fresh Blueberries & Mint

STRAWBERRY LEMONADE \$5

Strawberry Puree, Lemon Juice, Lemonade, Sprite,
Cherry & Fresh Lemon

ISLAND "MOJITO" \$5

Coconut Cream, Pineapple Juice, Lemon Juice, Fresh
Mint, Sprite, Soda, Fresh Lime

CANNED BEER

DOMESTIC \$5

COORS LIGHT · MICHELOB ULTRA
YUENGLING · MILLER LITE

PREMIUM/IMPORT

BLUE MOON \$8
RED STRIPE \$6
WHITE CLAW \$6
CORONA LIGHT \$6
CORONA EXTRA \$6
TINY BOMB \$7

SEASONAL CRAFT BEER

"ASK ABOUT OUR SEASONAL
& DRAFT SELECTIONS"

WINE BY THE GLASS/BOTTLE

SPARKLING

	GL	BTL
ZARDETTO, Prosecco	8	40
LOS MONTEROS, Cava, <i>Spain</i>	9	45

WHITE WINE

	GL	BTL
MOHUA, Sauvignon Blanc, <i>New Zealand</i>	10	40
DR. LOOSEN, Riesling, <i>Germany</i>	10	40
DECOY, Sauvignon Blanc, <i>Napa Valley, CA</i>	11	44
MOULIN DE GASSAC, Rosé, <i>Languedoc, France</i>	11	44
RODNEY STRONG CHALKHILL, Chardonnay, <i>California</i>	14	52
CASTELLO DEL POGGIO, Pinot Grigio, <i>Italy</i>	9	34
MER SOLEIL, Chardonnay, <i>California</i>	12	44

RED WINE

	GL	BTL
ELOUAN, Pinot Noir, <i>Oregon</i>	14	52
J. LOHR, LOS OSOS, Merlot, <i>Paso Robles, California</i>	11	40
KERMIT LYNCH, Côtes Du Rhône Blend, <i>France</i>	10	40
FRANCISCAN, Cabernet Sauvignon, <i>California</i>	12	40
FELINO, Malbec, <i>Viña Cobos, Argentina</i>	14	52
OZV, Old Vine Zinfandel, <i>Lodi California</i>	10	40
DECOY, Cabernet Sauvignon, <i>California</i>	16	60