

Brunch

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roasted shishito peppers 7
yogurt-lime dipping sauce

bbq gulf shrimp 14
charred lemon, tasso

“angels on horseback” 15
crispy oysters, pork rilette, raisin, pecan crème fraîche

MMK baked oysters mp
mornay, breadcrumbs

PEI mussels 14
andouille, fennel, tomatoes, baguette

buttermilk fried gulf shrimp 12
celeriac remoulade, lemon

smoked fish dip 8
pickled fresno chile, radish, celery

chicken liver pâté 9
east ciders gelée, herbs, truffle toast

burrata 12
pickled figs, salt roasted walnuts, Xeres vinegar, grilled bread

grilled little gem 9
white anchovy, pickled shallot, parmesan dressing, breadcrumbs

bibb lettuce 10
pear, Forme d’ Ambert, almonds, vanilla bean vinaigrette

seafood chowder 9
yukon gold potatoes, MMK bacon

crab + shrimp gumbo 10
andouille, white rice, scallions

oysters
east coast 3 ea

clams
half dozen 8

{ **RAW BAR** }

hamachi tartare 15
ponzu aioli, crispy shallot, serrano, radish, tobiko

ahi poké 15
soy, scallion, ogo macadamia

tuna ceviche 15
yellowfin, aji amarillo, ginger, sesame

ménage-a-raw 40
crudo, ceviche, poké

blue crab fingers
mp

peel ‘n eats
1/2 lb 15

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low country benedict 18
crab cake, black pepper biscuit, old bay hollandaise, skillet potatoes

buttermilk oyster chilaquiles 15
cheddar, crema, onions, cilantro

butter pecan french toast 15
maple syrup, vanilla

smoked grouper omelette 17
button mushrooms, mornay, scallion

short rib sweet potato hash 15
poached egg, toast

bacon + eggs 12
2 eggs your way, skillet potatoes, toast

{ **EXTRAS** } skillet potatoes 4 | fried green tomatoes 6 | biscuits + shrimp gravy 5 | bacon 4

BAR

mimosa
glass or carafe
5/15

house made sangria
glass or carafe
5/20

michelada 6
with shrimp 8

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

thank you for dining with us, don't forget to checkout our market goods on your way out