

BEEF LEECAT

DINNER 04 March

Fry Bread, honey butter, nori 12.

Snapper Crudo, chili, lime 18.

Beef Tartare, aioli, roe, crispy chicken skin 20.

Ceviche, chili, red onion, sweet potato, coconut 18.

Clam Chowder, toasted saltines, smoked bacon 12.

From the coals – choose 3 or more

Gulf Shrimp 9.

Longfin Squid 9.

Monkfish 11.

Chicken Thigh 9.

NY Strip 9.

Items from the coals served with farm lettuces, herbs, special sauce

Spicy Lobster Knuckles, lime 22.

Kale, brown butter, pickled onions, feta, peanuts 15.

Angry Mussels, serrano, smoked bacon, toasted sourdough 20.

Coconut Fried Rice, cashew, plantain, szechuan peppercorn, egg 15.

Lobster Roll 38.

Spicy Shrimp Noodles, peanuts, herbs, chili 25.

Moqueca Stew, shrimp, fish, cashew, coconut, jasmine rice 30.

Chicken Schnitzel, caesar, lettuces, anchovy, parmesan 28.

Flounder, lemon butter, fennel, toasted seeds 36.

Fish & Chips, malt aioli, dill 32.

Hawaiian NY Strip*, mushrooms, jus 55.

Tavern Burger*, onion, cheese, aioli 18.

Proper Chips, malt aioli 8.

Coconut Pie, chantilly cream 9.

Chocolate Cake, soft whipped cream, chocolate sauce 10.

Sticky Toffee Cake, vanilla ice cream 10.

20% gratuity will be added to parties of 8 or more

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

Cocktails

Seaglass – blanc vermouth, pages verveine du velay, sparkling wine	13.
Salty Dog – ruby red vodka, grapefruit, bitters	12.
Royal Hawaiian – gin, pineapple, orgeat, lemon, basil	12.
Tokyo Drift – vodka, sake, lychee, lemon	12.
Aphrodite – gin, strawberry, vermouth, white cacao, lemon	13.
Marvin the Martian – rum, contratto, triple sec, coconut, lime, orgeat	13.
Zombie – rum, falernum, grapefruit, lime, grenadine	14.
Night Owl – vodka, coconut, coffee, soda (double)	22.
Under the Sea – mezcal, clairin, curacao, orgeat, pineapple, lime (serves 2)	28.
Ukulele Princess – reposado tequila, passion fruit, lime, red pepper, bitters (serves 4)	56.

Purple Rain, butterfly pea green tea, n/a sparkling wine, elderflower, lemon 9.

Barry Palmer, hibiscus tea, lemon 5.

Spirit Free

Espresso Martini, vietnamese coffee, chai, hazelnut 9.

Walker Brothers Kombucha, blueberry jasmine 6.

Athletic Hazy IPA Non-Alcoholic 6.

W I N E

<i>Bubbly</i>		<i>Pink</i>	
Champagne – Bourmault ‘Hérmance’	19	Grenache+ – Triennes Provence 2024	14
Cava – Raventos ‘Blanc de Blanc’ Penedes	14		
<i>White</i>		<i>Red</i>	
Elbling – Hild Mosel 2023	13	Pinot Noir – Montinore Willamette Valley 2023	14
Sauvignon Blanc – Long Meadow Ranch Napa Valley 2024	15	Malbec – Altos Las Hormigas ‘Clasico’ Mendoza 2022	14
Xarel-lo – Can Sumoi Penedès 2024	16	Cabernet Sauvignon – Hedges Family ‘CMS’ Columbia Valley 2022	14
Chardonnay – Enfield ‘Citrine’ California 2023	18		

Kirin Ichiban Lager – Japan 6.

Monday Night Dr. Robot Sour – Atlanta 6.

Creature Comforts Bibo Pilsner – Atlanta 6.

Three Taverns A Night on Ponce IPA – Atlanta 7.

Bearded Iris Homestyle IPA – Nashville 7.

Grumpy Old Man Hell’s Holler Porter – Blue Ridge 7.

DRAFT BEER