

field & tides

STARTERS

PULPO 19

braised octopus, chorizo, fingerling potato, herbs

PIMENTO CHEESE FRITTERS 10

pepper jack, cheddar, pepper jelly

CHICKEN LIVERS 14

crispy fried, buttermilk ranch, pickled veggies

BEEF CROQUETTES 19

braised beef, queso fresco, panko, cilantro goddess, pickled red onion, radish, and guajillo sauce

ARTICHOKE 17

long stem hearts, rice flower, lemon caper aioli

TUNA POKE 15

ahi tuna*, soy, sambal chili paste, shaved onion, avocado, cilantro, crispy wonton

CRISPY FRIED OYSTERS & BRUSSELS 16

cornmeal crusted gulf oysters, shaved brussels, chili honey glaze, sambal aioli

DEILED EGGS 15

yard eggs, crispy berkshire pork belly, steen's cane vinegar aioli

CRAB & BRIE FONDUE 17

gulf coast blue crab, creamy brie, herbed baguette

FRESH SHUCKED OYSTERS MKT

gulf coast or market*, cane vinegar mignonette, horseradish, cocktail sauce, sold by the dozen only

SOUPS & SALADS

SHE CRAB SOUP 15

low country classic, sherry, jumbo lump crab, boiled egg

CHICKEN & SAUSAGE GUMBO 12

dark roux, holy trinity, file, andouille sausage, roasted chicken

LOCAL GREENS 10

mixed greens, radish, carrots, queso fresco, sesame honey, serrano chile vinaigrette

ENDIVE SALAD 16

red endives, celery, golden raisins, spiced pecans, blue cheese, granny smith apple vinaigrette

PEA SHOOT SALAD 14

baby pea shoots, arugula, cured egg, radish, benne seeds, buttermilk ranch

HUCKLEBERRY FARM BEETS 14

oven roasted beets, goat cheese, lemon, olive oil, pistachio, herbs, pickled onion

TOMATO CRAB STACK 22

fried green tomato, jumbo lump crab, arugula, steen's cane syrup vinaigrette

ENTREES

REDFISH 31

spiced cracklin' crusted, hoppin' john, roasted okra, tomato, lemon butter

SCALLOPS 33

creamy shrimp and crab risotto, chive, beurre blanc

SHRIMP 28

chili marinated jumbo shrimp, cheesy herbed grit cakes, fried green tomato, pickled tomato, herbs

CRISPY ALABAMA CATFISH 22

cornmill crusted, tomato chutney, bacon-poblano mash

BUCATINI PASTA 28

pesto, roasted tomato, chili, crispy garlic, crab, lemon

LOW COUNTRY FRIED CHICKEN PICCATA 24

fried chicken thigh, garlic mash, green beans, lemon caper butter

CAVATELLI PASTA 24

roasted duck, calabrian chili, mustard greens, ricotta cheese

TUNA 33

szechuan sesame seed crust, coconut rice, chili glazed broccolini, yuzu sabayon, fine herbs

PORK CHOP 45

sorghum bbq, duck fat potatoes, blue cheese, celery, jalapeño, dill

LAMB SHANK 37

hind shank, goat cheese polenta, calabrian chili relish, mint, lemon

BEEF RIB 48

red curry braise, crab fried rice, pea shoots

SNAPPER 39

cast iron seared, lobster cheddar potato, sugar snap peas, tarragon butter

SIDES

green beans 9

shrimp and crab risotto 16

brussels 9

mash 7

crab fried rice 12

DINNER

Max split checks 4 per party. Split plate charge \$5.

*Consumption of raw or uncooked foods can cause or increase your risk for food born illnesses.
20% gratuity will be automatically included for parties of 6 or more.

please drink responsibly 2423345