

# POINT 57



PREPARATION, NOURISHMENT, PLEASURE.

In The Kitchen: Adonis, Andre R., Bryan, Colton, Ryan, Josh S., Matt A., Ryan P., Bobby, Carla, Ernesto, Andrew, Kenny & Marcos

## APPETIZERS

- SMOKED FLORIDA FISH DIP** 9  
*shaved fennel salad, pickled red onion, whole grain mustard aioli with toast*
- SHRIMP & GRITS** 14  
*heirloom grits, creole tomato gravy & crimini mushrooms*
- STEAMED MUSSELS** 12  
*chef's choice daily changing plate, ask your server for details*
- BEACH WINGS** 11  
*signature cold smoked and grilled wings served with house-made sauces*
- STUFFED MUSHROOMS** 8  
*fennel sausage, garlic toast, crab fondue, chives, smoked paprika, lemon*
- CRAB CAKES** 14  
*zucchini and summer squash noodles, tasso ham, creole remoulade & chive*
- PULLED PORK SPRING ROLLS** 8  
*smoked gouda, yellow mustard slaw, carolina dippin' sauce*

## FROM THE GARDEN

- HOUSE SALAD** 7  
*sunflower seeds, red onion, fresh goat cheese, champagne vinaigrette*
- BLACK EYED PEA CAKES** 16  
*tomato gravy, sauteed spinach, creole remoulade, scallion*
- BUTTERMILK CAESAR** 11  
*romaine, tomato, parmesan, pimento cheese croutons, chive*
- PROSCUITTO & POACHED PEAR** 9  
*baby greens, balsamic reduction, EVOO, bleu cheese*
- ROASTED ACORN SQUASH & KALE** 12  
*brown butter pecans, dried local fruits, shallots, benne seed vinaigrette*

## FROM THE LAND

- THE CAPE ROYALE** 13  
*a burger with cheese, shaved iceberg lettuce, pickles & house cut fries*
- BACON WRAPPED TENDERLOIN** 29  
*bacon wrapped Angus with a coffee rub crispy potato cake, corn and peppers, red onion marmalade & serrano aioli*
- CRISPY PORK SHANK** 21  
*blue cheese grits, spinach, market chutney*
- BUTCHER'S RIBEYE** MP  
*16 oz bone in ribeye, twice fried garlic potatoes, creamed spinach, all night tomatoes*
- STEAK FRITES** 21  
*grilled hanger steak, house fries, herb butter, house steak sauce*
- BEEF STROGANOFF** 19  
*crimini mushrooms, sour cream, buttered pappardelle noodles, dill*
- GRILLED PORK TENDERLOIN** 24  
*savory mushroom bread pudding, green beans, gruyere gravy and ham hock jus*
- SWEET TEA BRINED & SMOKED CHICKEN** 19  
*crispy red potatoes, creme fraiche, roasted garlic, chives, pancetta & bbq brussels sprouts*

## FROM THE WATER

- FISH & CHIPS** 18  
*vodka and beer battered alaskan cod, loaded tartar sauce with house cut fries*
- CIOPPINO** 19  
*shrimp, fresh catch, clams tomato, fennel, saffron, leeks, gremolata toast*
- SCALLOPS** 31  
*charred onion, fennel sausage, marcona almonds, apple cider reduction*
- GRILLED SALMON SALAD** 16  
*faroe island salmon, green beans, roasted red pepper, pickled red onion, goat cheese, white balsamic vin*

## DESSERT

- TIRAMISU** 6  
*coffee, cocoa, ladyfingers, mascarpone*
- DOUBLE CHOCOLATE BLONDIE** 7  
*salted pecans, bourbon caramel, vanilla ice cream*
- CRÈME BRÛLÉE** 8  
*vanilla bean, seasonal berries, whipped cream*
- BANANA CREAM PIE** 7  
*fresh banana, vanilla custard, salted toffee*