



## **SALADS & APPETIZERS**

### **CLASSIC CAESAR SALAD**

MIXED GREEN SALAD WITH GARLIC CROUTONS TOSSED IN OUR  
CLASSIC CAESAR DRESSING 13 ADD CHICKEN 4

### **STRAWBERRY FIELDS SALAD**

MIXED GREEN SALAD WITH CRANBERRIES, CANDIED WALNUTS, AND  
STRAWBERRIES TOPPED WITH RASPBERRY VINAIGRETTE 14

### **CAPRESE SALAD**

LOCAL TOMATOES AND FRESH MOZZARELLA TOSSED IN A MIXTURE OF  
OLIVE OIL AND BASIL 10

### **OYSTER ROCKEFELLER**

FRESH MISSISSIPPI BAY OYSTERS 18

### **THAI CHILI SHRIMP**

LOUISIANA GULF SHRIMP SMOTHERED IN A TANGY THAI SWEET  
CHILI SAUCE 14

### **STUFFED JALAPEÑOS**

LOCAL JALAPEÑOS STUFFED WITH OUR BLEND OF CREAM CHEESE, CHIVES,  
AND ONIONS 12

### **CRAB DIP**

IN-HOUSE MADE CRAB DIP SERVED WITH BAGUETTE 16

## **CHILDREN'S MENU**

**GRILLED CHEESE** SERVED WITH YOGURT AND FRUIT 10

**GENERAL TSO CHICKEN BITES** SERVED WITH BAGUETTE 10

**MACARONI & CHEESE** SERVED WITH A SIDE OF VEGETABLES 10

**WE ARE PLEASED THAT YOU HAVE CHOSEN TO DINE WITH US.**

**PLEASE ADVISE YOUR SERVER ON DIETARY RESTRICTIONS.**

20% GRATUITY WILL APPLY ON PARTIES OVER 5



## **ENTRÉE'S**

### **CRAB CAKES**

TWO GOURMET CRAB CAKES MADE FROM LOCALLY SOURCED CRAB WITH A SIDE OF BACON WRAPPED ASPARAGUS AND GOLDEN HOUSE POTATOES 26

### **FISH & CHIPS**

GOLDEN BROWN FRIED FRESH FISH FILET PAIRED WITH OUR IN-HOUSE MADE POTATO FRIES AND OUR FAMILY COLE SLAW RECIPE 22

### **FISH OF THE DAY COMBO**

WILD CAUGHT FISH OF THE DAY PAN-SEARED IN LEMON GARLIC SAUCE AND PAIRED WITH OUR FRESH CAUGHT SEARED SCALLOP AND SHRIMP WITH A SMALL SIDE SALAD  
MARKET PRICE

### **CRISPY SOUTHERN FRIED CHICKEN**

CHICKEN BREAST BREADED AND FRIED, COMPLEMENTED BY CHIPOTLE RANCH AND A SIDE OF COLESLAW 24

### **SMOKED PULLED PORK BBQ**

MARINATED AND SLOWLY SMOKED PORK BBQ SERVED WITH OUR HOUSE POTATOES WITH A SIDE OF COLESLAW AND MIXED VEGETABLES 22

### **GENERAL TSO'S CAULIFLOWER**

SWEET BUT SAVORY GLAZED CAULIFLOWER SERVED WITH A SIDE OF ASPARAGUS AND TOASTED BAGUETTE 20

### **CHICKEN ALFREDO**

A CREAMY ALFREDO SAUCE WITH CHICKEN, SUN-DRIED TOMATOES AND BROCCOLI 21

### **SURF & TURF**

IN-HOUSE CUT RIBEYE STEAK PREPARED TO TEMP OF CHOICE. BASIL SAUCE, COUPLED WITH A FRESH CAUGHT SEARED SCALLOP AND SHRIMP WITH A SIDE OF ASPARAGUS & SMALL SALAD 49

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## **DRINK MENU**

HOUSE -12 TOP -16

### **COSMO**

A SUBTLY-SWEET CLASSIC MARTINI WITH CRANBERRY JUICE, TRIPLE SEC AND VODKA OF CHOICE. GARNISHED WITH LIME

### **YPM OLD FASHIONED**

OUR TAKE ON A CROWD FAVORITE COCKTAIL. MUDDLED BADABING CHERRIES WITH ORANGE AND SUGAR IN THE RAW. TOPPED WITH ANGOSTURA BITTERS AND BOURBON OF CHOICE. GARNISHED WITH ORANGE AND CHERRY SKEWER

### **POMTINI:**

MARTINI MADE WITH POMEGRANATE JUICE, TRIPLE SEC, AND VODKA OF CHOICE. GARNISHED WITH LIME

### **RIVER COOLER**

BEAT THE HEAT WITH THIS GIN AND SPRITE COOLER. GARNISHED WITH A TWISTED LEMON

### **SANGRIA SPRITZ**

RESTAURANT EXCLUSIVE RED WINE, BRANDY, TRIPLE SEC WITH OUR HOUSE MADE SANGRIA, GARNISHED WITH FRESH FRUIT

### **THE INDEPENDENCE**

A LAYERED USA COCKTAIL MADE WITH GRENADINE, CREAM OF COCONUT, PEACH SCHNAPPS, AND BLUE CURACAO WITH SUGAR RIM

### **DUCKARITA**

OUR IN-HOUSE MARGARITA RECIPE WITH FRESH LIME JUICE, AGAVE, TRIPLE SEC AND TEQUILA. SERVED WITH A FRESH LIME GARNISH AND AN ORANGE LIQUER FLOATER

### **MINT MOJITO OASIS**

MUDDLED MINT AND SUGAR IN THE RAW, RUM, TOPPED WITH SPRITE AND SERVED WITH A LIME GARNISH

### **LONG BLACK TEA**

RUM, VODKA, TEQUILA, GIN, TRIPLE SEC SERVED WITH SOUR MIX AND TOPPED WITH COCA-COLA AND A LEMON GARNISH

### **THE BLOODY DUCK**

A REFRESHING TAKE ON THE HISPANIC MICHELADA, BLACK DUCK STYLE. CRABBY MARY MIX, MADE WITH CRAB, LOBSTER, AND SHRIMP. COMBINED WITH HOT SAUCE, VODKA, CHAMOY, SALT, AND PORT CITY PORTER.

**\*\*ALLERGEN NOTE: CONTAINS SEAFOOD\*\***

HOUSE - 13 TOP - 17



## WINE MENU

### SEAN MINOR

CABERNET SAUVIGNON

VINTAGE 2022

MADE BY A LOCAL RESIDENT OF  
WILLIAMSBURG, GRADUATED FROM  
WILLIAM & MARY

11 PER GLASS 35 PER BOTTLE

### THE WALKING FOOL

RED BLEND

VIBRANT WITH RIPE RED BERRY CHARACTER

REGION: SUSUN VALLEY

18 PER GLASS 55 PER BOTTLE

### ANNABELLE:

BUTTERY CHARDONNAY

VINTAGE: 2021

REGION: NAPA AND SONOMA VINEYARDS IN  
CALIFORNIA

11 PER GLASS 35 PER BOTTLE

### PIKE ROAD

PINOT NOIR

VINTAGE: 2022 REGION: WILLIAMETTE

15 PER GLASS 45 PER BOTTLE

### CLEAN SLATE:

GERMAN RIESLING

VINTAGE 2022

REGION: MOSEL, GERMANY

9 PER GLASS 30 PER BOTTLE

### LE CHARMEL

PINOT NOIR

REGION: SOUTH OF FRANCE

9 PER GLASS 30 PER BOTTLE

### OXFORD LANDING

CHARDONNAY

REGION: SOUTH AUSTRALIA

9 PER GLASS 30 PER BOTTLE

### ZENATO

PINOT GRIGIO

REGION: ITALY

9 PER GLASS 30 PER BOTTLE

### MAN FAMILY WINES

MERLOT

VINTAGE: 2022

REGION CAPE COAST

9 PER GLASS 30 PER BOTTLE

### CORNARO

PINOT GRIGIO

REGION: MONTENELLUNA, ITALY

8 PER GLASS 28 PER BOTTLE

### MAN FAMILY WINES

SAUVIGNON BLANC

REGION : CAPE COAST

8 PER GLASS 28 PER BOTTLE

### CHATEAU DE PARENCHERE

BORDEAUX SUPERIEUR

VINTAGE: 2020

12 PER GLASS 40 PER BOTTLE