

MIDDAY MENU

02.02.26 v1

MONDAY-FRIDAY 2:00-5:00

*TUNA TACOS

*Crispy Gyoza, Miso Soy Marinated Tuna, Pickled Ginger, Wakame,
Nori Aioli, Toasted Sesame 19*

BURRATA

*Tomato Jam, Pistachio & Basil Pesto,
Cherry Lavendar Balsamic, Pine Nuts, Sourdough 18*

FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 15

MEDITERRANEAN NACHOS

*Harissa Spiced Naan, Garlic Hummus, Tzatziki,
Crispy Chickpeas, Olives, Feta Cheese, Pickled Red Onion,
Tomatoes, Tahini Crema 16*

SWEET & SOUR PORK BELLY BURNT ENDS

Caramelized Pineapple, Grilled Scallion, Sesame Seeds 16

KOREAN HOT HONEY CHICKEN BAO BUN

Crispy Chicken, Honey Gochujang, Napa Slaw Pickled Ginger 16

LOCAL FISH SANDWICH

Butter-Toasted Brioche, Spicy Aoli, Napa Slaw 23

SHRIMP ETOUFFEE

Parmesan Herb Grit Cake, Creole Velouté, Chorizo 26

*MB BURGER

*House-Ground Burger, Bibb Lettuce, Pickle, Red Onion,
Roma Tomatoes, Brioche 19
Thick-Cut Bacon +3 / Cheese +2*

SOUPS & SALADS

*Add to Salad: Chicken +8 | Tofu +5 | Shrimp +9 | *Salmon +16 | *Tuna +13 | *Steak +20*

SOUP DU JOUR 8

LOCAL SEAFOOD CHOWDER

Local Fish, Shrimp, Potatoes, Corn 10

*CAESAR SALAD

*Romaine Lettuce, Caesar Dressing,
Parmesan, Roasted Garlic Couton 13*

HOUSE SALAD

*Mixed Greens, Heirloom Cherry Tomatoes, Red Onions, Cucumbers,
Roasted Garlic Crouton, Shaved Parmesan, Balsamic Vinaigrette 12*

ROASTED BEET & STRAWBERRY SALAD

*Mixed Baby Lettuce, Cucumber, Candied Pecan, Strawberries, Goat
Cheese, Pickled Red Onion, Champagne Citrus Vinaigrette 14*

**Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.*