

Wine by the Glass

	187ml	
Le Grande Courtâge, Brut France	14	
Rosa Regale, Brachetto, DOCG Italy	14	
Veuve Clicquot "Yellow Label" Brut France	22	
Kris, Pinot Grigio Italy	6oz 9	9oz 13
Dr. Loosen, Dr. L Riesling Mosel, Germany	8	10
Joel Gott, Sauvignon Blanc California	9	12
Sacha Lichine Rose France	11	14
Meiomi, Pinot Noir California	11	14
Wente, Chardonnay Livermore Valley, California	12	16
Galerie, Sauvignon Blanc California	17	20
Patz & Hall, Chardonnay Sonoma Coast, California	15	18
Hahn, Merlot Central Coast, California	8	10
TriVento, Malbec/Bonarda/Syrah Mendoza	10	12
Raymond, Cabernet Sauvignon California	10	13
Parker Station, Pinot Noir California	11	14
Bodegas Juan Gil, Monastrell Spain	11	14
Etude, Pinot Noir California	14	19
Silverado Vineyards, Cabernet California	17	20

Beers

DOMESTIC 5	IMPORT BEERS 7
Budweiser	Stella Artois
Bud Light	Pacifico
Coors Light	Guinness
Michelob Ultra	Heineken
Miller Lite	Amstel Light
	Kalik Gold
	St. Pauli Girl NA

CRAFT 7	LOCAL 7
Yuengling Lager	Bold City Duke's Brown Ale
Sierra Nevada	Intuition I-10 IPA
SweetWater 420	Intuition Jon Boat
Sam Adams	
Angry Orchard Cider	
Redbridge (gluten free)	

Partners

"Our focus is supporting sustainable fisheries from across our country while still appreciating the comfort of our southern traditions." - Chef

Shrimp Net Caught
by "The Ashley Mitchel" • Fernandina Beach, FL

Grouper Line Caught
by "Gallalean" • Destin, FL

Tuna Line Caught
by "Gulf Stream" • Beaufort, NC

Pink Snapper Line Caught
by "Marlin 4" • Destin, FL

Mullet Cast Net Caught
by "Sand Gnat" • Destin, FL

Swordfish Trawl Caught
by "Provider" • Beaufort, NC



VERANDAH

fresh traditional seafood

APPETIZERS

DEVILED EGGS pecanwood smoked bacon and parsley three 7 six 10	EAST COAST OYSTERS 16 half dozen raw, fried or baked with citrus
FRIED GREEN TOMATOES 10 hot sauce vinaigrette	CURED SNAPPER 11 heirloom tomato, boiled peanut and citrus brine
SOUTHERN "HAMS" 13 atlantic tuna, lake meadow duck, sorghum mustard and pickled fennel	CRAB CAKE 14 jumbo lump crab with bread & butter pickles and buttermilk aioli
FLORIDA COAST SEAFOOD TOWER 39 six oysters, half pound mayport shrimp and lobster tail with lemon, cocktail and remoulade	BBQ SHRIMP mayport shrimp with carrot chow chow quarter lb. 11 half lb. 16
TUNA TARTARE 13 beaufort tuna, georgia olive oil and benne seed cracker	LOCAL SHRIMP COCKTAIL 16 local mayport shrimp with zatarain's cocktail
	VERANDAH SAMPLER 22 two crab cakes, four bbq shrimp and two fried green tomatoes

CHOWDERS & SALADS

WHITE ASPARAGUS SOUP potato and bbq shrimp cup 6 bowl 9	JUMBO ASPARAGUS SALAD 8 green mizuna, whipped green hill, sweet peas and country ham
LOW COUNTRY OYSTER CHOWDER potato, lemon, bacon and parsley cup 6 bowl 9	CAESAR SALAD 11 parmesan and croutons
GREENHOUSE SALAD 8 greenhouse lettuce, cucumber, heirloom tomato, and georgia olive oil vinaigrette	WEDGE SALAD 10 pecanwood smoked bacon, blue cheese and buttermilk dressing

SIGNATURES

FLORIDIAN FISH MUDDLE 28 chef's catch simmered with mayport shrimp, clams and shrimp broth	SHRIMP & GRITS 28 stewed with anson mills grits and benton's country ham
SNAPPER 27 pecan crusted with pickled green strawberry	CRAB CAKE 30 jumbo lump with asparagus and spring onion aioli
SEAFOOD CARBONARA 25 cajun cream, fettuccine, shrimp, andouille, and chef's catch: grouper, snapper, swordfish or mahi mahi	GROUPEL 35 blue crab crust and florida lemon butter sauce
FISH & CHIPS 20 french fries and coleslaw	FRIED CHICKEN 25 lake meadow chicken with spring song organic braised greens and "hot sauce"

SURF & TURF

served with roasted brussels sprouts and seasonal mushrooms

FILET & CRAB CAKE 44 eight ounce filet and quarter pound crab cake	FILET & SHRIMP 44 eight ounce filet and half pound shrimp
FILET & LOBSTER 49 eight ounce filet and lobster tail	FILET & GROUPEL 49 eight ounce filet and signature grouper

SIMPLY GRILLED

served with roasted brussels sprouts and seasonal mushrooms

MAHI MAHI 28 • SHRIMP 28 • SALMON 28 • SWORDFISH 29
GROUPEL 32 • AHI TUNA 31 • 8 OUNCE TENDERLOIN 37 • HALF CHICKEN 25

SIDES

8

SEA SALT FRIES • FARMER'S MARKET VEGETABLE • CONGAREE & PENN JUPITER RICE
WHIPPED POTATO • ANSON MILLS GRITS • ROASTED BRUSSELS SPROUTS
SOUTHERN COLESLAW • SCALLOPED THOMASVILLE TOMME POTATO

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All parties of 8 people or more will have an automatic gratuity of 21% added to the check.

HOMEGROWN COCKTAILS

ULTIMATE MARTINI

Belvedere is made with Dankowskie Gold Rye with notes of Vanilla and Lemon Peel and is paired with Lillet.

BOTANICAL MARTINI

Hendrick's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors of Lillet.

CRAFT MANHATTAN

Jack Daniels Single Barrel has a bouquet of Roasted Oak and Vanilla. Liqueurice, Maple Syrup and Lemon is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.

14

STORMY CHAI

Gosling's Black Seal Rum, Ginger Beer, Chai Tea Syrup and Fresh Lime.

12

POMEGRANATE PUNCH

Grey Goose Citron, Pama Pomegranate Liqueur, Housemade Grenadine and Fresh Lemon. Served straight up or on the rocks.

14

ORCHARD SPICED PEAR

St. George Spiced Pear Liqueur, D'usse Congac, Pineapple Juice and Cane Syrup.

12

JASPER'S REBELLION

Jack Daniels Single Barrel, Pimms Cup No. 1 and Fresh Squeezed Lemon Juice. Shaken and served over ice.

12

WINE LIST

SPARKLING

La Marca, Prosecco, Veneto, Italy
Ruffino, Moscato d'Asti, DOCG, Italy, '16
Bouvet, Brut Rosé, Loire, France, NV
Steorra, Brut, Russian River Valley, Sonoma County, California, NV
Argyle, Brut, Willamette Valley, Oregon, '13
Duval LeRoy, Brut, Champagne, France, NV
Schramsberg, Blanc de Blanc, North Coast, California, '13
Veuve Clicquot "Yellow Label", Champagne, France NV
Moet Chandon Rosé, Champagne, France NV
Salon, Brut, "Le Mesnil", Champagne, France, '99

PINOT GRIGIO/GRIS

Kris, "Artist Cuvee", Italy '16
Santa Margherita, Alto Adige, Italy, '16
Elk Cove, Willamette Valley, Oregon, '16
J, Sonoma, California, '16
MacMurray Ranch, Russian River Valley, California, '15
Lange, Willamette Valley, Oregon, '15
King Estate, Willamette Valley, Oregon, '16

SAUVIGNON BLANC

Joel Gott, California, '16
Nobilo, Marlborough, New Zealand, '17
Groth, Napa Valley, California, '16
Pascal Jolivet Sancerre, Loire, France, '16
Cakebread Cellars, Napa Valley, California, '15
Whitehaven, Marlborough, New Zealand, '17
Galerie "Naissance," Napa Valley, California, '15
Peter Michael, "L" Après-Midi", Knights Valley, Sonoma, California, '13

CHARDONNAY

Mer Soleil, Unoaked, "Silver", Santa Lucia Highlands, California, '15
Louis Jadot, Pouilly-Fuissé, Burgundy, France, '16
Kendall-Jackson, "Vintner's Reserve", California, '16
Wente, Estate Grown, Livermore Valley, California, '15
Au Bon Climat, Chardonnay, Santa Barbara County, California, '15
Sonoma Cutrer, "Russian River Ranches", California, '16
Simi, Sonoma County, California, '15
Hidden Crush, California, '13
Montes Alpha, Chile, '12
Frog's Leap, Napa Valley, California, '15
Patz & Hall, Sonoma Coast, California, '16
Domaine Drouhin, Willamette Valley, Oregon, '14
Stags' Leap Winery, Napa Valley, California, '16
ZD, Napa Valley, California, '15
Heitz Cellar, Napa Valley, California, '13
Cakebread Cellars, Napa Valley, California, '16
Duckhorn, Napa Valley, California, '14
Far Niente, Napa Valley, California, '15
Peter Michael, "La Carrier", Knights Valley, Sonoma, California, '14
Plumpjack Reserve, Napa Valley, California, '15
Argyle Nuthouse, Willamette Valley, Oregon, '12
Shannon Ridge, Lake County, California, '13
Dariouh, Napa Valley, California, '12, '14, '15
91

INTERESTING WHITES & ROSE

Chateau Montfort, Vouvray, Loire Valley, France, '15
Sokol Blosser, "Evolution", Oregon, 19th edition
Loimer, Grüner Veltliner, Österreich, Austria, '16
Jean-Luc Colombo, Viognier, "La Violette", Pays d'Oc, France, '15
Hugel, Gewurtztraminer, "Classic," Alsace, France, '13
Sacha Lichine, "Single Blend," Rosé, France, '15
Dr. Loosen, Dr. L. Riesling, Mosel, Germany, '16
Dr. Burkin-Wolf, Germany, '12
Stratton Lummmis, "The Magician", White Wine Blend, California, '14
Caymus Conundrum, Napa Valley, California, '15
Taburno Falanghina Del Sannio, Italy, '14
Dariouh Viognier, Napa Valley, California, '15
Alamos Torontes, Argentina, '16

Bottle

30
32
46
48
76
95
110
120
142
630

Bottle

34
60
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52
42
58
48

Bottle

36
36
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82
85
42
72
125

Bottle

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110
120
165
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Bottle

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PINOT NOIR

Acacia, Carneros, California, '15
Nielson by Byron, Santa Barbara, California, '14
Au Bon Climat, Santa Barbara County, California, '16
Lyric by Etude, Santa Barbara County, California, '15
Lange, Willamette Valley, Oregon, '14
Estancia, Monterey County, California, '16
Willamette Valley Vineyards, Oregon, '15
Boen, Russian River Valley, Sonoma County, California, '15
Emeritus, Russian River Valley, California, '13
Champ De Reves, Anderson Valley, California, '12
Lemelson Thea's Selection, Willamette Valley, Oregon, '14
Laroche, "de la Chevaliere," France, '14
Steele, Santa Barbara, California, '13
Meiomi, Monterey, Santa Barbara, Sonoma County, California, '16
Shea Wine Cellars, "Homer," Willamette Valley, Oregon, '13
Penner Ash "Shea Vineyard", Willamette Valley, Oregon, '14
Sanford, Santa Rita Hills, California, '14
Ponzi, Willamette Valley, Oregon, '13
Louis Latour, Pommard, Burgandy, France, '13
Twomey, Sonoma County, California, '14
Flowers, Sonoma County, California, '15
Acrobat, Oregon, '15
En Route, Russian River Valley, California, '14
Vincent Girardin, Chambertin, Grand Cru, Mersault, France, '10

MERLOT

Hogue, Columbia Valley, Washington, '15
Hahn, "Nicky Hahn," Central Coast, California, '16
Shooting Star, Sonoma County, California, '14
Genesis, Columbia Valley, Washington, '14
Kenwood, Jack London, Merlot, Sonoma, California, '12
Pride Mountain, Napa/Sonoma, California '15
Duckhorn, Napa Valley, California, '13

CABERNET SAUVIGNON

Main Street, California, '15
Chateau Ste. Michelle, Columbia Valley, Washington, '14
Raymond, R Collection, California, '16
William Hill Estate, Central Coast, California, '16
Hedges Red Mountain, Washington, '13
Oberon, Napa Valley, California, '16
Quilt, Napa Valley, California, '14
Newton, Unfiltered, Napa Valley, California, '12
Silverado Vineyards, Napa Valley, California, '14
Silver Oak, Napa Valley, California, '12
Far Niente, Napa Valley, California, '14
Cakebread Cellars, Napa Valley, California, '14
Jordan, Alexander Valley, California, '13
Spottswood, "Lyndenhurst", Napa Valley, California, '13
Frog's Leap, Napa Valley, California, '14
Pride Mountain, Reserve, Napa/Sonoma, California, '12
Dominus, Estate Bottled, Napa Valley, California, '12
Peter Michael, "Les Pavots", Knights Valley, Sonoma, California, '11
Shafer, "Hillside Select", Napa Valley, California, '11

INTERESTING REDS

Jean-Luc Colombo, Côtes du Rhône, "Les Abeilles", Rhône, France, '15
Antinori, "Villa Antinori", Tuscany, Italy, '14
Terrazas de los Andes, Malbec "Altos del Plata", Argentina, '15
Louis Latour, Beaujolais, Beaujolais Village, France, '13
Qupé, Syrah, Central Coast, California, '15
Steele, Zinfandel, "Catfish Vineyard", Clear Lake, California, '13
Penfolds, "MAX's", South Australia, '15
Beran, Sonoma County, California, '13
Rodney Strong, Zinfandel, "Knotty Vines", California, '14
Bodegas Juan Gil, Monastrell, Spain, '15
Stratton Lummmis, "The Riddler", Lot 6, Napa Valley, California, NV
Delille Cellars, "D2", Bordeaux Blend, Woodinville, Washington, '14
Prisoner, Red Blend, Napa Valley, California, '14
Penfolds, Magill Estate, Shiraz, Adelaide, Australia, '11
Stump Jump, South Australia, '11
Trivento, Amado Sur, Malbec Blend, Mendoza, Argentina, '14
Shafer, Syrah, "Relentless", Napa Valley, California, '12
Stag's Leap, "The Investor", Napa Valley, California, '14
Archaval, Ferrer, Finca Bella Vista, Mendoza, Argentina, '11
Joseph Phelps, "Insignia," Estate Bottled, Napa Valley, California, '05
Chateau Haut-Brion, Pessac-Leognan Bordeaux, France, '03
Chateau Margaux, Margaux, Bordeaux, France, '00
Chateau Margaux, Margaux, Bordeaux, France, '03
Chateau Lafite Rothschild, Pauillac, Bordeaux, France, '03

Bottle

48
45
61
57
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420

Bottle

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49
67
85
110

Bottle

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37
35
66
53
72
162
92
176
226
121
126
152
86
256
315
328
400

Bottle

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72
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106
108
185
75
38
150
152
252
365
1800
2400
2100
2800