

ENTRÉE

Signature

SHRIMP POMODORO 46
Gulf Shrimp, Bucatini Pasta,
Parmesan Reggiano, Crispy Basil,
Chive Oil
Add: Lump Crab Meat 8

JERK CHICKEN ALFREDO 32
Blackened jerk-seasoned chicken
breast over creamy Alfredo pasta
with peppers and finished with
Parmesan cheese and fresh
herbs.

**CAST IRON SEARED
BRANZINO** 49
Coconut Jasmine Rice, Asparagus,
and Coconut Tarragon Beurre Blanc

**SMOTHERED CRAB
STUFFED SHRIMP & GRITS** 40
Smoked White Cheddar Grits,
Smothered Shrimp, Smoked
Turkey, Old Bay Biscuit Crumble

**FRIED LOBSTER TAIL
WITH LOBSTER MASH** MKT
8oz Maine Lobster Tail, Honey Butter,
Lobster Pomme Purée, Roasted
Asparagus, Sambal Chive Beurre
Blanc (Broiled Option Available)

BRAISED BEEF SHORT RIB 48
Roasted Vegetable Trio, Merlot
Truffle Reduction 🍷

BLK SMASHBURGER 27
BLK Swan House Blend Burger,
Caramelized Balsamic Onion,
Gruyere, Secret Sauce, Brioche Bread,
Garlic Parmesan Pomme Frites
Add on: Bacon 2

LOBSTER PASTA 48
Succulent lobster tail, bucatini pasta,
Rich Béchamel sauce, Parmesan,
garlic, lemon zest.

**JUMBO LUMP
CRAB CAKE** MKT
Sautéed BLK Garlic Spinach, Yukon
Gold Mousseline, Heirloom Tomato

**PAN ROASTED HONEY
GLAZED SALMON*** 45
Melange of White Truffle
Mushrooms, Broccolini, Lemon
Infused Oil, Carrot Puree

**JUMBO SHRIMP &
CRAB FRIED RICE** 42
A flavorful blend of shrimp,
Maryland crab meat, carrots, and
scallions tossed with seasoned rice.

**LEMON HERB ROASTED
AIRLINE CHICKEN BREAST** 40
Sautéed Brussel Sprouts, Brown Sugar
Bacon Lemon Thyme Pan Sauce

**16 OZ BONE IN
COWBOY RIBEYE*** 76
Garlic Butter Smashed Fingerling
Potatoes, Charred Broccolini, Merlot
Steak Sauce Reduction Please allow
15 - 20 minutes to prepare

CAULIFLOWER STEAK 32
Marinated, Grilled Cauliflower Steak,
Herb Oil, Carrot purée, Grilled Broccolini,
Sweet Pepper Pine Nut Relish

30 OZ CREEKSTONE FARMS TOMAHAWK PREMIUM CHOP* 154
Garlic Butter Pomme Frites, Charred Broccolini, Merlot Steak Sauce Reduction.
Please allow 15-20 minutes to prepare

SIDES

Cavatappi Mac & Cheese 17
Herb Basil Crust
Crispy Lobster Mac & Cheese 29
Herb Basil Crust
Charred Broccolini 17
Smashed Garlic Infused Oil 🍷
Grilled Asparagus 16
Garlic Oil
Brussel Sprouts 17
Brown Sugar Bacon

Pomme Frites 14
Fresh Cracked Black Pepper, Sea Salt 🍷
White Truffle Pomme Frites 15
Parmesan, Chives 🍷
Sour Cream and Chive Potato 17
White Truffle Pomme Purée 15
Evoo 🍷
Sweet Potato Casserole 17
Topped with buttery brown-sugar crumble.

🍷 Gluten Free 🌿 Vegan



**These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*