



HALYARDS

Francisco Jimenez, Executive Chef Ryan Wagner, Sous Chef

Appetizers

- CRISPY FRIED CALAMARI Jalapeño Slices, Scallion, Mandarin Oranges and Citrus Aioli.....\$9
- *BLUE FIN TUNA TARTARE Avocado, Spicy Pickles, Sesame Soy Vinaigrette, Crisp Wontons.....\$13
- FRIED LOCAL GEORGIA SHRIMP TACO Sweet Chili Butter, Grilled Tortilla and Pico de Gallo.....\$9
- GROUND PORK POTSTICKERS Scallions in Citrus Hoisin and Spicy Mustard.....\$7
- PORK BELLY STEAM BUN Apple, Red Onion and Jalapeño Slaw, Toasted Benne, Bourbon-Local Honey Glaze.....\$5
- SAUTEED ESCARGOT Confit Garlic, Roasted Cremini Mushrooms, White Wine and Herb Butter, Crostini.....\$10

Soup and Salads

- CREAMY BLUE CRAB BISQUE.....\$8
- SUMMER PEACH SALAD Baby Kale, Vidalia Onions, Goat Cheese, Spiced Pecans, White Balsamic Dressing.....\$8
- CAESAR SALAD Crisp Romaine, Parmigiano Reggiano, Smoked Paprika-Parmigiano Croutons.....\$7
- BELGIAN ENDIVE Baby Greens, Gorgonzola, Apples, Shallot, Candied Walnuts, Raspberry Vinaigrette.....\$8
- THE WEDGE Bacon, Hard Boiled Egg, Tomato, Gorgonzola Dressing, Tobacco Onions, Balsamic Reduction.....\$8

Small Plates

- *SEARED SCALLOPS Field Pea, Corn & Bacon Succotash, Lemon Butter.....\$20
- NOODLE BOWL Rice Vermicelli, Wild Georgia Shrimp, Sapelo Island Clams, Coconut-Ginger Broth.....\$15
- *THE BURGER Two Patties, White American, Tomato Jam, Bacon, Caramelized Onions, Ay Caramba, Fries.....\$14
- *SALMON RILLETTE Poached & Cold Smoked Salmon, Crème Fraîche, Dill, Lemon, Capers, Crostini.....\$12
- *SEARED TUNA NICOISE Haricot Vert, Fingerling Potatoes, Tomatoes, Salted Yolk, Tapenade, Saffron Aioli.....\$16
- CRAB & DUMPLINGS Lump Crab, Herb Ricotta Gnocchi, Shiitake, Corn Cream, Pecan Truffle Oil.....\$17

Entrees

- BUTTERMILK FRIED CHICKEN Anson Mills Sea Island Red Peas, Creamy Grits, Crystal Hot Sauce Beurre Blanc.....\$18
- WILD GEORGIA SHRIMP & CANEWATER FARMS GRITS Cochon Butcher Andouille, Tomatoes, Cremini.....\$25
- *GRILLED SALMON Louisiana Crawfish, Corn and Bacon Maque Choux.....\$26
- *AMERICAN RED SNAPPER Royal Trumpet & Oyster Mushrooms, Fava Beans, Arugula, Caviar Beurre Blanc.....\$32
- *SEARED BLACK GROUPER Baker Farms Baby Veggie Ratatouille, Crispy Stuffed Squash Blossom, Persillade.....\$33
- *BEEF & SHRIMP STIR FRY Almond Basmati Rice, Spicy Korean Pepper Glaze, Julienne Vegetables.....\$20
- *GRILLED HANGER STEAK Roasted Fingerlings, Arugula, Vidalia & Tomato Salad, House Worcestershire Demi.....\$26
- *GRILLED 14oz NEW YORK STRIP Lyonnaise Potatoes, Grilled Asparagus, Shallot and Smoked Pepper Butter.....\$36
- *GRILLED 8oz FILET MIGNON Whipped Potatoes, Grilled Asparagus, Bordelaise.....\$36

Sides

Snow Peas and Carrots	\$5	Grilled Asparagus	\$6
Sautéed Mushrooms	\$5	Fried Brussels Sprouts	\$6
Spinach with Bacon & Shallots	\$6	Lyonnaise Potatoes	\$5
Whipped Potatoes	\$4	Haricot Verts	\$6

Ask about our Daily Specials and Chef's Highlights.

***The freshest catch of the day is the fish you catch with Chef Dave.
Check out www.hookandknifecharters.com***

Halyards' Farmers and Friends

Baker Farms, Canewater Farms, Sapelo Farms, Phillips Seafood, City Market, Georgia Coastal Gourmet Farms, Springer Mountain Farms, Wisham Jellies, Pecan Ridge Plantation, Joyce Farms, Manchester Farms, Plantation Quail, Georgia Olive Farms, Sweet Grass Dairy, and Anson Mills

Please inform your server if you have a food allergy.

* Glynn County says the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of foodborne illness.



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By the Glass White

Veuve Devienne, Sparkling, Fr, NV	\$8
Villa Sandi, Rose Prosecco, Italy, NV	\$9
Benvolio, Prosecco, Italy, NV	\$10
La Galope, Rose, France, 16	\$9
Fleurs de Prairie, Rose, Provence, FR 16	\$10
Lenda, Albarino, Spain 15,	\$11
Washington Hills, Riesling, WA, 14	\$8
Liberated, Sauvignon Blanc, CA, 15	\$9
Villa Maria, Sauvignon Blanc, NZ, 16	\$9
Lacoste, Sauvignon Blanc, 15	\$12
Alta Luna, Pinot Grigio, Italy, 15	\$8
Kenwood Yulupa, Chardonnay, CA, 14	\$9
Custard, Chardonnay, Sonoma, 15	\$11
Flora Springs, Chardonnay, Napa, 14	\$12
Latour, Montagny, Chardonnay, FR, 15	\$14
Sonoma Cutrer, Chardonnay, CA, 14	\$14
Elyse, White Blend, CA, 15	\$14

By the Glass Red

Kenwood Yulupa, Merlot, Napa 12	\$10
Line 39, Pinot Noir, CA 14	\$10
Scott, Pinot Noir, Monterrey, 14	\$12
Van Duzer, Pinot Noir, Oregon, 14	\$15
Concannon, Cabernet, CA 14	\$11
Twenty Rows, Cabernet, Napa, 15	\$15
Beringer Knights Valley, Cab, CA, 14	\$15
Catena, Malbec, Argentina, 14	\$12
Can Blau, Syrah Blend, Spain, 14	\$12
Elyse, Zinfandel Blend, Napa, 12	\$15

Ask for a Halyards iPad to review a complete list of our wines, beers and specialty cocktails

Bartender Highlights

BASIL & GRAPEFRUIT \$10
Bail Infused Tito's Vodka & Fresh Grapefruit Juice

LEMON MINT JULEP \$12
Woodford Reserve, Lemon, Sugar & Mint

JALAPENO MARGARITA \$11
Tanteo Jalapeno, Cimarron Tequila, Citrus Blend

ELDERFLOWER FIZZ \$10
St. Germain, Beefeater Gin, Lemon Juice, Champagne