



HALYARDS

Francisco Jimenez, Executive Chef Ryan Wagner, Sous Chef

Appetizers

- CRISPY FRIED CALAMARI Jalapeño Slices, Scallion, Mandarin Oranges and Citrus Aioli\$9
- *YELLOW 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
- CRISPY CHESHIRE PORK BELLY STEAM BUN Hoisin Glaze, Pickled Carrots, Jalapeno, Shaved Radish \$6ea

Soup and Salads

- CREAMY BLUE CRAB BISQUE\$8
- ROASTED BEET SALAD Baby Kale, Pumpkin Seeds, Chevre, Pear, Pickled Red Onion, Sherry-Beet Dressing\$8
- CAESAR SALAD Crisp Romaine, Parmigiano Reggiano, Smoked Paprika-Parmigiano Croutons\$7
- BELGIAN ENDIVE Baby Greens, Gorgonzola Crumbles, 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 Whipped Cauliflower, Caper-Golden Raisin-Pine Nut Relish.....\$19
- NOODLE BOWL Rice Vermicelli, Wild Georgia Shrimp, Sapelo Island Clams, Coconut-Ginger Broth\$15
- *THE BURGER Two Patties, American Cheese, Grilled Tomato, Smoked Onion, Bacon, Ay Caramba Sauce, Fries\$14
- SAUTEED FRENCH HELIX ESCARGOT Baker Farms Basil Pesto Butter, Toasted Baguette\$10

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 Grilled Tuscan Kale, Sundried Tomatoes, Olives, Couscous, Lemon-Feta Vinaigrette\$25
- *AMERICAN RED SNAPPER Oyster Stew, Carolina Gold Rice, Corn Fried Oysters\$33
- *SAUTEED GROUPER Roasted Fall Squash & Cipollini Onion Risotto, Arugula & Granny Smith Apple Salad.\$33
- *SEARED YELLOW FIN TUNA Daikon-Miso Slaw, Edamame Puree, Plum Wine Reduction.....\$32
- *BEEF and SHRIMP STIR FRY Almond Basmati Rice, Korean Pepper Glaze, Julienne Vegetables.....\$20
- *GRILLED HANGER STEAK Pimento Cheese Mashed Potatoes, Haricot Verts, Bacon & Vidalia Onion Jam \$26
- *GRILLED 14oz NEW YORK STRIP Lyonnaise Potatoes, Grilled Asparagus, Shallot & Smoked Pepper Butter\$36

Sides

Snow Peas and Carrots	\$5	Grilled Asparagus	\$6
Sautéed Mushrooms	\$5	Fried Brussels Sprouts	\$4
Spinach with Bacon & Shallots	\$6	Lyonnaise Potatoes	\$5
Mashed 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, Pecan Ridge Plantation, Joyce Farms, Georgia Olive Farms and Sweet Grass Dairy

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

Villa Sandi, Rosé Prosecco, Italy, NV	\$8
Veuve Devienne, Sparkling, France, NV	\$8
Washington Hills, Riesling, WA, 14	\$8
Alta Luna, Pinot Grigio, Italy, 14	\$8
Kenwood "Yulupa" Chardonnay, CA.	\$9
Louis Latour, Montagny 1 st Cru, Fr 15	\$12
Villa Maria, Sauvignon Blanc, NZ, 15	\$8
Chalone, Chardonnay, Monterrey, 11	\$11
Sonoma Cutrer, Chardonnay, CA, 14	\$14

By the Glass Red

Kenwood "Yulupa", Merlot, CA, 12	\$9
Line 39, Pinot Noir, CA, 15	\$10
Van Duzer, Pinot Noir, OR, 14	\$15
Chat. Les Granges, Bordeaux, FR12	\$12
Catena, Malbec, Argentina, 14	\$12
Beringer, Knights Valley, Cabernet, 13	\$14

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

Bartender Highlights

PANAMANIAN DAIQUIRI \$11
St. Augustine Rum, Lime and Sugar

BLACKCURRANT BRAMBLE \$11
Colorado Gin, Lemon, Sugar, Merlet Crème de Cassis

POME-RITA! \$11
Pomegranate Juice, Lunazul Reposado Tequila, Citrus Blend

HONEY & THE GOOD THYME BEAR \$11
Glenmorangie Single Malt Scotch Whiskey, Lemon Juice, Honey, Thyme

KEY LIME MARTINI \$11
Key Lime Juice, Vanilla Vodka, Liquor 43, Graham Cracker Rim

Elegant Island Living Magazine 2016 'Best of' Reader Awards:

Best Chef
Dave Snyder

Best Bar Selection
Halyards

Best Wine Selection
Halyards

Best Place to Eat at the Bar
Halyards

Best Male Bartender
Chris Maxwell

Best Female Bartender
Lara Johns Forsyth