



HALYARDS

Francisco Jimenez, Executive Chef Ryan Wagner, Sous Chef

Appetizers

- CRISPY FRIED CALAMARI Jalapeño Slices, Scallion, Mandarin Oranges and Citrus Aioli\$10
- *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
- 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
- GOLDEN BEET SALAD Frisée, Candied Pistachios, Apples, Sheep’s Milk Cheese, Cider-Grain Mustard 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
- CHOPPED WEDGE Bacon, Hard Boiled Egg, Tomato, Tobacco Onions, Cheddar, Pimento Cheese Dressing.....\$8

Small Plates

- *SEARED SCALLOPS Field Pea, Corn & Bacon Succotash, Lemon Butter\$20
- THAI RED CURRY MUSSELS Coconut Milk, Lemongrass, Kaffir Lime, Cilantro, Shrimp Chips.....\$12
- *THE BURGER Two Patties, White American, Tomato Jam, Bacon, Caramelized Onions, Ay Caramba, Fries.....\$14
- HERITAGE PORK RILLETTE Stripling’s Vidalia Onion Chow Chow, Toasted Baguette\$9
- CRAB & DUMPLINGS Lump Crab, Herb Ricotta Gnocchi, Shiitake, Pumpkin Cream, Pecan Truffle Oil, Pepitas.....\$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 SCOTTISH SALMON Louisiana Crawfish, Corn and Bacon Maque Choux\$29
- *SEARED RED SNAPPER Fall Squash Casserole, Haricot Verts, Roasted Tomatoes, Blue Crab Cream.....\$33
- *SAUTEED BLACK GROUPER Broccoli, Leek & Mascarpone Farrotto, Roasted Tomato Butter\$34
- *SEARED AHI TUNA Butternut Squash Puree, Roasted Beets, Baby Kale, Sweet Soy-Balsamic Gastrique.....\$34
- *BEEF & SHRIMP STIR FRY Almond Basmati Rice, Spicy Korean Pepper Glaze, Julienne Vegetables\$20
- *GRILLED FLAT IRON Roasted Fingerlings, Arugula, Vidalia & Tomato Salad, House Worcestershire Demi.....\$28
- *GRILLED 14oz NEW YORK STRIP Sautéed Mushrooms, Parmesan & Truffle Onion Rings, Madeira Sauce.....\$36
- *GRILLED 8oz FILET MIGNON Whipped Potatoes, Grilled White Asparagus, Bordelaise\$36

Sides

Snow Peas and Carrots	\$5	Grilled White Asparagus	\$6
Sautéed Mushrooms	\$5	Fried Brussels Sprouts	\$10
Spinach with Bacon & Shallots	\$6	Lyonnais 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 Congaree & Penn, Georgia Olive Farms, Sweet Grass Dairy, and Anson Mills



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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
Simonnet-Febure, Le Rose, FR, 14	\$9
Honoro Vera, Verdejo, Spain, 15	\$9
Saint M, Riesling, Germany, 15	\$8
Manu, Pinot Gris, NZ, 15	\$9
Villa Maria, Sauvignon Blanc, NZ, 16	\$9
Liberated, Sauvignon Blanc, 15	\$9
Alta Luna, Pinot Grigio, Italy, 15	\$8
Sean Minor, Chardonnay, CA, 16	\$9
Custard, Chardonnay, Sonoma, 15	\$11
Markham, Chardonnay, Napa, 14	\$12
Latour, Montagny, Chardonnay, FR, 15	\$14
Sonoma Cutrer, Chardonnay, CA, 14	\$14

By the Glass Red

Kenwood Yulupa, Merlot, Napa 12	\$10
Line 39, Pinot Noir, CA 14	\$10
Scott, Pinot Noir, Monterey, 14	\$12
Van Duzer, Pinot Noir, Oregon, 14	\$15
Catena, Malbec, Argentina, 14	\$12
Concannon, Cabernet, CA 14	\$11
Halter Ranch, Cabernet, Paso Robles, 15	\$14
Twenty Rows, Cabernet, Napa, 15	\$15

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

Bartender Highlights

BASIL & GRAPEFRUIT \$10

Basil 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