

HALYARDS

Executive Chef Jon Gibson

General Manager Chuck Tait

Appetizers

Warm Pugliese Bread 5

EV Olive Oil and Balsamic Vinegar

Tuna Tartare 18

Ponzu and Thai Chili Marinated Yellowfin Tuna,
Avocado, Cucumber, Tomato, and Wonton Chips

Pork Potstickers 13

Chili Crunch Dipping Sauce

Parmesan Garlic Roasted Oysters 19

Half Dozen Chefs Choice

Fried GA White Shrimp Tacos 15

Two Flour Tortillas, Sweet Thai Chili Butter, and
Pico de Gallo

Crispy Calamari T and T 14

Rice Flour Fried, Fresh Jalapenos, Peppadew
Peppers, Citrus Aioli

Soups and Salads

Creamy Blue Crab Bisque 8/12

Onions, Garlic, and Celery

Add Sherry 3

Black Garlic Caesar 12

Sourdough Crouton, Radish, Parmigiano Reggiano,
Black Garlic Caesar Dressing

Apple, Fennel, and Walnut 16

Mixed Greens, Granny Smith Apples, Shaved
Fennel, Toasted Walnuts, Pomegranate Seeds,
Burnt Honey Vinaigrette

Classic Wedge 14

Bacon, Tomato, Egg, Chives, Gorgonzola Crumbles,
and Gorgonzola Dressing, Fried Shallots

Shaved Brussel Sprout Slaw 16

Dried Cranberries, Toasted Almonds, Red Cabbage,
Charred Carrots, White Balsamic Vinaigrette

SMALL PLATES

Surf & Turf 27

20z Breadless Crab Cake, 40z Ribeye Filet
Topped with Bearnaise

Cioppino 21

Lobster Saffron Stock, Fish, Mussels, Shrimp,
Sourdough Toast Point

50z Braised Short Rib 23

5 Hour Braised, Mushroom Ravioli,
Chablis Cream, Veal Demi

30z Atlantic Grouper 25

Garlic Herb Rub, Chayote Street Corn,
Black Beans, Guajillo Sauce

ENTREES

Blackened Shrimp & Grits – GA Shrimp, Smoked Gouda Blue Grits, Andouille Cream	28
*Salmon Bulgogi – Korean BBQ Glaze, Basmati Coconut Rice, Charred Broccolini	32
*Seared Tuna – Cauliflower, Carrot, and Ginger Puree, Sesame Haricot Verts, Soy Reduction	41
Fried Flounder – Gullah Hoppin' John, Carolina Gold Rice, Sautéed Swiss Chard, Remoulade	42
*8oz Wagyu Cheeseburger – LTOP, Cheese, Bacon, Steak Sauce, Sweet Bun, House Fries	24
*6oz Petite Filet – Pan Seared with Two-Potato Mash, Asparagus, Soy Lime Butter	42
Sweet Tea Fried Chicken – Dipped in Nashville Hot Sauce with Pimento Cheese Grits	28
*Shaved Beef Stir Fry – Sweet Potato Noodles with Stir-Fried Veggies and Spicy Korean Glaze	30

SIDES 6

House Fries	Charred Broccolini	Cauliflower Puree
Mashed Potato	Sautéed Swiss Chard	Grilled Asparagus
Coconut Rice	Sautéed Haricot Verts	Street Corn
Pimento Cheese Grits	Smoked Gouda Grits	Hoppin' John

Additional charge to split plates

Split Check Policy -For parties of 8 or more, we will split the check up to 6 Credit Cards.

**Glynn County says the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have a food allergy.*