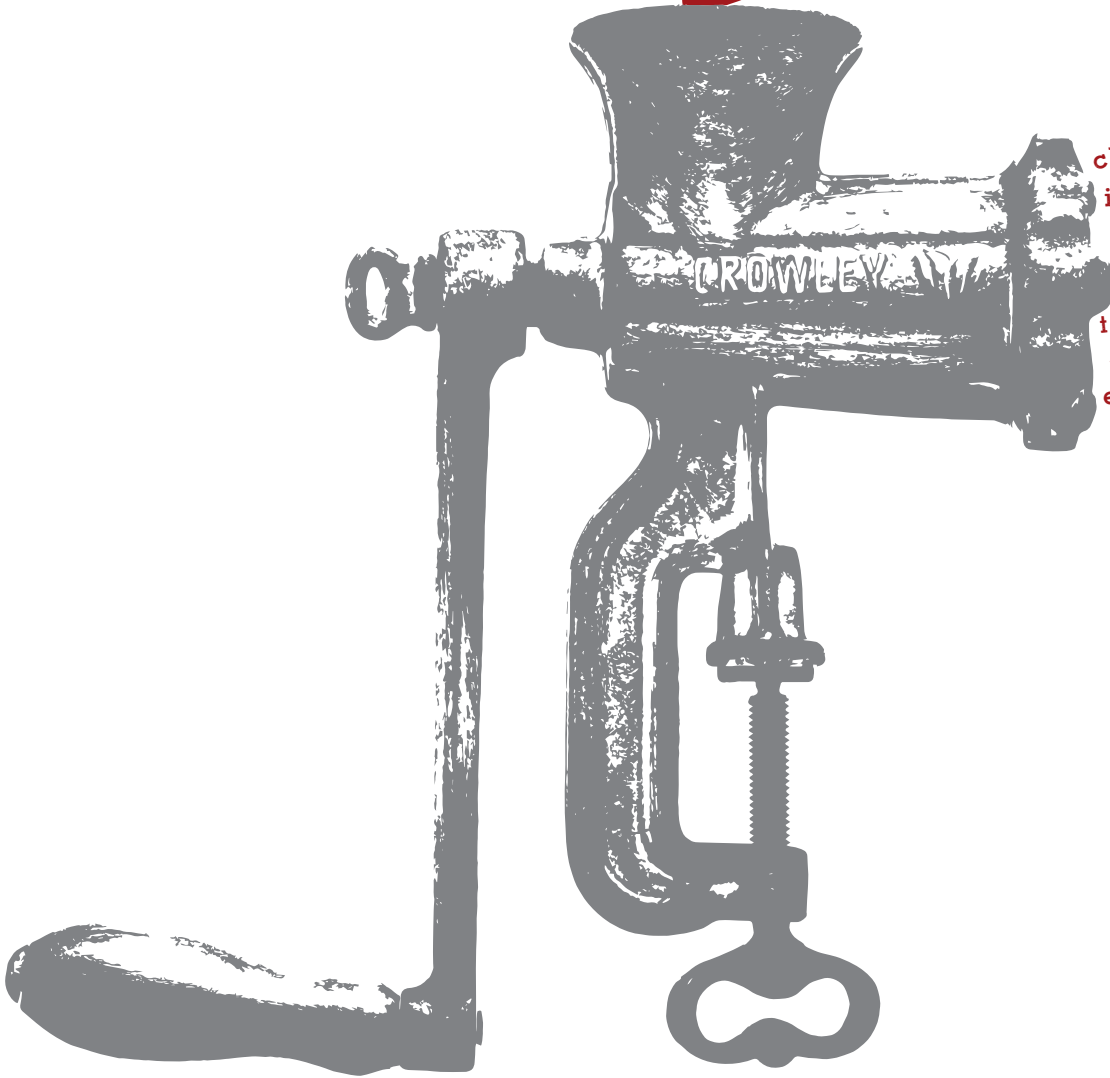


DINNER MENU

UPDATED 12.15.17

welcome



*cheese & outside dockside
inside outside meat boards
the special daily enjoy.
the barkeep's enjoy. grind
t&t cheese joy. enjoy. daily toast
wo enjoy. en burger oven pizza
enjoy. fired brick & fries*

CHEESE & MEATS

Every great meal at T&T begins with a butcher board. Accompanied by: house pickles, red pepper jelly, stout mustard, rustic bread.



Cheese & Charcuterie Plate

4 meats and 2 cheeses with accompaniments \ 25

Cheese Plate

3 cheeses with accompaniments \ 20

T&T Housemade Charcuterie Plate

4 meats with accompaniments \ 20

SNACKS

Deep Fried Deviled Eggs

bacon, smoked paprika, scallion \ 8

Skillet of Cornbread

whipped butter + honey \ 7

Roasted Brussel Sprouts ^{GF}

smoked bacon, whole grain mustard, parmesan cream \ 10

Pimento Cheese & Bacon Jam

ritz crackers \ 10

Pretzel Pull Aparts

port cherry mustard + fondue \ 8

Dynamite Shrimp

tempura shrimp + sweet chili aioli \ 12

Crab & Artichoke Dip

jumbo lump crab, fontina cheese, green onion, toasted pita \ 16

GF Gluten Friendly

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ICED PLATTERS

Seafood Tower * GF

a variety of select oysters, whole maine lobster, alaskan king crab, poached shrimp, cucumber jalapeño mignonette, cocktail sauce, hijiki aioli \ 75

Oysters On The Half * GF

select oysters, cucumber jalapeño mignonette, housemade cocktail sauce, hijiki aioli. ask your server for our daily preparations. choice of half-dozen or dozen \ market price

SMALL PLATES

Fire Roasted Oysters GF

braised spinach, chinese sausage, ginger aioli \ market price

Smoked Chicken Wings

smoked, dry rubbed, served with alabama white sauce \ 14

Burnt End Mac & Cheese

bbq brisket + cornbread crumble \ 13

Peel & Eat Shrimp GF

creole seasoning, lemon, cocktail sauce \ 12

FROM THE BRICK OVEN

Crab Flatbread

blue crab, fromage frais, artichokes, firecracker sauce \ 18

Italian Flatbread

house sausage, pepperoni, genoa salami, marinara, mozzarella, guardinare \ 15

Prosciutto & Fig Flatbread

whipped ricotta, balsamic onions, fontina, arugula \ 16

Mushroom Flatbread

roasted mepkin abbey mushrooms, pesto, caramelized onions, goat cheese, truffle \ 14

Daily Bread

ask server about today offering

SOUPS & SALADS

Soup of the Season ^{GF}

bowl 8 \ cup 5

Clam Chowder

potato, celery, smoked bacon \ bowl 9 \ cup 6

T&T Salad ^{GF}

mixed greens, cucumber, cherry tomato, choice of dressing \ 6

Caesar Salad *

baby romaine, parmesan cheese, roasted garlic,
herbed croutons, black pepper \ 9

Chinese Mustard Glazed Salmon Salad * ^{GF}

baby spinach, green cabbage, snap peas, water chestnuts,
toasted peanuts, cilantro \ 15

Southwest Steak Salad * ^{GF}

anticucho flat iron steak, romaine, pickled vegetables, roasted corn,
avocado, blue cheese dressing, corn tortillas \ 15

Kale & Brussels ^{GF}

dried cranberries, fuji apples, spiced pecans, bacon,
gorgonzola, bacon balsamic vinaigrette \ 14

Roasted Beet Salad ^{GF}

shaved fennel, clementine, pistachio crumble, goat cheese,
wild arugula, lemon tahini vinaigrette \ 13

FROM THE GRINDER

Our house grind is certified natural angus chuck, brisket and short rib.
We grind in-house daily to ensure freshness. Choice of side salad, fries,
sweet potato home fries, roasted cauliflower or seasonal vegetables.

Double Double *

american cheese + t&t sauce \ 14
better with bacon \ add \$2

French Dip Burger *

shortrib, aged white cheddar, tomato jam, candied shallots \ 16

Bison Burger *

cabernet onions, candied pancetta, blue cheese, baby arugula \ 16

Turkey Burger

cabot habanero cheese, avocado salsa \ 13

FOR THE DINNER TABLE

Whole Fish *

tamarind, lime, lemongrass, chili, cilantro, thai basil \ market price

Shrimp & Grits^{GF}

cheddar grits, spanish chorizo, tomatoes, green onion, moroccan sauce \ 22

Togarashi Crusted Ahi Tuna *^{GF}

coconut forbidden rice, green papaya, pickled carrots, crab, mint \ 29

Pan Seared Scallops *

caramelized onion + bacon spaetzle, sun-dried tomatoes, fava, lemon caper butter \ 33

Cowboy Chop *

bone-in ribeye, asparagus, local egg, bacon crumble \ 44

Lemon Pepper Chicken^{GF}

carnival cauliflower, cocoa nib pistachio gremolata, lemon curd \ 24

Crab Cakes^{GF}

sweet potatoes, pear & mushroom slaw, fermented jalapeño aioli \ 36

SIDES FOR THE TABLE

Burnt End Mac & Cheese

bbq brisket + cornbread crumble \ 13

Roasted Brussel Sprouts^{GF}

smoked bacon, whole grain mustard, parmesan cream \ 10

Roasted Cauliflower^{GF}

carnival cauliflower, olive oil, red wine vinegar \ 9

Sweet Potato Home Fries^{GF}

old bay, tarragon aioli \ 8

Seasonal Vegetables^{GF}

ask your server about today's preparation \ 8

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