



ELIZA ANN'S

COASTAL KITCHEN

RAW BAR

Gulf Shrimp <i>peel n' eat, traditional garnishes</i>	\$15	Pickled Snow Crab Claws <i>key lime vinegar, red chile, old bay</i>	\$12
Raw Oysters (1/2 dozen)	market price	Smoked Cobia Dip <i>crackers, pickles</i>	\$12
Ceviche <i>cola hot sauce, corn, avocado, lime</i>	\$10		

SMALL PLATES

Fried Green Tomatoes <i>crawfish, jalapeño remoulade</i>	\$12	Fried Catfish Fingers <i>smoked tartar sauce</i>	\$13
Charred Chicken Wings <i>bbq glaze, poppy seed ranch</i>	\$11	Tasso Ham Carbonara <i>egg yolk, parmesan reggiano, black pepper</i>	\$16
Blue Crab Hushpuppies <i>comeback sauce</i>	\$13	Southern Cheese Board <i>artisan charcuterie, accoutrements</i>	\$15
Wood Grilled Oysters (1/2 dozen) <i>pecorino, garlic vinegar</i>	\$15	Clams Casino <i>prosciutto, peppers, espelette breadcrumbs</i>	\$10
BBQ Shrimp <i>nola style, toast points, worcestershire butter</i>	\$15	Smoked Chicken Boudin <i>five pepper jelly, chicken liver</i>	\$12
Florida Rockefeller (1/2 dozen) <i>collards, bacon, swiss cheese</i>	\$18	Handmade Buttermilk Biscuits <i>pimento cheese spread</i>	\$4

SALADS & SOUPS

Butter Lettuce Salad <i>haricot verts, tomato, cucumber, poppy dressing</i>	\$8	Brunswick Stew <i>smoked chicken thigh, lima beans, corn, bbq</i>	\$10
Caesar Salad <i>kale, parmesan, cayenne croutons, cortez bottarga</i>	\$9	Gumbo du jour <i>chef's daily selection</i>	\$10
Fried Oyster Salad <i>romaine, bacon, egg, avocado, green goddess dressing, fennel pollen</i>	\$12	She Crab Soup <i>cream, tomato, corn, dry sherry</i>	\$13

ENTREES & PO'BOYS

Local Grouper <i>baby carrot, pistachio, green olive, lemon, thyme vinaigrette</i>	\$30	Buttermilk Fried Chicken Thighs <i>maple vinegar, maque choux, cholula</i>	\$24
Open Blue Cobia <i>andouille sausage, tomato, green beans, pot liquor</i>	\$32	Po' Boy <i>choice of shrimp, catfish, or oyster spicy pickles, slaw</i>	\$14
Petit Filet Mignon & Crawfish Cake <i>country ham bordelaise, peas, melted leeks</i>	\$36	Lacquered Spare Ribs <i>sweet potato fries, slaw, mop bbq</i>	\$24
Pecan Crusted Snapper <i>maple brown butter, wilted escarole, pickled garden peppers</i>	\$30	Waterline Burger <i>bbq short rib, bread & butter, jalapeño, cheddar, brioche</i>	\$15
Wood-Grilled Strip Steak Frites <i>black truffle bourbon butter, charred lemon, brabant aioli</i>	\$28	Wood-Grilled Sea Scallops <i>chorizo, tomato veloute, beluga lentil hash</i>	\$34

SIDES

Old Bay French Fries | Haricot Verts | Collards | Slaw
Sweet Potato Fries | Steamed Rice | Maque Choux

\$6