

Dinner Menu

Appetizers

BABY SPINACH & ARTICHOKE DIP 9
BABY SPINACH, ROASTED ARTICHOKES, SOURDOUGH BREAD BOULE

BAKED OYSTERS ROCKEFELLER 12
PANKO CRUST, BÉARNAISE SAUCE, BABY SPINACH, SHAVED ROMANO GARNISH

LAKE GIRL TRUFFLE FRIES 8
HAND CUT FRIES, WHITE TRUFFLE OIL, ROMANO

Soups & Salads

HOUSE SALAD 3
MIXED FIELD GREENS, GRAPE TOMATOES, RED ONION SPIRAL, SHAVED RAINBOW CARROTS

GRUMPY OLD MAN WEDGE SALAD 9
ICEBERG WEDGE, CRUMBLER BLUE CHEESE, BACON, GRAPE TOMATO, HOUSE MADE BUTTERMILK DRESSING

SOUP OF THE DAY 4.5 **SOUP & HOUSE SALAD** 7.5

Entrees

DOCK 2 PO'BOYS
EURO BUTTER TOASTED FRENCH BREAD, RED PEPPER MAYO, SHAVED ICEBERG LETTUCE, LOCAL GROWN TOMATOES, HOUSE MADE PICKLED CUCUMBERS, TOPPED WITH CAPER REMOULADE, HAND CUT FRIES
STUFFED WITH YOUR CHOICE OF:
CORN DUSTED OYSTERS 14
HAND BREADED JUMBO GULF SHRIMP 13
SOUTHERN STYLE CATFISH FILETS 11

AYC HOUSE BURGER
HAND FORMED 1/2 LB SIRLOIN, SHORT RIB, BRISKET BLENDED BURGER, FIELD GREENS, LOCAL GROWN TOMATO, RED ONION SLICE, STEAKHOUSE MAYO, TOASTED BRIOCHE BUN, HAND CUT FRIES 11
ADD: CHEDDAR 1 BACON 2

BURGER OF THE DAY: SEE SERVER FOR DETAILS

AYC SIGNATURE STEAKS
FRESH HAND CUT BLACK ANGUS CHOICE STEAKS TOPPED WITH ROASTED GARLIC PARMESAN COMPOUND BUTTER, SERVED WITH A BAKED POTATO
8 OZ FILET MIGNON 26 14 OZ RIBEYE 24
ADD: TRUFFLE COMPOUND BUTTER 3
OSCAR STYLE CRAB CAKE, ASPARAGUS, PISTACHIO BÉARNAISE 12 BLUE CHEESE CRUST 4
JUMBO GULF SHRIMP, FRIED, GRILLED OR BLACKENED 5 PISTACHIO BÉARNAISE 3

GEORGIA PEACH GLAZED FRIED CHICKEN 12
BRINED AIRLINE CHICKEN BREAST, BRANDY POACHED PEACHES, BUTTERMILK MASHED POTATOES

Pasta

FETTUCINE ALFREDO WITH ROASTED GARLIC BAGUETTE 12
ADD: CHICKEN 4 BABY SPINACH 2 CRIMINI MUSHROOMS 3

Drinks

TEA & COFFEE 1 **SOFT DRINKS** 2

LUMP CRAB CAKE 12
SMOKED POBLANO REMOULADE, ROASTED CORN SALSA

ISLAND CREEK OYSTERS ON THE HALF SHELL
FRESH GRATED HORSERADISH COCKTAIL SAUCE, LEMON
HALF DOZEN 10 DOZEN 18

CHARRED CAESAR SALAD 10
ROMAINE HEART, HIMALAYAN SEA SALT, CRACKED PEPPERCORN, HOUSE MADE CAESAR DRESSING, FOCACCIA CROUTON, ROMANO CHEESE GARNISH
ADD: CORN DUSTED OYSTERS 6 BLACKENED JUMBO GULF SHRIMP 5 GRILLED CHICKEN 4 WILD CAUGHT ALASKAN SALMON, GRILLED OR BLACKENED 8

LEWALLEN'S PAN SEARED DUCK 22
BIAS CUT DUCK BREAST, MISSION FIG REDUCTION AND GRAIN MUSTARD CHOW CHOW, SMOKED GOUDA CHEESE GRITS

ASW APPLE BRANDY BRAISED BABY BACK RIBS
LOCALLY DISTILLED APPLE BRANDY, ENC VINEGAR SAUCE, HAND CUT FRIES
HALF RACK 12 FULL RACK 20

WILD CAUGHT ALASKAN SALMON 16
8 OZ HAND FILETED, SUMMER VEGETABLE COUS COUS, LEMON BROWN BUTTER PAN SAUCE

JUMBO LUMP CRAB CAKES 25
TWO FRESH JUMBO LUMP CRAB CAKES, SMOKED POBLANO REMOULADE, ROASTED CORN SALSA

BLACKENED SHRIMP AND GRITS 17
JUMBO GULF SHRIMP, GOUDA CHEESE GRITS, SMOKED GREEN CHILE & PORK BELLY CREOLE SAUCE

PANKO CRUSTED FRIED SHRIMP 13
FRESH GRATED HORSERADISH COCKTAIL SAUCE, LEMON, HAND CUT FRIES
ADD: CORN DUSTED OYSTERS, CAPER REMOULADE 6 SOUTHERN STYLE CATFISH FILETS, WICKED RELISH TARTER 5

SPAGHETTI MARINARA WITH ROASTED GARLIC BAGUETTE 10