

Sabida's

Starters



BBQ Green Tomatoes

Flash fried local green tomatoes, pulled pork, barbecue glaze, blue cheese-Napa cabbage slaw
9

Pan Seared Crabcakes

Two lump crab cakes, orange sesame aioli, cucumber ginger slaw
12

Meat and Three

Artisan salami, an assortment of three artisan cheeses, fresh fruit, candied pecans, balsamic jelly, grilled bread
12

Fried Oyster B.L.T.

Fried Gulf Oysters, sriracha aioli, sweet tomato glaze, applewood smoked bacon, local greens
10

Crispy Calamari

Fried banana peppers, sweet Thai chili sauce, fresh herbs
9

Greens

Warm Spinach Salad

Baby spinach, tomatoes, warm bacon vinaigrette, fried goat cheese medallion
8

Iceberg Wedge

Crisp iceberg wedge, buttermilk blue cheese dressing, grape tomatoes, applewood smoked bacon
7

House Salad

Mixed greens, red wine soaked cranberries, pickled red onions, Dubliner Irish cheddar, candied pecans, cranberry merlot vinaigrette
6

Entrees

Fish Du Jour

Chef's daily special of freshly caught seafood
Market Price

Pasta Du Jour

Chef's daily special of hand made pasta
Market Price

Shrimp & Grits

Sautéed shrimp, roasted peppers, pancetta, Dubliner cheddar, bourbon cream, Adluh grits, fried green tomato
19

Sweet Tea Pork Chop

Grilled sweet tea brined pork chop, pulled pork, blue cheese cole slaw, garlic mashed potatoes, barbecue glaze
24

Seared Shrimp & Scallops

Seared shrimp and scallops, cauliflower puree, spinach cream, roasted cauliflower, sautéed spinach
26

Filet Mignon

Grilled filet mignon, mashed potatoes, sautéed broccolini, caramelized shallot bordelaise, black truffle butter
29

Steak Frites

Grilled Ribeye, truffled herb fries, grilled asparagus, whole grain mustard demi glace
27

Ashley Farms Half Duckling

Sous vide duck breast, confit leg, sweet potato puree, asparagus, cranberry gastrique
27

Steaks and Chops

Choose one side and one sauce

Barrel Cut 8 oz Filet Mignon
29

Wet Aged 14 oz Ribeye
27

Sweet Tea Brined Pork Chop
24

Sides

Grilled Asparagus

Tempura Fried Onion Rings

Sautéed Broccolini

Garlic Mashed Potatoes

Sweet Potato Puree

Truffled Herb Frites

Sauces

Black Truffle Butter

Red Wine Bordelaise

Gorgonzola Fondue

Whole Grain Mustard
Demi Glace

Cranberry Gastrique