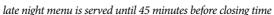


# SUPPERLAND

### PATIO BITES & LATE NIGHT MENU





## CHILLED SEAFOOD

#### **GRAND SEAFOOD PLATTER\*** 165

colossal shrimp, crab cocktail, raw oysters, ceviche, lobster tail

#### Seafood Platter\* 85

colossal shrimp, crab cocktail, raw oysters, ceviche

#### East Coast Oysters\* 18

Blue Point 18 | Rotating Selection MP served raw, seasonal mignonette

#### **Shrimp Cocktail** 8 per shrimp

colossal shrimp, house cocktail sauce

#### + CAVIAR!

#### **Traditional Osetra Caviar**

Classic 146 | Traditional 89 blinis, crème fraîche, egg salad, chives sustainably farmed in NC

#### Roasted Oysters\* 19

lightly grilled, smoking ember butter

#### Sausage Gravy Croquettes 13

panko-fried, black pepper & sage gravy, houseground sausage, pickled onion agrodolce

#### **Baked Brie Bites** 16

house puff pastry, melty brie, orange jezebel

#### Porridge Bread 8

homemade with anson mills grits, served with cultured beet butter

#### Wood-Fired Onion Dip 12

served warm with caramelized onions, cream cheese, housemade chips ...add jumbo lump crab +18

#### Gem Lettuce Salad 17

goat cheese, charred corn, avocado, watermelon radish, smoked tomato vinaigrette



#### **Local Charred Zucchini Salad** 16

burrata cream, fresh herbs, evoo, lemon zest

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.