



# SUPPERLAND



## PATIO BITES & LATE NIGHT MENU

late night menu is served until 45 minutes before closing time

### 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

**FULL MENU**  
AVAILABLE IN THE BAR &  
MAIN DINING ROOM

\* 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.