

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

*Oysters on the half shell (1/2 dz.)**

Blue Point (CT)	18	Guadalupe Special	55
West Bay (MA)	18	Gulf Shrimp Cocktail	14
Long Pointer (MA)	18	Marinated Crab Claws & Ginger Sauce	18
Pemaquid (ME)	18	Red Snapper Ceviche Lemon, Jalapeño, Cilantro	12
Sweet Petite (PEI)	18		
Beau Soleil (NB)	18		

START

SPLIT PEA SOUP <i>Benton's Ham Hock, Chive Crème Fraîche</i>	10
PRIME BEEF TARTINE <i>Arugula, Pickled Onions, Roquefort Aioli</i>	16
STONE GROUND BAKED GRITS <i>Country Prosciutto, Mushrooms, Thyme</i>	14
FRIED JAMBALAYA OKRA <i>Buttermilk Ranch</i>	11
CHILLED LOBSTER, SHRIMP & CRABMEAT SALAD <i>Belle Meadow Sweet Corn, Avocado, Cilantro, Jalapeño, Lemon Vinaigrette</i>	18
MANCHESTER FARMS QUAIL <i>Pork Sausage, Roasted Apples, Muddy Pond Sorghum Gastrique, Sauce Soubise</i>	16
BAKED OYSTERS <i>Spring Garlic, Bulb Onions, Spinach, Breadcrumbs</i>	18
GRILLED JUMBO ASPARAGUS <i>Local Chanterelles, Shallots, Garlic, Brown Butter Croûtons</i>	16
LOCAL LETTUCES <i>JVTF Wax Beans, Radicchio, Treviso, Calabrian Chili, Garlic, Parmesan</i>	12

MAIN

LATE SPRING RISOTTO <i>Middlins Rice, Asparagus, Sweet Peas, Mint</i>	24
WILD KING SALMON <i>Cherry Tomato & Cucumber Relish, Stewed Okra & Bulb Onions</i>	36
ALASKAN HALIBUT <i>Anson Mills Farrotto, Zephyr Squash, Zucchini, Parmesan, Vermouth</i>	31
RED SNAPPER <i>Local Tomatoes, Roasted Red Peppers, Niçoise Olives, Leeks, Saffron Beurre Blanc</i>	32
GRILLED DUCK BREAST <i>First of the Season Green Peaches, Pistachios, Spiced Rum</i>	29
JAMISON FARM LEG OF LAMB <i>Cranberry Beans, Flageolets, Wax Beans, Collard Greens</i>	28
JOYCE FARM FLAT IRON STEAK <i>Fried Okra, Richard Olney's Zucchini Gratin, Chanterelles, Board Dressing</i>	29

* Consuming raw or undercooked food may increase your risk of foodborne illness.

WE WILL BE CLOSED ON TUESDAY, JULY 4th.