



Mains

JAMBALAYA RISOTTO 28

Risotto, Braised Shredded Chicken Breast, Pulled Pork, Andouille Sausage, Fried Garlic and Shallots in a Cajun Red Sauce

HALF CHICKEN 19

Wood Fire Grilled Chicken on a Bed of Silky Potatoes (GF)
(Choice of one side)

S&R FISH TACOS 18

2 Cheddar Crusted Flour Tortillas, Battered Mahi Mahi, Firecracker Cole Slaw, Mexican Crema, Key Lime Side of Fries

RED SNAPPER ON THE HALF SHELL Market Price

Wood Fired Charred Red Snapper, Topped with Lemon Butter Trout Roe and Marinated Pink Peppercorns (GF)
(Choice of Two Sides)

SHRIMP & GRITS 22

Blackened Shrimp, Andouille Sausage, Poblano and Pepperjack Grits in a Creole Sauce (GF)

FLANK STEAK 28

Wood Fire Charred Flank Steak, Served with Chimi Churri, Cotija, Pickled Red Onions, Crema and Smoked Salt (GF)
(Choice of Two Sides)

FILET MIGNON 42

Coffee Rubbed, Char Grilled Filet Mignon, Topped with Blue Cheese Compound Butter (GF)
(Choice of Two Sides)

CATCH OF THE DAY Market Price

(Choice of Two Sides)
Ask Your Server

Dinner

Sides

Priced For Single and Shareable

Mac & Cheese

8/16

Silky Potatoes (GF)

6/12

Poblano Pepperjack Grits (GF)

9/18

Seasonal Risotto

13/26

Blue Cheese Coleslaw (GF)

5/10

Woodfire Charred Asparagus (GF)

13/26

Woodfire Charred Broccolini (GF)

13/26

Truffled Romano

Fries (GF)

8/16

Pasta

Served with Side Salad and Garlic Bread

CAJUN SEAFOOD PASTA 34

Pappardelle Noodles, Sautéed Spinach, Crawfish Tails, Gulf Shrimp, Lump Crab in a Cajun Alfredo Sauce
(Add 2 Scallops) 10

DUCK CACIO PEPE 32

Cacio Pepe Fettuccine, Seared Duck Breast, Confit Duck Leg, Duck a l'Orange

GNOCCHI W/ WILD 18 MUSHROOM RAGU

Gnocchi, Wild Mushrooms, House Marinara, Fried Garlic, Shallots (V) (GF)

Sweets

8

BREAD PUDDING

Changes Daily

CHOCOLATE MOUSSE

With Fresh Berries (GF)

CROSTATA

Seasonal, Ask Your Server

TEXAS SHEET CAKE

CARROT CAKE

'HEY MIKEY'S' ICE CREAM 5

Add-Ons

Grilled Shrimp (4) 12

Large Scallops (3) 16

Jumbo Lump Crab 12

WANT TO SAY THANKS TO OUR KITCHEN?
BUY THEM A ROUND!!

15

Little Sugars

Comes with Choice of: Fries, Fruit Cup, Steamed Veggies.
Also comes with a Scoop of Ice Cream

Cheese Burger 9

Chicken Fingers 7

Butter Noodles 9 or Noodles with Red Sauce (V)

Grilled Chicken 7 Breast (GF)

V-Vegan Veg-Vegetarian GF-Gluten Free
Parties of 8 or more will have a 20% gratuity added.
If you have any allergies, please notify your server. Kitchen handles shellfish, peanuts and tree nuts
Our Kitchen is not GF Certified. Although precautions are taken, we cannot guarantee no cross contamination



Dinner

Sugar Starters



CHARCUTERIE BOARD

Seasonal Items. Please ask your Server



PICKLED CREVETTES 18

Char-Grilled Gulf Shrimp in a Tangy Sauce with Pickling Spices. Served with Sopping Bread 


TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned, Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch 

FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet and Spicy Buttered Cornbread with Jalapeno Cilantro Ranch 


FIRECRACKER LOLLIPOPS 16

Lollipop Chicken Drums, Drenched in Firecracker Sauce, Served Over White Sticky Rice, Kimchi, Black & White Sesame Seeds, Furikake, Fried Rice Paper 

SNAPPER COLLARS 18

Fried Snapper Collars, Served with Crushed Cucumber Vinaigrette, Jalapeno Cilantro Ranch and Firecracker Sauce



SEAFOOD & MANGO 18 CEVICHE

Ocotopus, Red Snapper, Gulf Shrimp, Mango, Pico de Gallo, Grilled Poblanos 


Soup & Salad

Gorgonzola Blue Cheese, Ranch, Jalapeno Cilantro Ranch, White Balsamic, Italian


HOUSE SALAD 6

Spring Mix, Cucumbers, Carrots, Cherry Tomatoes, Pepitas, Cotija, House Made Croutons 


QUINOA SALAD 13

Grilled Salmon or Chicken, Red Quinoa, Cranberries, Candied Pecans, Feta Cheese, Fried Rice Paper, Spring Mix, Toasted Sunflower Seeds, White Balsamic 

S&R COBB 13

Grilled Salmon or Chicken Avocados, Blue Cheese, Boiled Eggs, Bacon, Red Onions, Cherry Tomatoes, Chopped Iceberg Lettuce, House Made Croutons 

THE WEDGE 12

Goat Cheese, Bacon, Marinated Pears, Pickled Red Onions Chives, House Made Croutons, Served on a Wedge of Iceberg Lettuce 

CHICKPEA GREEN 5/8

CHILE 
Cup or Bowl

Salad Add-Ons

4 Gulf Shrimp 12

Flank Steak 15

Grilled Chicken 7

Grilled Salmon 10

Wood Fired Pizzas

Sandwiches & Burgers

Served with Choice of: Fries, Side Salad, Blue Cheese Cole Slaw.

FLANK STEAK TORTA 17

Char Grilled Flank Steak, Guacamole, Salsa, Shredded Lettuce, Sour Cream Drizzle, Refried Beans, Sliced Tomatoes, On a Grilled Bolillio Roll



S&R BURGER 16

Beef/Brisket and Short Rib Burger with Pepper Jack Cheese, Tempura Fried Onion Ring, Steenz Bacon Onion Jam, Shredded Lettuce, Sliced Tomato, on a Brioche Bun

THE RY 12

Grilled Roast Beef Blue Cheese Crumbles, Bacon, Lettuce, Tomato, Red Onion Spicy Mayo On a Marbled Rye/Sourdough Bread

CRABCAKE SANDWICH 16

Jumbo Lump Crabcake, Firecracker Cole Slaw, Mayo 

12

(Price Includes Choice of 2 Regular Toppings, Mozzarella Cheese and Choice of Sauce)
GF Crust Additional 5

REGULAR TOPPINGS 2.50

Pepperoni, Italian Sausage, Bacon, Gouda, Gorgonzola, White Mushrooms, Pineapple, Sundried Tomatoes, Red Onions, Green Peppers, Bacon & Onion Jam, Artichokes, Basil, Spicy Honey Drizzle, Balsamic Drizzle, Black Olives, Green Olives, Spinach, Basil, Sunny Side Egg, Tomatoes, Truffle Oil

SAUCES

Red Sauce, White Sauce, BBQ, Pesto (2.50 Upcharge)

PREMIUM TOPPINGS

Shrimp 5 Prosciutto 6 Smoked Brisket 10 Feta 5 Goat Cheese 7 Wild Mushrooms 6 Rinotta (Vegan Cheese) 5

MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced Grape Tomatoes, Fresh Sliced Mozzarella, Pesto, Extra Virgin Olive Oil

FIRST DATE 19

Mozzarella, Romano, Gorgonzola, Provolone, Sliced Dates, Prosciutto, Red Onion, Balsamic and Spicy Honey Drizzle

SHRIMP THAI PIZZA 14

Spicy Peanut Sauce, Shrimp, Mozzarella, Cilantro, Carrot Slivers, Chopped Peanuts