



Dinner

Mains

SHRIMP & GRITS 22

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

S&R SHRIMP TACOS 18

2 Corn Torillas with Tempura Fried Shrimp, Firecracker Slaw, Cilantro, Pickled Onions, Red Peppercorns
(Side of Fries)


RIBEYE Market Price

Wood Fire Charred Ribeye, Served with Chimichurri, Pickled Red Onions
(Choice of Side & Soup or Salad)


JAMBALAYA RISOTTO 28

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

RED SNAPPER ON THE HALF SHELL Market Price

Wood Fired Charred Red Snapper, Topped with Lemon Butter Trout Roe and Marinated Pink Peppercorns 
(Choice of Side & Soup or Salad)

FILET MIGNON 42

Char Grilled Filet Mignon, Topped with Demi Glace
(Choice of Side and Soup or Salad) 

CAJUN SEAFOOD PASTA 34

Pappardelle Noodles, Sauteed Spinach, Crawfish Tails, Gulf Shrimp, Lump Crab in a Cajun Alfredo Sauce

CRABCAKE SANDWICH 18

Crabcake, Firecracker Cole Slaw, Mayo, on a Brioche Bun

Sides

Priced For Single and Shareable

Poblano Pepperjack Grits
9/18

Silky Potatoes
6/12

Blackened Mac & Cheese
8/16

Truffled Romano Fries
8/16

Woodfire Charred Broccolini
13/26

Woodfire Charred Asparagus
13/26

Sweets

9

Bread Pudding
Changes Daily

Crostata
Seasonal, Ask Your Server

Carrot Cake

'Hey Mikey's' Ice Cream
S&R Signature Rye Brown Bread 6

Little Sugars

Comes with Choice of: Fries or 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-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



Sugar Starters

CREVETTES 18

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

TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned, Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch (Veg GF)

FRIED GREEN TOMATOES 12 & CORN BREAD

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

FIRECRACKER CHICKEN WINGS 16
Chicken Wings Drenched in Firecracker Sauce, Served Over White Sticky Rice, Kimchi, Black & White Sesame Seeds, Furikake, Fried Rice Paper (GF)

**SEAFOOD & MANGO 18
CEVICHE**
Octopus, Red Snapper, Gulf Shrimp, Mango, Pico de Gallo, Grilled Poblanos (GF)

SNAPPER COLLARS 18
Fried Snapper Collars, Served with Crushed Cucumber Vinaigrette, Jalapeno Cilantro Ranch and Firecracker Sauce

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, Ice Berg Lettuce, Toasted Sunflower Seeds, White Balsamic

THE WEDGE 12

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

S&R COBB 13

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

TEXAS ONION SOUP Cup 5/Bowl 10

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

15

Salad Add-Ons

4 Gulf Shrimp 12

Grilled Chicken 7

Grilled Salmon 10

Wood fired flat Bread

Build Your Own 12

REGULAR TOPPINGS 2.50

Pepperoni, Italian Sausage, Bacon, White Mushrooms, Pineapple, Red Onions, Green Peppers, Bacon & Onion Jam, Spicy Honey Drizzle, Balsamic Drizzle, Black Olives, Green Olives, Spinach, Basil, Tomatoes, Truffle Oil

PREMIUM TOPPINGS

Prosciutto 6 Goat Cheese 7

Price Includes Choice of 2 Regular Toppings,
Mozzarella Cheese

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