



BLISS

STARTERS

Oyster sliders, crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	18
Japanese Hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde	19
Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato	16
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	21
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, toasted baguette crisps, sea salt	26
Baked coconut curry gulf oysters, parmesan, cilantro bread crumb, Kalamata olive dust, lime	21
East coast oysters on the half shell, (1/2 dozen) mignonette, cilantro, squid ink crackers	23
Soup: Roasted corn chowder, red bell pepper, chives, crème fraiche	13

SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey shallot vinaigrette	16
Manouri cheese salad, mixed greens, grapes, Asian pear, melon, yuzu vinaigrette	17
Kale Caesar, frisee, parmesan, hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder	17

ENTREES

VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	27
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GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc	44
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GULF RED SNAPPER

Pan seared snapper, cilantro risotto, sunchoke confit, saffron citrus beurre blanc, truffle caviar	46
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HALIBUT

Pan-seared, sautéed blackened gulf shrimp, fried okra, maque choux with bacon	44
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MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing	39
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LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with dirty rice, celery root puree, caramelized onion & apple compote, braised greens, roasted vegetables, black pepper cider sauce	42
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BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche	43
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DUCK / FOIE GRAS

Grilled duck breast, butternut squash, pan-seared foie gras, strawberry salad, frisee, arugula strawberry sambal, blueberry gastrique	42
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BEEF TENDERLOIN

Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, chimichurri	53
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*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
 \$2.00 split charge on any split plate, \$35.00 corkage service per bottle* (restrictions apply) 20% gratuity will be added to parties of 6 and more

Mark & Lisa Bliss, Proprietors
 Tony Hernandez Dorian Mills
 Chef de Cuisine General Manager
 Brittany Hill and Mary Swiger/ Front of House Managers