



# Sundays on the Bay

## Artisan Cheeseboard

Red dragon cheese, Thomasville Tommie, Boursin, water crackers, toasted baguette, marinated olives, roasted garlic and stewed Vidalia onions \$25

## Charcuterie Board

Bresaola, capicola, andouille, alligator sausage, water crackers, baguette toast points, gherkins, marinated olives, roasted tomatoes, whole grain mustard \$35

## Cheese & Charcuterie Board

Assorted cheeses and meats, marinated olives, gherkins, crackers, toast points whole grain mustard, pickled onion, roasted garlic \$45

## Appetizers

Poached gulf shrimp, lobster tail, marinated crab fingers, cocktail sauce, lemon and horseradish aioli \$22

Pan seared crab cakes, creole remoulaude and scallion aioli \$13

Deep fried softshell crabs, lemon aioli, remoulaude sauce \$16

Blackened beef bites, potato crisp and blue cheese spread \$14

## Entrées

\*Steak and lobster fried, golden mash lemon parsley butter sauce \$25

Beef and mushroom in a creamy demi over fettuccini pasta \$17

Herb crusted chicken, angel hair pasta, creamy pesto sauce \$16

Pressed beef and swiss sub, seasoned fries \$14

**Bogart's**  
STEAKHOUSE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.