

HORIZONS

EST. 2016

- FIRST BITES -

- CHARCUTERIE - 29

Serves 2, with chef's selection of seasonal accompaniments

- Hot Coppa -
- Prosciutto -
- Wild Boar Salami -
- Country Pâté -
- Chicken Liver Mousse -

- CHEESE - 21

Serves 2, with chef's selection of seasonal accompaniments

- Rocket's Robiola -
- Asher Blue -
- Lindale Gouda -
- Sandy Creek -
- Lamb Chopper -

½ and ½ CHEESE & CHARCUTERIE 32

Serves 2, with chef's selection of seasonal accompaniments

- Country Pâté -
- Hot Coppa - Prosciutto -
- Sandy Creek -
- Lindale Gouda -
- Lamb Chopper -

- HAND HELDS -

Double Dockside Burger.....15
two custom blend patties, choice of cheese, lettuce, tomato, red onion, toasted bun (*add bacon + \$2*)

Smoked Turkey & Fig.....12
thinly sliced turkey breast, fig jam, gruyere, bibb lettuce, roma tomatoes, 10 grain toast

- TASTY "BAIT" -

Destin Deviled Duo.....10
(2) classically prepared, cornichon
(2) tasso ham, caramelized onion

Blue Crab & Sweet Corn Hush Puppies 9
romesco sauce

Roasted Garlic Hummus.....8
carrot, celery, pita crisps

Sea Salt Fries.....8
house made spicy ketchup

Lemon-Pepper Brined Wings.....12
grilled chicken wings, lemon zest, peppercorn mélange

- GET HOOKED -

Chef's Select Oysters On the Half Shell.....18/32
pink-champagne peppercorn mignonette, house made cocktail sauce

Baked Oysters Primrose.....18/32
spinach, andouille, gruyere

Chef's Catch Ceviche.....MKT
cilantro, jalapeno, key lime, red onion, yucca chips

Captain Billy's Shrimp Cocktail.....14
house made cocktail sauce, preserved lemon marmalade

Gulf Coast Crab Cake.....16
avocado horseradish purée, smoked tomato jam

SEE NEXT PAGE FOR BEVERAGE MENU 

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.