

# CHRISTMAS

## oyster bar

- \*House Oyster on the Half Shell red wine mignonette, cocktail sauce 2.00 ea
- \*Select Oysters on the Half Shell red wine mignonette, cocktail sauce mkt
- Royal Red Shrimp Ceviche jalapeño, avocado, shallot, cilantro, citrus, Yucatán cocktail 15
- Octopus wood roasted, cauliflower escabèche, romaine hearts 10
- \*Tuna Poke cucumber, seaweed salad, wasabi, wontons 15

## starters

- \*P.E.I. Mussels white wine, honey roasted tomatoes, herbs, grilled bread 16
- Fried Green Tomatoes pimiento cheese, pickled green tomato relish, pepper jam 9
- Crab & Artichoke Dip wood baked, toasted French bread 15
- Clam Strips & Calamari lemon aioli, pickled peppers 13
- \*Fried Oysters potatoes, corn, field peas, parsley, cream 14

## soups & salads

- She Crab Soup sherry, crab roe 7 cup / 9 bowl
- Seafood Gumbo andouille sausage, jasmine rice 7 cup / 9 bowl
- House Salad celery, radish, shaved fennel, carrot, artisan lettuces, orange vinaigrette 8
- Caesar Salad shaved Parmesan, croutons 8
- Iceberg Wedge bacon, blue cheese, tomato, ranch 8
- add chicken (7) shrimp (9) or salmon (9) to any salad*
- Crab Louie butter lettuce, tomato, avocado, boiled egg, Louie dressing 24

## christmas specials

- Maine Lobster black truffles, saffron linguine 34
- \*Prime Rib creamer potatoes, mushrooms, rosemary jus 35
- Smoked Ham root vegetables, Brussels sprouts, whiskey glaze 28
- Lamb Shank bacon hoppin' John, tomato lamb jus 29

## vegetables

- Cauliflower & Broccoli toasted almonds, dried pineapple, dates, lemon oil, garlic confit 10
- Local Peas exotic mushrooms, toasted pumpkin seeds, guajillo chile butter 10
- Wood Roasted Root Vegetables whipped feta, cashews, mint, parsley, cilantro 10

## blossom favorites

- \*Jumbo Scallops local peas & jasmine rice, tomato chutney 32
- Red Snapper radish, arugula, fennel, celery, carrot, lemon oil 30
- Blue Crab Ravioli spinach, roasted garlic, tomatoes, lobster butter 25
- Filet Mignon fingerling potatoes, exotic mushrooms, roasted shallots, Brussels sprouts, steak sauce 34

## market seafood platters

- \*Grilled peas, corn, tomato, okra, guajillo chile butter mkt
- \*Broiled mashed potatoes, green beans, lemon butter sauce mkt
- \*Blackened collard greens, grits, tomato relish mkt
- \*Fried slaw, fries, hushpuppies, tartar sauce, horseradish cocktail sauce shrimp 24 / oysters 24 / cod 22

## blossom classics

- Shrimp & Grits andouille sausage, tasso gravy 19
- Mahi Mahi butter poached shrimp, creamy rice purloo, tomato butter 25
- Blackened Catfish pimiento cheese, shrimp succotash, andouille sausage, fried green tomato, grits, tomato butter 22
- Fried Chicken mashed potatoes, creamed corn, green beans, Fresno hot sauce 19

Sides Mashed Potatoes, Grits, Collard Greens, Green Beans, Brussels Sprouts, French Fries, Pickle Plate 5 each

Please alert your server of any food related allergies

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Executive Chef Todd Garrigan  
Executive Sous Chef Marvin Jones  
Sous Chef Dave Russell