

Monday - Thursday
5:00 - 9:00

Friday - Saturday
5:00 - 10:00

starters

lacquered cornbread	\$11
hot honey butter, toasted benne seeds	
charcoal grilled oysters	\$13
"birria" butter, finger lime, epazote (3)	
roasted bone marrow	\$18
prime ribeye tartare, oyster mayo,	
horseradish, grilled sourdough	
yakitori grilled yellowfin tuna	\$18
binchotan charcoal, spicy ginger mayo,	
peanut togarashi, pickled pear, cucumber	
fried snapper collars	\$15
spicy buldak caramel, ginger, thai basil	

comfort

pommes frites	\$10
garlic, parsley, black truffle aioli	
fried green tomatoes	\$18
blue crab salad, pimento cheese, remoulade	
brisket birria tacos	\$18
cheesy tortillas, spicy brisket drippins,	
cilantro & onions, tajin tostadas & salsa	
"chicken fried" chicken & caviar	\$27
whipped potatoes, caviar beurre blanc,	
capers, herb salad, bay emulsion	
"black hawk" wagyu burger	\$26
fontina, black truffle aioli, bacon jam,	
house brioche, pommes frites	

ACOLE

the raw bar

isle dauphine oysters.....	22
dauphin island, al (6ea)	
murder point oysters.....	22
sandy bay, al (6ea)	
otter's choice oysters.....	23
apalachee bay, fl (6ea)	
gulf shrimp cocktail.....	18
spicy cocktail, parsley, lemon	
west indies salad.....	25
blue crab, preserved lemon, onion, low country crackers	
hearth smoked tuna dip.....	15
remoulade, chives, house pickles, low country crackers	

summer

betty maddox heirloom tomato.....	14
hearth bacon, butterbean-orzo salad, fried okra, dill	
tons of parmesan w/ romaine.....	12
garlic-anchovy dressing, sourdough croutons	
harrisa grilled summer squash.....	9
coconut-curry dressing, cucumber, za'atar spice, culantro	
cornmeal fried okra.....	8
hornsby farms okra, remoulade	

for the table

gulf seafood plateau	\$95
the fixins, dozen oysters, shrimp cocktail,	
west indies salad, smoked tuna dip	
our friends farms	\$28
heirloom tomato, fried okra, grilled squash,	
butterbean-orzo salad, pickled things	
redfish on the halfshell	\$79
louisiana crawfish, "deckhand butter",	
crispy fried okra, lemon, parsley	
24oz prime ribeye	\$100
bone marrow w/ bacon jam, pommes frites	
"dirty" chimmichurri, bruleed asher bleu	
"solid oak" sampler	\$30
charcuterie, asher bleu,	
bone marrow & steak tartare, pickles,	
marinated olives, grilled sourdough	

plates

pan fried gulf flounder	\$36
louisiana crawfish, sweet corn, capers,	
beurre blanc, charred lemon, chives	
cast iron prime ribeye	\$62
"birria" bordelaise, mushrooms, fried sage	
gulf shrimp pappardelle	\$32
creole okra-tomato gravy, andouille,	
summer squash, bay emulsion, basil	
grilled texas redfish	\$35
deckhand butter, fried green tomatoes,	
pickled pepper-sweet corn relish, parsley	