

DINNER

STARTERS

Lion's Mane Cakes	14
micro green salad, comeback aioli	
Crisp Berkshire Pork Belly	17
miso aioli, honey sriracha, pickled red onion	
Toasted Oysters	16
lemon aioli, tangy cocktail sauce	
Bacon Wrapped Gulf Shrimp	19
southern grits, smoked tomato broth	
Maine Lobster Tempura Bites	19
dynamite sauce, green onions	
Griddled Alabama Crab Cakes	18
lemon aioli, wilted arugula	
Ahi Tuna Poke Nachos	17
sweet soy, kimchi sauce	
Crab Claws	MP
fried	
-or-	
sauteed in white wine, butter & herbs	
CCM Pickleback Wings	17
choice of: buffalo, bbq or thai chili	
dill ranch or blue cheese	
celery, carrots	



SALADS

Organic Mixed Greens	7/11
black olives, tomato, cucumber, red onion, feta, balsamic vinaigrette	
Caesar Salad	7/10
romaine, shaved aged parmesan, garlic croutons, classic caesar dressing	
Gingham Salad	8/11
organic greens, blue cheese crumbles, sliced almonds, mixed berries, gingham dressing	
Classic Cobb	15
romaine, bleu cheese crumbles, egg, bacon, tomato, avocado, housemade blue cheese dressing	
Fresh Burrata	14
arugula, cherry tomato, red onion, crisp prosciutto, pistachio dust, maple roasted fig syrup, grilled baguette	
Baby Wedge	13
baby iceberg lettuce, bleu cheese crumbles, bacon, tomato, crispy onion, housemade blue cheese dressing	
Golden Beet Salad	12
organic greens, goat cheese, acorn squash, lemon vinaigrette	
add chicken	7
add verlasso salmon	15
add gulf shrimp	9
add steak	17

SOUPS

Soup of the Day	6/8
Black Bean	6/8
Seafood Gumbo	8/10

ENTREES

*served with choice of house salad, egg & caper salad,
soup of the day cup or black bean soup cup*

Cast Iron Seared Prime Filet

caramelized onion, bacon polenta,
grilled asparagus, blue cheese fondue

49

Dry Aged Prime Ribeye

bordeaux compound butter,
horseradish yukon gold potato souffle

52

Slow Braised Short Rib

celery root potato puree,
charred broccolini, crisp parsnips

38

Wild Mushroom Risotto

oven-dried tomatoes, baby spinach,
mascarpone, extra virgin olive oil

27

Marinated Joyce Farms Half Chicken

lemon herbed, roasted fingerling potatoes,
wilted pea shoots, lemon rosemary demi

29

Herb Marinated Duck Breast

rosemary potato pavé, bourbon-maple glazed
baby carrots, dried cherry au jus

39

Mojo Glazed Florida Grouper

cuban black beans, crispy plantain chips,
rum coconut aioli

38

Seared Verlasso Salmon

stir-fried vegetables, herbed jasmine rice,
thai coconut curry, cilantro oil

34

Seared Cape Cod Scallops

summer succotash, blistered baby heirloom tomatoes,
roasted red pepper beurre blanc

32

14" WHITE STONE PIZZAS

Cheese 14

mozzarella, fresh herbs, garlic oil crust

Classico 16

pepperoni, mozzarella, fresh herbs

Italian Sausage & Fig 17

italian sausage, mozzarella, fig,
arugula, local honey

Spring Asparagus 16

fresh burrata, tomato sauce,
shaved red onions, oven-dried tomatoes

- gluten free crust available upon request -

HANDHELDS

CCM Club

oven roasted turkey, smoked ham, nueske's bacon,
white cheddar, swiss, lettuce, tomato, pesto aioli
choice of: toasted sourdough or wheat bread

16

Cajun Gulf Red Fish Reuben

sauerkraut, swiss cheese, 1000 island,
toasted rye bread

18

Tri-Tip French Dip

caramelized onions, mushrooms, white cheddar,
horseradish aioli, rosemary au jus, toasted hoagie roll

18

CCM Wagyu Burger

white cheddar, lettuce, tomato, pickled red onion,
nueske's bacon jam, roasted garlic aioli,
toasted corn kaiser bun

18

SIDES

grilled broccolini 6

gouda grits 6

herbed jasmine rice 6

roasted fingerling potatoes 6

stir-fried vegetables 6

bourbon-maple glazed carrots 6