

snapper cakes	/ comeback sauce	12
raw oysters	/ jalapeño-grapefruit mignonette *	18
fried beef gyoza	/ ponzu aioli, sriracha	14
crispy brussels	/ kimchi vinaigrette, parmesan	11
tuna crudo	/ castelvetrano olives, capers, citrus & honey, parsley, olive oil *	20
gnocchi	/ arugula-basil pesto, walnut, guanciale	19
guava pork belly	/ citrus salad, cilantro, pistachio, tajin	17
burrata	/ tomato, fig, hazelnut, mint, cornbread	20
grilled peach	/ mixed local lettuces, blue cheese, praline bacon, citrus vinaigrette * contains nuts *	19
caesar	/ romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing * dressing contains raw egg	16.5
strand burger	/ served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries	23
chicken milanese	/ arugula, parmesan, tomato, lemon	26
steak frites	/ 12 oz. ribeye, au jus, herb butter, balsamic pearl onion * we cannot guarantee preparation of medium-well or above	50
red snapper	/ blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable	36
duck confit	/ carrot puree, black lentils, watercress & orange, miso aioli	34
alabama chicken	/ dry-rubbed chicken breast, fried mac and cheese, corn & collard salad, white sauce	29
mango-glazed salmon	/ black rice, snow peas, edamame, bok choy, mango, ponzu vinaigrette	34
braised beef short ribs	/ hummus, zucchini, demi glace	35

We are a chef-driven establishment and respectfully decline substitutions or modifications. Please alert us of any allergies, as some items contain ingredients that are not listed. Because our offerings are prepared daily from scratch in limited quantities, we cannot always guarantee full menu availability.

* The consumption of raw or undercooked foods such as meat, seafood, shellfish, & egg may increase your risk of foodborne illness.

Parties over 5 will be charged 20% gratuity. Cheers! – the Strand

chef/owners: Alda & Joe Rees

