

snapper cakes / comeback sauce 10

pan con tomate / cotija, basil, olive oil 11

raw oysters / jalapeño-grapefruit mignonette * 18

guava pork belly / fennel, citrus, onion, cilantro, pistachio, tajin 17

butternut & burrata / roasted tomato & chipotle puree, kale, corn bread, chili crisp, maple 20

porchetta / arugula, capers, red onion, pecorino, shallot-mustard vinaigrette 19

tortellini / beef ragu, ricotta, béchamel, breadcrumb, parmesan 16

crispy brussel & apple / kale, sunflower seeds, pepitas, asiago, lemon-tahini dressing * dressing contains raw egg * 16

caesar / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing * dressing contains raw egg * 15

red snapper / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 36

coffee-rubbed ny strip / patatas bravas, zucchini, bordelaise * 40

cassoulet / confit duck leg, flageolet, morcilla sausage, herbed crumb, petite salad 29

mustard-crust ed salmon / lentils, marinated vegetables, salmoriglio, herbs 33

alabama chicken / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 29

scallops / farro risotto, crispy brussels, lardons, beurre blanc * 38

braised beef short ribs / creamy polenta, grilled rapini, demi glace, fried carrots 35

strand burger / served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries 20

buttermilk chicken / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 17

steak frites / chimi sauce, seasonal vegetable * 30

fried fish / fresh catch of the day, fries, coleslaw 23

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 * cheers! – the Strand

chef/owners: Alda & Joe Rees

