

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 & strawberry gazpacho, cornbread crumb, basil small 14 / large 20

nectarine & porchetta / mixed local lettuces, gorgonzola, spiced pecans, mint, san marzano-citrus vinaigrette 23

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

strand burger / served all the way with bacon, roasted jalapeño, & blue cheese dressing
on brioche bun, fries 22

chicken milanese / arugula, parmesan, tomato, lemon 26

steak frites / 12 oz. ribeye, au jus, herb butter, balsamic pearl onion * 50
we cannot guarantee preparation of medium-well or above

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 / spanish soubise, 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

