

- snapper cakes** / comeback sauce 14
- oysters** / jalapeño-grapefruit mignonette * 18
- mushroom toast** / local mushroom conserva, herbed ricotta, honey, chive 15
- rapini** / garlic aioli, pecans, pickled red onion 14
- tuna crudo** / castelvetrano olives, capers, citrus & honey, parsley, olive oil * 20
- tortellini** / beef ragu, ricotta, bechamel, breadcrumb 16
- guava pork belly** / citrus salad, cilantro, pistachio, tajin 17
- burrata** / tomato & strawberry gazpacho, cornbread crumb, basil small 12 / large 20
- beet & labneh** / mixed lettuces, walnut dukkah, sweet & sour croutons, citrus vinaigrette 18
- 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
- pork milanese** / arugula, parmesan, tomato, lemon 27
- steak frites** / 14 oz. ribeye, au jus, herb butter, balsamic pearl onion * 58
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** / polenta cake, green beans, orange-rosemary reduction 34
- alabama chicken** / dry-rubbed chicken breast, fried mac and cheese, corn & collard salad, white sauce 29
- mango-glazed salmon** / black rice, snow peas, bok choy, mango, ponzu vinaigrette 34
- braised beef short ribs** / fennel & onion soubise, rapini, 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. Cheers! – the Strand

chef/owners: Alda & Joe Rees

