snapper cakes */ comeback sauce 12*

raw oysters */ jalapeño-grapefruit mignonette * 18*

fried beef gyoza */ ponzu aioli, sriracha 14*

tuna crudo */ castelvetrano olives, capers, citrus & honey, parsley, olive oil * 21*

gnocchi */ arugula-basil pesto, walnut, guanciale 19*

guava pork belly */ citrus salad, cilantro, pistachio, tajin 18*

butternut & burrata */ salsa macha, crispy kale, maple cornbread, marcona almond 22*

caesar */ romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing * 17*
dressing contains raw egg

crispy brussel & apple */ kale, sunflower seeds, asiago, lemon-tahini dressing * 19*
dressing contains raw egg

strand burger */ served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries 23*

pork milanese */ arugula, fennel, pear, date, citronette, blue cheese 26*

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

redfish */ blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 36*

duck confit */ carrot puree, black lentils, petite salad, orange, miso aioli 34*

alabama chicken */ dry-rubbed chicken breast, fried mac and cheese, corn & collard salad, white sauce 29*

maple-glazed salmon */ whipped murasaki, asparagus, cilantro vinaigrette 34*

braised beef short ribs */ yucca, 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

MICHELIN 2026

chef/owners: Alda & Joe Rees