

- snapper cakes** / comeback sauce 9.5
- cheese board** / Point Reyes Bay Blue, Délice de Bourgogne, applewood smoked cheddar, tomato jam, nuts, crostini 22
- creole barbecue shrimp** / garlic, butter, worcestershire, semolina gnocchi 16
- pan con tomate** / cotija, basil, olive oil 11
- guava pork belly** / fennel, citrus, onion, cilantro, pepitas, tajin 17
- raw oysters** / jalapeño-grapefruit mignonette \* 18
- spring pea & burrata** / pea pesto, pistachio, kale, crispy wonton, mint, citrus-turmeric vinaigrette 20
- fried mushrooms** / dashi aioli, honey, togarashi 14
- caesar** / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing \* dressing contains raw egg \* 15
- crispy brussel & apple** / kale, seeds, asiago, lemon-tahini dressing \* dressing contains raw egg \* 16
- red snapper** / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 34
- coffee-rubbed ny strip** / patatas bravas, zucchini, bordelaise \* 38
- seared duck breast** / flageolet, fennel, bok choy, orange reduction 34
- mustard-crusted salmon** / sweet potato, cauliflower & carrots, black-eyed peas, turnip greens, grains 32
- alabama chicken** / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 29
- strand burger** / served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries 18
- buttermilk chicken** / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 17
- steak frites** / chimi sauce, seasonal vegetable \* 28
- fried fish** / fresh catch of the day, fries, coleslaw 23

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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

