



TWIN VIEW

DINNER MENU

FIRST

PULL-APART ROLLS

made in house; served with local sugar cane butter

\$5

STARTERS

EAST COAST OYSTERS

*red onion mignonette,
garden herb oil, pickled pepper*

\$36

CHILLED KEY WEST PINK SHRIMP

lemon, house-made cocktail sauce, old bay

\$29

DEVEILED EGGS

pickled mustard seeds, chicharron

\$16

HUMMUS TRIO

*roasted garlic, carrot sriracha, edamame,
fresh and pickled vegetables, toasted pita*

\$19

CRAB CAKES

blue crab, southern chow chow, tabasco aioli

\$26

BERKSHIRE PORK BELLY

heirloom pimento grits, cola glaze, charred tomato

\$18

SALADS

Add: chicken +8, salmon +14, shrimp +14, steak +16

CAESAR

*romaine hearts, cornbread croutons,
aged parmesan, caesar dressing*

\$16

BEETS & BURRATA

*roasted carrots, mint from the garden,
pomegranate vinaigrette*

\$18

LOCAL GREENS

fresh citrus, ricotta salata, hazelnuts, herb vinaigrette

\$17

For your convenience, a 20% gratuity has been added to your final bill | Split checks are limited to a maximum of four payments

HANDHELDS

Served with fries or side salad

SMASHBURGER

*white cheddar, comeback sauce,
onion jam, house-made pickles,
brioche bun baked daily*

\$24

CRISPY FISH SANDWICH

*cornmeal crusted local snapper,
fennel apple slaw, remoulade sauce,
brioche bun baked daily*

\$26

FRENCH DIP

*house-made baguette, onion,
gruyere, mushrooms, truffle aioli, jus*

\$29

COASTAL

ORA KING SALMON

*roasted marble potatoes, kale, lemon
vinaigrette, spinach cream*

\$42

LOCAL DAY FISH

*heirloom tomato relish, arugula,
carolina gold rice, everglade spice*

\$46

BOUILLABAISSE

*diver scallops, local shrimp, snapper, charred
tomato broth, grilled house made sourdough*

\$44

SPECIALTIES

LOCAL MUSHROOM PASTA

*house-made creste di gallo,
spicy tomato sauce, english peas, truffle cheese*

\$35

SHORT RIB

*Heartbrand American wagyu
braised, molasses glaze, potatoes,
pickled mustard seeds*

\$54

14OZ NY STRIP

*Heartbrand American wagyu
hoppin jons, red eye gravy, spring
onions*

\$68

JOYCE FARMS HALF CHICKEN

*local carrot, summer pesto,
biscuit crumble*

\$34

18OZ RIBEYE

*Heartbrand American wagyu
french fries, truffle mayo*

\$95

8OZ TENDERLOIN

*Heartbrand American wagyu
mashed potatoes, local mushrooms,
garden chimichurri*

\$72

SIDES

\$8

SEASONAL VEGETABLES | GLAZED PEAS & CARROTS

FRENCH FRIES | MASHED POTATOES | BROCCOLINI

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KIDS MENU

served with fruit, fries and kids beverage

GRILLED CHEESE

BUTTER NOODLES

\$10

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

\$14



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