

## Appetizers

<b>TOGARASHI DUSTED TUNA POKE</b> 16	Ahi Tuna, Mississippi Watermelon, Shaved Green Onion, Sesame Tuile, Watermelon Radish, English Cucumber, Micro Cilantro and Daikon, Black Garlic Shoyu Vinaigrette, Mango Reduction
<b>SEAFOOD TOWER FOR TWO/FOUR/SIX</b> A.Q.	Red King Crab, Snow Crab Cluster, Marinated Blue Crab Claws, Maine Lobster, Gulf Shrimp, and Cold-Water Oysters, Traditional Accompaniments, Spicy Tuna Poke, Grilled Calamari Salad. Caviar available upon request
<b>SOUS VIDE SEARED SCALLOPS</b> 18	Sugar Cane and Ginger Marinade, Buttermilk, Sweet Corn, Coconut Purée, Pickled Collard Greens, Carrot and Radish
<b>ESCARGOTS À LA BOURGUIGNONNE</b> 16	Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan Cheese, Crostini
<b>JUMBO SHRIMP COCKTAIL</b> 16	Slow Poached Gulf White Shrimp, Chipotle Horseradish Tomato Jam, Pickled Celery, Pepper Salad
<b>DEER ISLAND FRENCH HERMIT OYSTERS</b> A.Q.	Half Dozen "Mississippi French Hermit" Oysters, Available Raw on the Half Shell with Traditional Accompaniments or in the Chef's Preparation of the day
<b>PAN SEARED FOIE GRAS</b> 22	Butter and Sugar Brioche, Fresh Peaches, Bacon Jam, Basil Hayden Bourbon®, Tarragon, Pistachio, Micro Watercress, Black Cypress Salt, Toasted Cracked Black Pepper
<b>GOAT CHEESE RAVIOLI</b> 16	Chardonnay Broken Butter Sauce, Charred Spring Onions, Asparagus Tips, Rocket Pesto, Toasted Pine Nuts, Shaved American Grana, Prosciutto, Heirloom Cherry Tomatoes
<b>SIGNATURE CRAB CAKES</b> 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Apple and Celery Slaw

## Soups

<b>LOBSTER BISQUE</b> 14	Poached Lobster, Mango, Vanilla Bean, Tangerine Lace
<b>CHILLED YELLOW TOMATO CONSOMMÉ</b> 12	Blistered Shishito Peppers, Micro Cilantro, Yellow Tomato, King Crab, Poppy Seed Cracker
<b>CLASSIC FRENCH ONION</b> 11	Traditional Onion Soup Flambéed with Brandy and Sherry, Gruyère, Parmesan, Garlic Crostini
<b>SOUP SAMPLER</b> 13	A Sampling of All Three of Our Soups

## Salads

<b>THIRTY-TWO GREEK SALAD</b> 14	Iceberg Lettuce, Bibb Lettuces, Roasted Red Pepper, Kalamata Olives, Radish, Feta Cheese, Cucumber, Sopressata, King Crab, Chickpeas, Peperoncini, Red Wine Oregano Vinaigrette
<b>"BLT" SALAD</b> 11	Baby Iceberg Lettuce, House Cured Bacon, Heirloom Tomatoes, Fines Herbes, Rye Croutons, Bleu Cheese Crumbles, Shaved Red Onions, Green Goddess Dressing
<b>CLASSIC CAESAR</b> 11	Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Garlic Crostini
<b>ROASTED CORN, APPLE SALAD</b> 12	Arugula and Mixed Spring Lettuces, Watermelon Radish, Shaved Spring Onion, Bacon, Smoked Paprika Cashews, Granny Smith Apple and Preserved Lemon Vinaigrette
<b>HEIRLOOM TOMATO &amp; PEACH SALAD</b> 14	Heirloom Tomatoes, Grilled Peaches, Burrata, Micro Basil, Tomato and Lemon Basil Scented Sorbet, Garlic Bread Crumbles, Tomato Powder, Balsamic Vinegar Reduction

## Fresh Fish Entrée

<b>CHEF'S FRESH FISH SELECTION *</b> A.Q.	Sourced Daily, Your Choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened, Additional Embellishments Available
<b>SEABASS</b> 44	Crisp Ratatouille of Corn, Baby Zucchini, Fava Beans, Heirloom Cherry Tomatoes, and Spring Onions, Micro Pea Greens, Charred Corn Vinaigrette, Micro Watercress
<b>FLORIDA GROUPER</b> 39	Lemongrass Purple Sticky Rice, Crispy Vegetable and Pea Green Salad, Nuoc Cham Vinaigrette and Grilled Shrimp

## Additional Embellishments

Oscar 13	Michelle 14	Piccata 12	Renoir 13
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## Shellfish

<b>PORCINI DUSTED SEARED SCALLOPS</b> 39	Spring Peas, Roasted Corn, House Bacon, Corn Shoots, Kashmir and Fresh Chile Piri-Piri, Potato Pearls
<b>LIVE MAINE LOBSTER</b> A.Q.	Three Pound Steamed or Thermidor Style, Served with Drawn Butter and Lemon
<b>TWIN LOBSTER TAILS</b> 99	Broiled 16 oz. Lobster Tails, Accompanied by Drawn Butter and Lemon
<b>ALASKAN KING CRAB LEGS</b> A.Q.	Flown in From Kachemak Bay Alaska, Accompanied by Drawn Butter and Lemon
<b>SHRIMP THIRTY-TWO</b> 36	Charred Tomato Velouté, House Made Tasso Ham, Wild Mushrooms, Heirloom Cherry Tomatoes, Shaved Fennel, White Wine, Creamy Grit Girl® Grits

## Artisanal Cheeses

<b>ARTISANAL CHEESE PLATTER</b> <b>CHOICE OF THREE 18</b> <b>OR CHOICE OF SIX 34</b>	Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds
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## Accompaniments

Grilled Asparagus 11	Creamed or Sautéed Spinach 8
Creole Cream Cheese & Roasted Garlic Mashed Potato 8	Sea Salt Baked Potato or Baked Sweet Potato 8
Lobster & Summer Truffle Mac and Cheese 12	Chef's Foraged Mushrooms A.Q.
White Cheddar Bacon Grit Girl® Grits 9	Steen's Cane Syrup & Cured Black Pepper Bacon 10
Southern Braised Collard Greens 12	Roasted Cauliflower, Whipped Goat Cheese 12
Potato with Truffle and Parsley, Farm Egg 12	Mustard Roasted Heirloom Tomato and Spring Onions 11
Duck Fat Roasted Heirloom Carrots with Local Honey and Almonds 13	

*\*The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*

## Steaks

*We Proudly Serve USDA Prime Beef*

<b>PRIME RIB *</b> 38/45	12 oz. or 16 oz. Slow Roasted, Haricot Vert, Yorkshire Pudding, Mushroom Madeira Jus Lié
<b>FILET MIGNON*</b> 42/49	8 Ounce or 10 Ounce Center Cut
<b>NEW YORK STRIP*</b> 48	14 Ounce Center Cut
<b>DELMONICO*</b> 46	14 Ounce, the Ultimate Rib-Eye, Made Famous in the 1840's In New York
<b>1855 BLACK ANGUS® NEW YORK STRIP*</b> 35	12 Ounce Center Cut Midwestern Grain Feed

## Thirty-Two Signature Steaks

<b>SIGNATURE TOMAHAWK*</b> 48 Ounce, Hand Cut, Choice of Two Sides, Carved Tableside, for Two 120	<b>14 OUNCE DRY-AGED RIB-EYE*</b> Aged for 45 Days 58
<b>8 OZ. AMERICAN WAGYU STRIP STEAK*</b> Naturally Raised, Cast Iron Seared Manhattan Cut, Bacon, Bourbon and Bone Marrow Butter, Garlic Pomme Frites 60	<b>NEW YORK STRIP PROGRESSION*</b> 1855® Black Angus Strip, Prime New York Strip, American Wagyu Strip, Japanese A-5 Strip, with Appropriate Accompaniments 68
<b>16 OZ. BONE-IN FILET*</b> Chiseled, Center-Cut Bone-In Filet 58	

## Steak Embellishments

<b>Truffle Butter</b> 10	<b>Point Reyes Bleu Cheese</b> 8	<b>Oscar Topping</b> 13
<b>Rockefeller, Three Fried Oysters, Creamed Spinach, Bacon Lardoons</b> 14		<b>Seared Foie Gras and Summer Truffles</b> 18
<b>Michelle Topping</b> 14	<b>Béarnaise</b> 5	<b>Red Wine Demi-Glace</b> 5

## Specialties

<b>JOYCE FARMS FREE RANGE CHICKEN*</b> 32	Crisp Skinned Whole Chicken Breast, Lemon and Ginger Brined, Bacon, Spring Onion, Fava Beans, Heirloom Carrots, Tabasco® Beurre Blanc
<b>VEAL MILANESE*</b> 37	Lightly Pounded and Pan Fried, Stuffed with Prosciutto, Sage and Fontina, Summer Truffle Grit Girl Polenta®, Heirloom Tomato, Shaved Roasted Spring Onion, Arugula Salad, with a Caper Meyer Lemon Butter Sauce
<b>CHARLESTON LAMB CHOP*</b> 43	Indian Spiced Marinated Lamb, Garam Masala Sauce, Duck Fat Roasted Carrots, Butter Braised Almonds, Hummus
<b>SWEET TEA BRINED 14 OUNCE PORK CHOP*</b> 32	Locally Raised Southeast Family Farms, Peach and Red Pepper Jam, Grit Girl Grits®, Wild Mushrooms, Braised Greens

*Parties of 8 or more will have 18% gratuity added to their guest check*

**THIRTY-TWO SIGNATURE GOURMET  
BURGER\***  
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Two Thin Patties of our House Ground Blend of Brisket, Short Rib and Chuck, Freshly Baked Potato Bun, thirty-two Bacon, Aged Cheddar Cheese, Heirloom Tomato, Butter Lettuce, House Made Garlic Pickles, Chef's Burger Sauce, Garlic Butter Pommes Frites

**General Manager: Charlene Egan**

**Chef de Cuisine: Matthew Kallinikos**

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