



# BLISS

## STARTER

Japanese Hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde	20
Ahi Tuna Tartare, avocado mousse, pineapple, grapefruit, tempura sesame leaf, coconut citrus broth	26
Oysters on the half shell (1/2 dozen) mignonette, cilantro water, squid ink crackers	26
Beef carpaccio, crispy shallots, black sesame parmesan tuiles, capers, red pepper, citrus horseradish cream	32
Oyster sliders, crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	21
Mexican street corn fritters, chili lime butter, queso fresco, lime	18
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	24
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, toasted baguette crisps, sea salt	26

## SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF	18
Kale Caesar, frisée, parmesan, fried hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder	18
Roasted beets, blood orange, navel orange, walnuts, mixed greens, molasses vinaigrette *GF	19

## ENTREES

### VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	31
---	----

### GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc *GF	49
---	----

### REDFISH

Pan-seared redfish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc *GF	46
--	----

### MONKFISH

Prosciutto, crispy fideo, French beans, Amatriciana sauce	47
---	----

### SWORDFISH

Grilled swordfish, cauliflower, fresh fennel, citrus, seed "crunch" of quinoa, pumpkin and sunflower, white soy, tahini chili dressing	44
--	----

### ROASTED HALF CHICKEN

Whipped garlic mashed potatoes, piri piri cream, avocado crema, chicken drippings	38
---	----

### LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce	46
---	----

### DUCK / FOIE GRAS

Seared duck breast, butternut squash puree, pan-seared foie gras, pomegranate salad, frisée, arugula strawberry sambal, blueberry gastrique	46
---	----

### PORK SCHNITZEL

Confit sunchokes, pan seared artichokes, crispy capers, shio koji miso beurre blanc, balsamic reduction	43
---	----

### BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF	45
---	----

### BEEF TENDERLOIN

Pan-seared beef tenderloin, creamy parmesan polenta, cipollini onion, roasted red bell pepper, broccolini au poivre sauce *GF	54
---	----

**\*GF: Gluten-free - Ask your server about other gluten-free options.  
Our ciabatta bread is vegan and dairy free, not gluten-free.**

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness  
\$2.00 split charge on any split plate, \$35.00 corkage service per bottle\* (restrictions apply) 20% gratuity will be added to parties of 6 and more

Mark & Lisa Bliss, Proprietors  
Tony Hernandez      Dorian Mills  
Executive Chef      General Manager  
Marcy Fernandez and Mary Swiger/ Front of House Managers