



Jackson Bluff Bar Menu

Starters

Turning Tide Oysters

Gulf Oyster | Chipotle Butter | Grilled Lemon
\$18/ \$36

Southern Charcuterie

Aged Cheddar | Point Reyes Gouda | Mango Habanero Goat Cheese | Sopressata |
Genoa Salami | Olympia Salmi | Dry Fruit | Almonds | Fresh Fruit
\$22

Shrimp Cargot Toast

Garlic Butter | Parmesan | Toasted Baguette

\$18.00

Southern Crab Dip

Lump Crab Meat | Mixed Cheese | Green Onion | Pita Chips
\$18.00

Salads

Homemade Caesar

Crispy Romaine | Shaved Parmesan | Brioche Croutons | Cesar Dressing
\$14.00

Classic Spring Salad

Tuscan Mix Green | Fresh Strawberry | Goat Cheese | Fresh Blue Berry |
Candy Pecans | Fresh Peach | White Balsamic
\$14.00

Salt & Marrow BLT Salad

Chopped Iceberg | Crispy Bacon | Heirloom Tomato Halves | Crumbled Blue Cheese |
Diced Red Onion | Sliced Egg | Ranch Dressing
\$14.00

Add Chicken: 12.00 Add Shrimp: \$14.00 Add Salmon: \$16.00



Handhelds

Chicken Wings

8 each | Celery | Carrot | Ranch or Blue cheese

Wing Flavor Choice

Buffalo | Southern BBQ | Lemon Pepper | Hot Honey Lemon Pepper

CAB Angus Burger

8 oz Pattie | Leaf Lettuce | Vine Ripe Tomato | Red Onion | Hand Cut Fries
\$28.00

Grilled Chicken Sandwich

6 oz Marinated Chicken Breast | Leaf Lettuce | Vine Ripe Tomato | Red Onion | Hand
Cut Fries
\$28.00

Crab Stuffed Lobster

Clarified Butter
Half | \$65
Whole | \$125

Main Entree

OFF THE GRILL

Cowboy Pork Chop 12oz

Mashed Green Peas | Roasted Heirloom Carrots | Peach Chutney
\$32.00

American Wagyu Ribeye`14oz

Roasted Fingerling Potatoes | Red Wine Demi
\$60.00

Australian Wagyu Strip 14oz

Grilled Asparagus | Squash Puree | Herb Truffle Butter
\$58.00



Crispy Sous Vide Chicken 8oz

Grilled Asparagus | Carrot Puree | Pan Sauce
\$30.00

Pan Seared Filet Mignon 8oz

Foie Gras | Sauteed Spinach | Garlic | Red Wine Demi | Toasted Bread
\$74.00

Miso Glazed Grouper 8oz

White Miso | Miso Broth | Grilled Bik Choy | King Trumpet Mushroom
\$38.00

Peking Duck Confit 8oz

Au Gratin Potato | Rainbow Swiss Chard | Sauce Forestiere
\$36.00

Shrimp & Grits

Half Pound Grilled Georgia Shrimp | Andouille Sausage | Peppers | Onion |
Champagne Old Bay Sauce
\$32.00

Sides

All Sides \$12.00

House Salad
Creamy Southern Grits
Hand Cut Fries
Roasted Carrots
Grilled Asparagus
Sautéed Spinach
Au gratin Potato

1060 Center Street - North Augusta - Georgia

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.