

Cristina Gray's

RESTAURANT & BAR



MENU

Appetizers

- FRIED OYSTERS**
\$14
Corn, Blackeye Peas, Andouille, Tomato, Spring Pea Succotash, Garlic Prawn Sauce
- CHEESE BOARD**
\$11
Artisan Cheese Selection, Olives, Poached Pear, Andouille, Bacon Jam, Pickled Okra
- TUNA POKE**
\$14
Sesame Soy Dressing, Avocado, Pickled Ginger, Edamame, Honey Wasabi Cream
- FRIED GREEN TOMATO**
\$13
Pimento Cheese, Hot Pepper Bacon Jam, Balsamic Glaze
- BOULDIN BALLS**
\$12
Topped with Tomato Sauce and Feta Cheese on a Bed of Collard Greens



Salads

- SIGNATURE CHOPPED** \$10
Bacon Crumbles, Avocado, Tomatoes, Cucumbers, Champagne Vinaigrette
- GRILLED OR CHILLED CAESAR** \$7
Parmesan, Crouton, Tomatoes, Classic Caesar Dressing
- HOUSE** \$6
Tomatoes, Cucumbers, Carrots, Croutons
- STRAWBERRY SPINACH** \$10
Feta, Cucumbers, Strawberry, Poached Pears, Edamame, Almonds

Dressings

Ranch, Champagne Vinaigrette, House Balsamic, Bleu Cheese, Caesar, Sesame Ginger

Salad Additions

- Grilled Salmon \$7, Grilled Chicken \$6
Grilled Shrimp \$7, *Seared Tuna \$8,
Fried Oysters \$8

Soups

Signature Tomato Basil
served with Crostini

Chef's Soup of the Day

Cup \$5 / Bowl \$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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Sandwiches

ANGUS BURGER \$13
Cheddar, Hot Pepper Bacon Jam, Spinach, Tomato, Tobacco Onions

CRAB CAKE \$15
Russian Dressing, Avocado, Field Greens

FRIED CHICKEN \$11
Pimento Cheese, Tomato, Honey Collard Green Slaw

MEATLOAF \$11
Bacon and Tomato Chutney
Try it with Cheddar also!

Sides

French Fries, Mashed Potatoes, Vegetable of the Day, Creamy Risotto, House or Caesar Salad



Signatures

MEATLOAF \$19
Our Secret Recipe topped with Sundried Tomato & Onion Marmalade served with Mashed Potatoes & Collard Greens

PAN SEARED SCALLOPS \$29
Creamy Risotto, Spinach Puree, Garlic Mushrooms, Tomato Reduction

FRESH CATCH OF THE WEEK \$\$\$
Fresh Sourced Fish of the week. Chef Mary will wow you with her creations. Ask your server for this weeks Catch!!!

Entrees

CRAB STUFFED SALMON \$26
Topped with Beurre Blanc and served with Creamy Risotto & Vegetable of the day.

FILET MIGNON \$32
Topped with Demi Glace of the Day and Tobacco Onions, Served with Mashed Potatoes & Vegetable of the day.

SHRIMP AND GRITS \$27
Creole to its roots! Creamy Stone Ground Grits topped with Creole Gravy and Sauteed Shrimp.

ROASTED CHICKEN \$21
Sundried Tomato, Roasted Garlic and Mushroom Jus, Served with Mashed Potatoes & Vegetable of the Day

ASK YOUR SERVER ABOUT THE RISOTTO OF THE DAY



Executive Chef : Mary "lil Ninja" Soles



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