

EVERY DAY

Lunch

MENU

11AM-4PM

EXECUTIVE CHEF JEREMY DUCLUT
& SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

- Trio of Dip** V • GF **\$16**
hummus, guacamole, blue cheese dip,
served with chips and assorted veggies
- House Made Smoked Fish Spread** **\$17**
- Cauliflower Bites** V • GF **\$12**
deep-fried, buffalo sauce, blue cheese dressing
- Chef's Cheese Assortment** V **\$28**
selection of five cheeses & accompaniments
- Fried Calamari** GF **\$15^{.5}**
pepperoncini peppers, marinara sauce
- Fried Brussels Sprouts** V • GF **\$12**
pimiento aioli
- Yellowfin Tuna Tartare** **\$15**
avocado, habanero aioli, crostini*
- Steamed Mussels** **\$15**
white wine, garlic butter sauce, grilled bread

SALADS HALF **\$11** / FULL **\$15**

- ADD PROTEIN TO ANY SALAD – + \$7**
grilled chicken breast, grilled steak, duck confit,
sautéed shrimp, salmon or grouper fillet*
- Roasted Tomato, Burrata Mozzarella & Avocado** V • GF **\$11**
basil pesto, balsamic glaze
 - Roasted Beets** V **\$15**
fresh ricotta, grilled bread, honey, pistachios, tarragon
 - Mixed Berries** V • GF **\$15**
baby spinach, fuji apple, grapes, candied almonds, blue cheese
 - Smoked Salmon** GF **\$15**
butter lettuce, goat cheese, pepitas, cucumber vinaigrette*
 - Warm Lentils & Soppresata** GF **\$15**
hard salami, baby arugula, fennel, lemon vinaigrette,
parmesan cheese
 - Baby Kale Caesar** **\$15**
bacon, hard-boiled eggs, parmesan cheese, grilled bread
 - Iceberg Wedge** GF **\$15**
applewood smoked bacon, red onions, tomatoes, scallions,
blue cheese crumbles, blue cheese dressing

BETWEEN *the* BREAD **\$16**

- SERVED WITH FRENCH FRIES
Substitute french fries for a side salad, a soup,
or any side, additional \$2
- Cassis Burger** **\$16**
caramelized onions and gruyère cheese
 - Croque Monsieur** **\$16**
smoked ham, béchamel and gruyère cheese
 - Blackened Grouper** **\$16**
golden pineapple, remoulade sauce
 - Smoked Salmon** **\$16**
cucumber, cream cheese, alfalfa sprouts, fresh baked croissant*
 - Open Faced Chicken Parmesan** **\$16**
burrata mozzarella, marinara, shaved parmesan, basil,
Texas Toast

SOUPS **\$7.5**

- Soup of the Day** **\$7.5**
chef's creation
- French Onion** **\$7.5**
crostinis, gruyère cheese



SHELLFISH GF

- Oyster on the Half Shell** **\$18**
half dozen* **\$32**
dozen*
- Shrimp Cocktail** **\$17**
remoulade, cocktail sauce*

SIDES

- French Fries** **\$6**
 - Potato Chips** **\$6**
 - Onion Rings** **\$7**
 - Mac and Cheese** V **\$6^{.5}**
with jalapeños **\$7**
with truffles **\$8**
- Green Asparagus** **\$8**
V • GF
greek olives, parmesan
regiano, lemon
vinaigrette

CASSIS

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.