



40 E. Main St.

GA.

Statesboro,

## DINNER MENU

### APPETIZERS

#### **Banging Boro Shrimp\***

tempura fried shrimp, sweet and spicy aioli...9

#### **Crispy Fried Calamari**

fried calamari and red peppers, marinated seaweed salad, creole remoulade,...8

#### **Cherry Tomato Bruschetta\***

diced cherry tomatoes, fresh basil, topped with balsamic glaze and fresh parmesan...7

#### **Strawberry Garden Salsa**

fresh strawberry, basil, cherry tomato, lime juice, and jalapeno, served with wonton chips...6

#### **Korean Firecracker Duck Wings**

puffed rice breaded duck drumettes, citrus gochujang sauce, apple-fennel sesame slaw...12

#### **Maryland Style Jumbo Lump Crab Cake**

topped with a creole remoulade...12

#### **Crawfish Mac & Cheese Skillet**

aged cheddar cheese, andouille sausage, crawfish tail, blackened panko, sour cream...10

#### **40's Chargrilled Oysters**

house roasted garlic and herb butter blend, fresh parmesan...13/half doz...20/doz

#### **Fried Oysters Remoulade**

cornmeal dusted fried oysters on the half shell, house remoulade...13/half doz...20/doz

#### **Tuna Tartare**

asian inspired tuna tartare, marinated seaweed salad served on sliced cucumber rounds...10

#### **40 East Cheese Board\***

assorted cheeses (accompaniments provided by H.L Healthy Honey and Braswell's), fresh fruit, candied pecans, crostini...16

#### **40 East Charcuterie Board\***

cured meats ( Hunter's Salami, Westphalian Ham) assorted cheeses ( paired with local and house made accompaniments) candied pecans, cornichons, pitted pimento stuffed olives...18

### SOUP & SALAD

#### **She Crab Soup\***

a rich and creamy soup flavored with sherry wine and lump crab, topped with house croutons...

Bread Bowl 8...Bowl-7...Cup-4

#### **Blue Cheese Wedge**

iceberg wedge, red onions, diced tomatoes, crispy bacon, gorgonzola crumbles, croutons, house gorgonzola dressing... 7

#### **Fresh Strawberry Salad**

fishhead farms cherokee summer crisp lettuce, fresh strawberries, candied pecans, red onions, fresh feta cheese, and balsamic vinaigrette... 8

#### **40's House Salad**

iceberg, mixed greens, eggs, cherry tomatoes, cucumber, onions, parmesan, croutons, choice of dressing...7

#### **40's Caesar Salad**

fishhead farms romaine lettuce, kalamata olives, parmesan, house croutons pickled red onions, and caesar dressing... 7

### SALAD ADDITIONS

pan-seared salmon...12 / pan-seared shrimp ...9 / seared deep sea scallops...14 /  
seared chicken breast...8 / jumbo lump crab cake...12 / sliced seared ahi tuna...14

# STEAKS & BURGERS

## **Filet Mignon**

8oz. wet aged, hormone free, hand cut USDA Choice filet, rosemary demi-glace, choice of two sides...37

## **Ribeye\***

14oz. wet aged, hormone free, hand cut USDA Choice ribeye, rosemary demi-glace, choice of two sides...29

## **Flank Steak**

12oz. house marinated flank steak, rosemary demi-glace, choice of two sides...24

## **40 East Burger\***

pepper encrusted bacon, house 1000 sauce, pickles, sweet onion, American Swiss cheese, choice of one side...14

## **Black & Blue Burger**

blackened burger, blue cheese, pepper encrusted bacon, pickles, ranch dressing, choice of one side...14

# LOBSTERS

## **Twin Lobster Tails\***

two 8oz. "signature" Lobster Tails, choice of two sides...48

## **Surf & Turf\***

steaks with 8oz "signature" Lobster Tail add...16

steaks with brown butter deep sea scallops add...14

steaks with sautéed shrimp add...9

# CHOPS & CHICKEN & GAM

## **Pan Seared Pork Chop\***

frenched bone-in chop, pan sawmill gravy, choice of two sides...24

## **Chicken Marsala**

lightly battered chicken smothered in a marsala reduction sauce topped with exotic mushrooms, choice of two sides... 23

## **Creole Chicken Alfredo**

blackened chicken breast, diced onion, celery, bell pepper, andouille sausage, served over a bed of linguini, topped with our house made alfredo sauce...19

## **Roasted Quail Breast**

fresh local quail breast, topped with mushroom sherry glaze, choice of two sides...26

## **Garden Chicken Carbonara**

sundried tomatoes, fresh garden peas, smoked bacon, grated parmesan, marinated chicken, fresh parsley...19

# SEAFOOD SPECIALTIES

## **Truffled Scallop Cappellini**

rendered pancetta, deep sea scallop, exotic mushroom, gorgonzola béchamel, truffle oil, fresh thyme...29

## **Ahi Tuna\***

sashimi grade, soy-sesame crusted tuna, choice of two sides ...28

## **Seared Deep Sea Scallops**

grapefruit-basil beurre blanc, choice of two sides...29

## **Jumbo Lump Crab Cakes**

creole remoulade, choice of two sides...27

## **Pan Seared Salmon**

wild-caught Atlantic salmon, hoisin maple glaze, choice of two sides...26

## **40 East Shrimp & Grits\***

sourdough bread bowl, Freeman's Mill goat cheese grits, coastal shrimp, andouille sausage, creole dark ale bbq sauce...23

## **\*40's house favorites\***

\*\*Vegetarian options available upon request\*\*

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

## SIDES

Sautéed Asparagus...4

Seasonal Vegetable Medley...4

Sautéed Broccolini...4

Pancetta Braised Brussel Sprouts...4

Crawfish Mac & Cheese...4

Thyme Gouda Smashed Potatoes...4

Roasted Fingerling Potatoes...4

Truffled Exotic Mushroom Risotto...4

Hand-Cut French Fries...4

Sweet Potato Fries...4