

# DYRON'S

November 13, 2025

**Housemade Buttermilk Biscuits | 8**

fig preserve whipped butter

**Fresh Oysters On The Half Shell\* | half dz. 20**

cocktail sauce | mignonette | fresh horseradish

**Seafood Gumbo | 16**

gulf shrimp | lump crabmeat | *bayou la batre* oysters | andouille sausage | carolina gold rice

**Fried Crab Claws | 26**

cornmeal crust | lemon | cocktail sauce

**Crispy Calamari | 15**

*McEwen's* cornmeal | *San Marzano* marinara

**Country Captain | 17**

spiced quail | *Villa Manadori* balsamico | frisée

**Crispy Tallow Fried Brussels Sprouts | 14**

calabrian chile ranch sauce

**Baked Oysters | 19**

bluepoint oysters | lemon butter | thyme | bacon | spring onion | cornbread-pecan crumble

**Southern Charcuterie | 26**

pimiento cheese | sweet pickles | *benton's* ham | bacon-onion jam | *country pleasin'* sausage | toast points

**Original West Indies Salad | 29**

'old mobile style' | gulf blue crab | vidalia onions | cider vinegar

**Caesar Salad | 15**

crisp romaine lettuce | shaved parmigiano-reggiano | buttery croutons

**Mixed Lettuces Salad | 16**

chevre | marcona almonds | pomegranate | green tangelo vinaigrette

**Lowcountry Cioppino | 46**

snapper | stone claw | lobster | rock shrimp | mussels | tomato broth | spinach | grilled bread

**Gulf Flounder & Jumbo Blue Crab | 51**

grilled asparagus | crispy parsnips | lemon butter

**Greg Abrahms' Red Snapper | 46**

cheese grits | haricots vert | satsumas | citrus & dill beurre blanc

**Black Grouper | 50**

hoppin' john | lemon olive oil | crispy capers

**Rock Shrimp & Grits | 44**

crispy grit cake | picante chorizo | oven dried tomatoes | spinach | sherry

**Joyce Farms' Fried Chicken | 31**

macaroni & cheese | braised collard greens | zanzibar peppercorn gravy

**Wagyu London Broil | 47**

*harvest farms'* tomato panzanella | red onion | cucumber | *xeres* vinegar | *continental* sourdough

**Braised Beef Cheeks | 48**

autumn vegetable ragout | chanterelle mushrooms | mashed potatoes | burgundy truffle | crispy leeks

**Iberico Pork Rib Chop | 45**

sweet potato purée | collard greens | crispy onions | spicy shagbark syrup

**Beef Tenderloin\* | 60**

twice-baked potato | charred broccolini | creamed foraged mushrooms | madiera

**Prime Niman Ranch Grassfed Ribeye\* | 65**

arugula | steak fries | parmigiano reggiano | guajillo butter

*\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
One check for parties of 8 or more please.*