

# DYRON'S

March 19, 2026

## 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

## Country Captain | 17

spiced quail | *Villa Manadori* balsamico | frisée

## Spicy Tuna | 17

yellowfin | black garlic tamari | sambal | crispy plantain | furikake

## Crispy Tallow Fried Brussels Sprouts | 14

calabrian chile ranch sauce

## Oysters Rockefeller | 19

blue point oysters | pernod crema | collards | bacon | parmesan

## 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

## Citrus & Fennel Salad | 16

red gem lettuce | pickled red onions | chevre | marcona almonds | tangelo emulsion

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## Lowcountry Cioppino | 46

snapper | 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 | cara cara orange | citrus & dill beurre blanc

## Yellowfin Tuna & Diver Scallops | 50

winter vegetable ragout | balsamic brown butter

## Gulf 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

## Duck Two Ways | 47

spiced breast | confit | red carrot purée | truffled savoy cabbage | natural jus

## Braised Beef Cheek | 48

crème fraîche mashed potatoes | crispy brussels sprouts | sauce périgueux

## Iberico Pork Rib Chop | 45

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

## Beef Tenderloin\* | 60

crispy butterball potatoes with garlic & rosemary | 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.*