

All Day Affair-View 32

Appetizers

SHE CRAB SOUP 9.00
Lump crab, chives

MASON JAR DIPS 14.00
Eggplant & Vidalia onion, pimento cheese, black-eyed pea & boiled peanut hummus, feta cheese, black olives, pita chips, naan bread

SHRIMP FLAT BREAD 16.00
Capra gia ricotta cheese, roasted tomatoes, pancetta, asparagus, kale, parmesan cheese, olive oil

TEQUILA LIME CHICKEN WINGS 13.00
Chipotle barbeque sauce or hot sauce, cilantro, pickled jalapenos

SHRIMP QUESADILLA 16.00
Cotija cheese, peppadew peppers, caramelized onions, jalapenos

TUNA TATAKI 18.00
Baby greens, edamame, pickled onions, Duo South chow chow

Entrees

FISH AND CHIPS 18.00
Local beer battered cod, jicama slaw, french fries, Savannah remoulade

***OPEN FACED GRILLED RED SNAPPER** 19.00
Pickled vegetables, jicama slaw, island mayo, grilled rustic bread

SHRIMP POMODORO 23.00
Local shrimp, plum tomatoes, roasted garlic, fresh basil & parsley, linguine, shaved reggiano

SHRIMP + GRITS & FRIED OYSTERS 29.00
Smoked cheddar Anson Mills grits, country ham, trinity vegetables

ZUCCHINI NOODLE & TOFU STIR FRY 24.00
Spiralized zucchini, soba noodles, grilled tofu, baby bok choy, bell peppers, chopped peanuts, pickled cucumbers, onions, carrots, cilantro, miso-ginger vinaigrette gf v


***N.Y STRIP STEAK**
Fingerling potatoes, broccolini, wild mushroom peppercorn sauce 38.00

VEGETABLE CURRY BROTH 22.00
Chick peas, broccoli, red cabbage, carrots, tofu, matsutake & enokitake mushrooms, edamame, thai curry broth over himalayan rice, naan bread v
Add chicken or shrimp 6.00

* Gluten Free available upon request*


Salads

LOBSTER BURATTA SALAD 28.00
Golden beets, citrus segments, baby greens, hazelnuts, grapefruit vanilla emulsion gf

SPINACH FRISEE & RED QUINOA SALAD 14.00
Capra gia lemon chevre, Kalamata olives, baby green beans, red onion, cherry tomatoes, feta cheese, red wine vinaigrette  gf v
Add chicken 18.00
Add shrimp 20.00

LITTLE GEM'S WEDGE SALAD 13.00
Baby beets, haricot vert, blue cheese crumbles, poached pears, tomatoes, tangy yogurt ranch dressing  gf v

GRILLED CHICKEN COBB 18.00
Romaine & mixed greens, cucumber, diced egg, applewood smoked bacon, cherry tomato, red onion, crumbled blue cheese, avocado, balsamic vinaigrette

BABY KALE AND ROMAINE CAESAR 13.00
Romaine & baby kale, shaved reggiano, croutons 
Add Chicken 17.00
Add Shrimp 19.00

POACHED PEACH SALAD 17.00
Strawberries, shaved spec, teardrop tomatoes, baby greens, lemon chevre, toasted almonds, iced wine vinaigrette 

Sandwiches

Served with french fries, salad or seasonal fruit

GRILLED CHEESE BLT PANINI 15.00
Fried green tomato, bacon, cheddar cheese, smoked gouda, apple butter

SOUTHERN BEEF BRISKET DIP 16.00
Swiss cheese, caramelized onions & mushrooms, horseradish cream, beef jus

***FLAME-GRILLED BURGER** 17.00
Ground chuck, lettuce, beefsteak tomato, red onion, choice of cheese, brioche bun

CHICKEN SALAD WRAP 14.00
Green apples, dried cranberries, walnuts, whole wheat wrap 

VIEW 32 SIGNATURE CLUB 15.00
Whole grain bread, roasted turkey, avocado aioli, applewood smoked bacon, tomato

PORTOBELLO VEGGIE CLUB 17.00
Miso Tahini tofu, grilled portobello mushroom, avocado, Morning Star Bacon, tomato, bibb lettuce, roasted pepper vegan aioli v



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors. Service charges and government taxes are additional.

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

*v - vegetarian

*gf - gluten free

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