

Dinner

SMALLER PLATES

Hand-Cut Fries *gf* 8

parmesan | truffle | smoked sea salt

Chef's Famous Crab Cake 24

jumbo lump crab | corn relish | chipotle aioli

Pork Belly Bites *gf* 14

maple-glazed | pineapple & mint relish | cactus pear bbq

Short Rib Poppers *gf* 16

applewood-smoked bacon-wrapped | diablo marmalade

Fried Calamari 15

corn relish | chipotle aioli

Diver Scallops *gf* 20

papaya slaw | vanilla mango sauce

STARTERS

add chicken, shrimp, salmon or skirt steak* 8*

Arugula & Artichoke *n* 14

orange segments | edelen farms chèvre
marcona almonds | curry honey mustard

Baby Romaine Caesar 12

grilled crostini | parmesan crisps

Strawberry & Spinach Salad *n* 13

point reyes blue cheese | candied pecans
strawberry vinaigrette

Garden Salad 12

tomato | cucumber | carrots

Roasted Corn & Crab Chowder cup 6 | bowl 9

fire-roasted corn | jumbo lump crab
lime crema | tortilla chips

Soup of the Day 7

LARGER PLATES

select entrées include chef's choice of seasonal sides

Broiled Gulf Redfish *gf* 25

mango relish

Grilled Gulf Mahi-Mahi *gf* 26

pineapple relish

Grilled Chicken Reposado *gf* 24

tequila, lime & tomato ceviche

Crab-Stuffed Flounder 32

jumbo lump crab | mango relish

Ruby Red Salmon* *n* 30

ginger & pecan-crusted | raspberry chipotle sauce

Skirt Steak Frites* *gf* 28

hand-cut fries | smoked sea salt

Ribeye Steak* *gf* 45

cast iron-seared | seasoned steak butter

Filet Mignon* *gf* 43

cast iron-seared | seasoned steak butter

Short Rib Mac & Cheese 29

smoked white cheddar | bacon & jalapeño marmalade

Diver Scallops 36

papaya slaw | vanilla mango sauce

Crab-Stuffed Shells 36

jumbo lump crab | sun-dried tomato cream sauce

Gluten-friendly bread available upon request.

gf gluten-friendly *vg* vegan *df* dairy-free *n* contains nuts/peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

20% service charge included for 6 or more guests.



CORPUS CHRISTI, TX



SWITCHGRASS

Landing

EST. 2024