

SOUPS

SHRIMP & CRAB BISQUE CUP 4 BOWL 6 CHEF SOUP FEATURE CUP 4 BOWL 6

SALADS

ADD ONS: CRAB CAKE 8 SHRIMP 9 SEARED SCALLOPS 11 CHICKEN 5 SALMON 10

HOUSE SALAD – MIXED GREENS, ONION, GRAPE TOMATO, FETA CHEESE, WALNUTS, BALSAMIC VINAIGRETTE 7 (GF)

CRU WEDGE – GRAPE TOMATO, RED ONION, APPLEWOOD SMOKED BACON, CORNBREAD CROUTON, BLUE CHEESE DRESSING, BALSAMIC REDUCTION 8

CHICKEN CHERRY SALAD – MIXED GREENS, GRILLED CHICKEN, TOASTED ALMOND, APPLEWOOD SMOKED BACON, DRIED CHERRY, PARMESAN, HONEY-DIJON VINAIGRETTE 12 (GF)

* CAESAR – ROMAINE, CHERRY TOMATO, PARMESAN, CROSTINI WITH CAESAR DRESSING 7

SMALL PLATES

* CHEESE PLATE – ASSORTED CHEESES, FRUIT JAM, WALNUT, CROSTINI, KALAMATA OLIVE TAPENADE, TARRAGON GRAPES 18

HUMMUS – ROASTED RED PEPPER HUMMUS, OLIVE TAPENADE, CUCUMBER, FETA, NAAN BREAD 7 (V)

BAKED ARTICHOKE DIP – BUTTERED PANKO BREAD CRUMBS WITH CROSTINI 7 (V)

* AMERICANA SLIDERS – A PAIR OF MINI ANGUS BURGERS, APPLEWOOD SMOKED BACON, GRILLED RED ONION, AGED SMOKED CHEDDAR, GARLIC AIOLI 9

* TENDERLOIN SLIDERS – A PAIR OF MINI BEEF TENDERLOIN SLIDERS, SAUTÉED MUSHROOMS, BOURSIN CHEESE 15

PESTO GRILLED CHICKEN CLUB SLIDERS – A PAIR OF MINI GRILLED CHICKEN SLIDERS, PROVOLONE, BACON, TOMATO, BASIL PESTO, SUNDRIED TOMATO MAYO 11

GRILLED BUTTERMILK CORNBREAD – HOUSE-MADE SMOKED PIMENTO CHEESE, ROASTED RED PEPPER, GRILLED GREEN ONION 7 (V)

SALT AND PEPPER CALAMARI – WITH WHITE REMOULADE AND SPICY RED REMOULADE DIPPING SAUCES 12

FRIED CHICKEN AND WAFFLE – SOUTHERN FRIED CHICKEN, WAFFLE, BENTON'S BACON – APPLE GASTRIQUE 12

SHRIMP QUESADILLA – GRILLED SHRIMP, CHEDDAR-JACK CHEESE, SALSA, AVOCADO, CILANTRO SOUR CREAM 15

BAKED BRIE – HAZELNUT STRUDEL OR HOT PEPPER JAM, WATER CRACKER, TARRAGON GRAPE 15 (V)

SCALLOP BLT – PAN SEARED SCALLOPS, BENTON'S BACON-TOMATO CREAM, ARUGULA, TOASTED BAGUETTE 19

STUFFED MUSHROOMS – CHIMICHURRI MARINATED PORTABELLA, RED PEPPER, GINGER, CILANTRO, QUINOA, SWEET CHILI SAUCE 8 (VG, GF)

* SOUTHERN STYLE CRAB CAKES – CRAB CAKES, MIXED GREEN SALAD, LEMON AIOLI 19

SEARED SCALLOPS – BRÛLÉED ORANGE, ARUGULA, CHERRY-CHIPOTLE SAUCE 18

SHUCK RAW BAR & GRILL



* THE TOWER – BOILED SHRIMP, LUMP CRAB, PICO DE GALLO, AVOCADO, SHREDDED LETTUCE, HONEY CHIPOTLE DRESSING 19

BAJA TACOS – PANKO FRIED FISH OR SHRIMP, BAJA SAUCE, SHREDDED LETTUCE, PICO DE GALLO, MANGO, SERVED WITH FRIES 13

CRU PASTAS

ADD ONS: CRAB CAKE 8 SHRIMP 9 SEARED SCALLOPS 11 CHICKEN 5 SALMON 10

GRILLED CHICKEN ALFREDO – BENTON'S BACON, SLICED ASPARAGUS, RED ONION, GARLIC, PARMESAN AND ALFREDO SAUCE OVER LINGUINE 17

WILD MUSHROOM AND PESTO PASTA – TOMATO, SPINACH, WILD MUSHROOM CONFIT, ARTICHOKE HEART, BASIL PESTO, PARMESAN OVER LINGUINE 11

BLACKENED SALMON CAJUN PASTA – ANDOUILLE SAUSAGE, TOMATO, RED PEPPER, GARLIC, RED ONION IN A CAJUN CREAM SAUCE OVER LINGUINE 20

GLUTEN FREE PASTA AVAILABLE ON REQUEST

(V) – VEGETARIAN (VG) – VEGAN (GF) – GLUTEN FREE

8" STONE FIRED BISTRO PIZZAS FLAT BREAD OR HAND-TOSSED

PEPPERONI – BASIL PESTO, KALAMATA OLIVE, HOUSE MARINARA, PROVOLONE, PARMESAN 10

WILD MUSHROOM – ROASTED GARLIC OIL, FRESH THYME, CARAMELIZED ONION, MOZZARELLA, GOAT CHEESE 9 (V)

BENTON'S BACON – MARINARA, PROVOLONE, MOZZARELLA, CARAMELIZED ONION, BENTON'S BACON 12

MARGHERITA – GARLIC OIL, PARMESAN, PROVOLONE, BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL 9 (V)

FILET AND BLEU – BEEF TENDERLOIN, CARAMELIZED ONION, BLEU CHEESE, ARUGULA, BALSAMIC REDUCTION 13

CHICKEN BACON RANCH – GRILLED CHICKEN, BENTON'S BACON, MOZZARELLA, PROVOLONE, PARMESAN, RANCH 12

PESTO VEGGIE – BASIL PESTO, SUNDRIED TOMATO, ARTICHOKE HEART, ROMA TOMATO, PARMESAN, PROVOLONE, BUFFALO MOZZARELLA 10 (V)

***SPECIALTY BURGERS AND SANDWICHES** WITH HOUSE-SEASONED FRIES (SUB WITH SWEET POTATO FRIES ADD 2)

* **CRU AMERICANA BURGER** – GRILLED ANGUS BEEF, SMOKED CHEDDAR, APPLEWOOD SMOKED BACON, ROASTED GARLIC AIOLI, MIXED GREENS, TOMATO, GRILLED RED ONION 12

* **BLACK AND BLEU BURGER** – BLACKENED ANGUS BEEF, CARAMELIZED ONION, BLEU CHEESE CRUMBLES, MIXED GREENS, TOMATO 12

* **FILET MIGNON SANDWICH** – SLICED BEEF TENDERLOIN, WILD MUSHROOM CONFIT, BOURSIN CHEESE, ARUGULA 19

PESTO GRILLED CHICKEN CLUB – GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, PROVOLONE, MIXED GREENS, TOMATO, BASIL PESTO, SUNDRIED TOMATO MAYO 12

LAND AND SEA ENTRÉES

ADD ONS: HOUSE SALAD 5 SOUP CUP 3 SHRIMP 9 CRAB CAKE 8 SEARED SCALLOPS 11 SALMON 10

SOUTHERN SHRIMP & GRITS – BENTON'S BACON, MUSHROOM, RED ONION, TOMATO POBLANO DEMI-GLACE, SMOKED GOUDA GRITS 19

* **BORDEAUX FILET MIGNON** – SLICED BEEF TENDERLOIN OVER MUSHROOM CONFIT, BORDELAISE, SMOKED GOUDA POLENTA 27

GRILLED PORK CHOP – SPICY APPLE, PEAR, AND BENTON'S HAM GLAZE, GARLIC AND CHEDDAR MASHED POTATO, SPINACH TOPPED WITH GOUDA MORNAY 24

JERK CHICKEN – CARAMELIZED PINEAPPLE, CHEDDAR GARLIC MASHED POTATOES, ASPARAGUS 16

* **CRU FILET MIGNON** – GRILLED FILET TENDERLOIN, ASPARAGUS, CHEDDAR & GARLIC MASHED POTATOES, DEMI-GLACE, HORSERADISH CREAM 27

* **GRILLED SALMON** – BLUE CRAB BUTTER, BROCCOLI, ROASTED GRAPE TOMATO 19 (GF)

* **SEARED PETIT FILET** – BLUE CHEESE CRUMBLE, ASPARAGUS, GRAPE TOMATO, BALSAMIC REDUCTION 19 (GF)

NASHVILLE HOT CHICKEN – DRY RUBBED CHICKEN BREAST BREADED AND DEEP FRIED, WHITE BREAD, SLAW, FRIES, HOUSE MADE HOT SAUCE AND BREAD AND BUTTER PICKLES 16

GRILLED PORK TENDERLOIN – SWEET POTATO PUREE, ARUGULA, CHERRY VINAIGRETTE 14

SIDES

HOUSE FRENCH FRIES

BROCCOLI

SWEET POTATO FRIES

SMOKED GOUDA POLENTA

SAUTÉED SPINACH

QUINOA

ASPARAGUS

CHEDDAR GARLIC MASHED POTATOES

DESSERT

CHOCOLATE FLOURLESS TORTE WITH RASPBERRY 6 (GF)

PEACHES AND CREAM CRÈME BRÛLÉE 6 (GF)

FRIED STRAWBERRIES WITH WHIPPED CREAM AND CHOCOLATE SAUCE 6

* FROZEN SALTED CARAMEL MOUSSE 6

SEASONAL CHEESECAKE 6

(V) – VEGETARIAN (VG) – VEGAN (GF) – GLUTEN FREE

JOIN US FOR SATURDAY & SUNDAY BRUNCH

OPEN DAILY FOR LUNCH AND DINNER

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