



7

### RESTAURANT

# Countdown

SALAD ADD ON CHICKEN +5 SALMON +10 Additional protein available at marke	•••••
CAESAR SALAD	12
romaine, parmesan, croutons, cured egg yolk	
ECLIPSE HOUSE SALAD GF V	9
butter lettuce, red onion, cucumber, heirloom	
cherry tomato, Mojo vinaigrette	
SOUP OF THE DAY	CUP 5
	BOWL 9
Lift Off	
TRUFFLE FRIES GF V	13
parmesan, white truffle oil, fresh herbs	
JERK WINGS 🛛 🚜 🚜 GF	14
rude boy sauce	
THREE CHEESE MAC & CHEESE V	13
<b>Add duck confit +5</b> cavatappi pasta, gouda, house-made	

### gournay, cheddar, Old Bay breadcrumb

FRIED CRAB FINGERS	20
tomatillo cocktail sauce	
MINI DIABLO LOBSTER TACOS ৬ GF	19
mango puree, avocado mousse, micro	
cilantro, sesame seed	
SHRIMP AND RISOTTO 👋 ৬ GF	16
jollof risotto, piri piri shrimp	
RED SNAPPER CROQUETTES GF	15

poblano remoulade

#### jerk aioli, coconut, micro cilantro 14 JERK PORK AND BEANS GF navy beans, jerk pork belly, pineapple TURKEY NACHOS GF 14 turkey confit, sweet potato chips, cranberry & jalapeno/sage ranch dressing NASHVILLE HOT CALAMARI 👋 15 confit heirloom tomato, pickled green tomato, comeback sauce CRISPY BRUSSELS SPROUTS GF V sweet potato crisp, rum gastrique **BAYOU CHEESECAKE (SHAREABLE)** 14 alligator and andouille cheesecake, crawfish corn maque choux

ISLAND STREET CORN GF

# Sides

HARICOT VERTS	4
SMOKED COLLARD GREENS	6
CAULIFLOWER GRATIN	8
JERK SWEET POTATO & RUM	5
BUTTER	
CORNBREAD	3

\*FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS<sup>3</sup>



28

26

28

MARKET PRICE

MARKET PRICE

65

20

# Landing

ALL SANDWICHES SERVED WITH FRIES		
TRUFFLE FRIES +2 SALAD +3 ECLIPSE BURGER	19	JAMBALAYA PASTA 🤒
short rib + brisket patty, cotswold + gournay		creamy creole sauce, grilled blackened chicken
cheese, butter lettuce, tomato, red onion,		breast, andouille sausage, jumbo golf shrimp,
pickle, praline bacon, crispy onion straws		saffron tagliatelle pasta
NASHVILLE CHICKEN PO BOY 🛛 👋	16	
butter lettuce, tomato, red onion, pickle,		SALMON
comeback sauce		red potatoes, seasonal vegetable, corn
CUBANO PORK BURGER	16	maque choux
house made Mojo pork patty, black forest		CATFISH FILET contains chicken and pork
ham, pickle, swiss cheese, Carolina		pecan brown butter sauce, apples, raisins,
mustard sauce		capers, dirty farro, parsnip puree
RIBEYE STEAK + FRITES	38	SURF & TURF
120z certified back angus beef, white truffle oil,		10 oz. cajun parmesan encrusted NY strip,
pomme fries, balsamic glaze		lobster tail, pomme puree, seasonal vegetable
DUCK AND WAFFLE GF	26	WHOLE FRIED SNAPPER GF
duck confit, duck egg, mustard bourbon maple,		diri kole (Haitian red beans & rice), pikliz,
smoked collard greens, cornbread waffle		fried plantain, pickled pineapple tartar sauce
SEARED CHICKEN BREAST GF peanut butter gravy, mixed herb salad, haricot	26	BLACKENED CAULIFLOWER STEAK vegan without corn puree
verts		bourbon sauce, sweet potato hash, smoked corn
SUYA SPICED PORTERHOUSE LAMB	38	puree
CHOP 👑 GF		WHOLE OXTAIL (LIMITED AVAILABILITY)
10 oz +10		pickliz mushroom &sweet pepper, fried
plantain, spinach, wild mushrooms, African		plantain, diri kole (Haitian red beans & rice)
pepper sauce		
DOUBLE CUT BERKSHIRE PORK CHOP	36	
jerk bacon and pickled pineapple, tamarind		

sweet potato, rum butter

pepper sauce, fried coconut cabbage, jerk

\*FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY,

PLEASE NOTIFY YOUR SERVER\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE

ILLNESS\*