



7

### RESTAURANT

# Countdown

| SALAD ADD ON CHICKEN +5 SALMON +10<br>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><br>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

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65

20

# Landing

| ALL SANDWICHES SERVED WITH FRIES  |    |   |
|---|----|---|
| TRUFFLE FRIES +2 SALAD +3<br>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<br>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<br>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

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