

PLACE TO START

Creamy Seafood Chowder 6./11.

clams, lump crab, fish, house bacon, sweet corn, golden + sweet potatoes, sherry, green onions (GF)

Curried Sweet Potato Soup 5./10.

Add Crab Lumps 4.

coconut milk, red curry, crispy chickpeas, pan fried coconut, pickled chillies, micro cilantro (GF-N-V-Vg)*

Roasted Beet & Moody Blue Salad 13.

baby kale, radicchio, poached pears, red onion, hazelnut crunch, plum wine vinaigrette (GF-V-Vg)

Grilled Caesar Salad 12.

homemade dressing, romaine hearts, shaved romano, bacon & cheddar corn pone croutons (GF)

**Salad Proteins: Grilled Bistro Filet 13,
Grilled Shrimp 13, Blackened Fresh Catch M/P**

SMALL SHARES

Ahi Tuna Tartare 16.

habanero sesame oil, watermelon radish, red onion, jalapeño, mint, avocado mousse, pistachio dust, baby kale, red alaea sea salt, crispy wonton chips (GF-N)*

Spicy Korean Duck Wings 17.

sticky gochujang + blood orange glaze, sesame seeds, house kimchi salad, mojo yogurt *

Fried Goat Cheese Balls 12.

lavender & rosemary honey, greens, pistachio dust (N-V)

Bacon Wrapped Stuffed Jalapeños 13.

slow smoked chicken, cheddar, cream cheese, fresh herbs, golden raisins, garlic aioli *

Pan Seared Belly & Brussels 15.

brown butter, pork belly, shaved brussels sprouts, fresh dill, raw agave, citrus aioli (GF-V-No Belly)

House Cut French Fries 10.

white truffle oil, sherry vinegar, roasted garlic aioli (V-Vg)

Thai Jungle Curry Shishito Peppers 13.

vegan red curry, sesame oil, lime, rice wine vinegar, sriracha, basil, micro cilantro, mojo yogurt (GF-V-Vg)*

Flash Fried Cauliflower 12.

tossed in herb infused extra virgin olive oil, citrus aioli for dipping (V-Vg)



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MEDIUM SHARES

Grilled Moroccan Lamb Chops 24.

eggplant curry, cardamom & ginger infused israeli couscous, artichoke, apricot, caper berries, crispy chickpeas & micro herbs (GF)*

Thai Green Curry Mussels 18.

house curry, coconut milk, seafood broth, shaved carrot, red pepper, thai basil, mint, micro cilantro, grilled naan bread (GF)*

Blackened Shrimp + Heirloom Grits 24.

chorizo, red bell peppers, sweet corn, crispy fried leeks, smoked tomato-shrimp fumet (GF)*

Grilled Mini Elk Burgers 2/17. 3/23.

brioche buns, house bacon, aged 3 milk cheese, garlic aioli, smoked fig & vidalia mustarda, greens, house truffle-sherry fries

Roasted Vegetable Plate 17.

wild mushrooms, beets, carrots, cauliflower, brocolini, shallots, whipped "everything" goat's cheese, white truffle oil, sauce mojo verde (GF-V-Vg)

Town Dock Crispy Calamari 16.

blue corn meal crusted, calabrian chillies, capers, baby kale, fennel, saffron aioli (GF)*

Mexican Street Corn & Gnocchi Achioté 20.

Add Grilled Shrimp or Duck Confit 12.

corn cream, fire roasted poblanos, baby tomatoes, corn relish, cotija, smoked chipotle oil (GF-V)*

Cassoulet of Duck 23.

rich french stew of white beans, house duck stock, pulled duck confit, house cured pork belly, french garlic sausage, vegetables (GF)

14 Global Mini Beach Tacos

charred corn & cilantro relish, braised purple cabbage, pico de gallo, avocado mousse, cotija, citrus aioli

**3 Veggie Tacos 14. 3 Grilled Fish Tacos 18. 3 Grilled Shrimp Tacos 18.
3 Grilled Steak Tacos 17. 3 Pork Belly Tacos 16. 4 Surf & Turf Tacos 23.**

Star * = Spicy

(GF) = Can Be Made Gluten Free At Customers Request

(N) = Nuts, Which Can Be Left Off At Customers Request

(V) = Can Be Made Vegetarian At Customers Request

(Vg) = Can Be Made Vegan At Customers Request

TABLE SHARES

House Smoked Fish Spread 13.

cream cheese, citrus aioli, capers, shallot, dill, green onion, sriracha aioli + mojo mustard for dipping, GF multi grain crackers (GF)

Whipped + Roast Eggplant Board 14.

tahini, garlic, lemon, mint, pickled chillies, red onion, baby kale, radicchio, dried apricot, dukkah, micro cilantro, pomegranate molasses, mojo yogurt, grilled naan bread (GF-N-V-Vg)

Asian Lump Crab Dip 15.

cream cheese, cheddar, aioli, sesame oil, umami, kimchi, green onion, crispy wonton chips (GF)*

Artichoke + Brussels Sprout Dip 12.

cream cheese, gruyere + romano cheese, aioli, shallot, garlic, crispy wonton chips (GF-V)

LARGE PLATES

Beef Short Rib Drunken Noodles 32.

savory drunken sauce, red bell pepper, carrots, eggplant, baby tomatoes, purple cabbage, green onions, thai basil, pickled chillies, micro cilantro (GF)*

Grilled Fresh Catch MP

sweet pea + wild mushroom risotto, beet + smoked red onion mousse, ginger-scallion butter, apricot + white raisin chutney (GF-V-No Fish \$25)

Grilled 14 oz. Pork Porter House 26.

spiced coffee rub, apple cider demi, fuji apple butter, parsnip silk, duck fat vegetable hash (GF)

Grilled Filet Au Poivre 39.

port & pepper cream, melted shallots, wild mushrooms, garlic mashed potatoes, grilled broccolini (GF)

Seafood Mac & Cheese 28.

white truffle three cheese sauce, orecchiette, shrimp, lump crab, house bacon, sweet peas, green onions

Garden & Grain 25.

red quinoa, avocado mousse, broccolini, eggplant, baby tomatoes, sticky red cabbage, cauliflower, hazelnut crunch (GF-N-V-Vg)

KIDS PLATES

House Cut Fries & Peas + Carrots (16 & Under)

**Chicken Tenders 13. Grilled Bistro Filet 17. (GF)
Pasta & Butter or Three Cheese Sauce 13.**

Pay With Cash & Save! All prices listed are cash discounted 3.5%. If paying with credit card you will not receive the cash discount and a non-cash discount adjustment will reflect on your receipt.

Consuming raw or undercooked meat, seafood, or egg products can increase your chance of food borne illness.

HANDCRAFTED COCKTAILS

Dirty Pickled Tini (UP) 12.

hand squeezed lemon, house made pickled veggies & pickled juice, premium vodka, 2 blue cheese stuffed olives, sprig of dill

Gochu Cherry Plum Spritzer (ROCKS)* 14.

hand squeezed lime, house pepper shrub, plum puree, elvelo tequila, poblano pepper liqueur, el buho mezcal, plum wine, sparkling soda water

Blood & Smoke (ROCKS)* 13.

hand squeezed lemon, house smoky strawberry puree, ancho chile liqueur, pisco, deadwood rye whiskey, celery root liqueur

Naju Pear (ROCKS) 13.

pear puree, hand squeezed lemon, spiced chai syrup, ginger liqueur, pear liqueur, house infused asian pear rum

Lavandula (ROCKS) 13.

hand squeezed lemon & orange, lavender bitters, lavender rosemary syrup, four roses bourbon, cappelletti aperitivo, rosemary sprig, flower

Kings Cup (ROCKS) 14.

hand squeezed lime, house thyme infused syrup, crown royal, el buho mezcal, rhubarb liqueur, tempranillo wine

Canela Manzana (UP) 12.

cold pressed apple cider, hand squeezed lemon, spiced chai syrup, elderflower liqueur, house infused fuji apple caramel vodka

The Dragon (ROCKS & RED SALT RIM)* 13.

hand squeezed lime, agave nectar, orange liqueur, house infused habanero elvelo blanco tequila

Spiced Red Sangria (ROCKS) 12.

fresh squeezed lime juice, mulling spices, malbec wine, havana club white rum, orange liqueur, strawberries, apples, & oranges

Mexican Margaritas (ROCKS | UP) 12.

hand squeezed lime, agave nectar, elvelo blanco tequila, orange liqueur, choose > traditional, acai berry, raspberry, or pomegranate

Cuban Mojitos (ROCKS) 12.

muddled mint, hand squeezed lime, simple syrup, soda water, havana club white rum, choose > traditional, blackberry & ginger, or spiced pear

Moscow Mule (ROCKS) 13.

hand squeezed lime, premium vodka, ginger beer, mint, 20 oz copper mug choose from > traditional, blueberry & jalapeño, or caramel apple

Brazilian Caipirinhas (ROCKS) 13.

muddled lime, hand squeezed lime, simple syrup, novo fogo cachaca, choose > traditional, acai berry, or passion fruit

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SPARKLING WINE

GLASS

Brut Cuvee, Jean-Louis, Champagne, FR 11.
Sparkling Rose, Haute Couture, Burgundy, FR 14.

BOTTLE

Brut, Canard Duchene 375ML, Champagne, FR 53.
Brut Rose, Jean-Charles Boisset, Burgundy, FR 50.
Prosecco Rose, Bisol Jeio, Veneto, IT 40.
Prosecco, Scarpetta, Prosecco, IT 35.
Sparkler, Montinore Estate Vivace, Willamette, OR 45.

WHITE WINE

GLASS

Chardonnay, Butter, Napa, CA, 13.
Chenin Blanc, Man Family, Coastal Region, ZA 10.
Gruner Veltliner, Familie Bauer, Wagram, DE 12.
Pinot Grigio, Peter Zemmer, Alto Adige, IT 11.
Sauvignon Blanc, Chasing Venus, Marlborough, NZ 11.

BOTTLE

Albarino, Paco & Lola, Rias Baixas, SPN 44.
Chablis, Vauprin, Burgundy, FR 69.
Chardonnay, Heitz Cellar, Napa, CA 64.
Chardonnay, Hendry Unoaked, Napa, CA 54.
Chardonnay, Kumeu River Coddington, Auckland, NZ 49.
Chardonnay, Ramey, Russian River, CA 59.
Chardonnay, Rombauer, Carneros, CA 65.
Chenin Blanc, Mulderbosch, West Cape, ZA 37.
Grenache Blanc, Nomes, Emporda, SPN 36.
Grillo, Gazzera, Sicily, IT 35.
Malvasia Bianca, Saint K "Flower Bomb", Paso Robles, CA 56.
Pinot Grigio, San Pietro, Alto Adige, IT 32.
Pinot Gris, Chemistry, Willamette Valley, OR 39.
Riesling, Kessler "R", Rheingau, DE 35.
Riesling, St. Urbans-Hof, South, Mosel, DE 45.
Sancerre, Domaine de Saint-Pierre, Loire, FR 54.
Sauvignon Blanc, Groth, Napa, CA 55.
Sauvignon Blanc, RATA, Marlborough, NZ 36.
Sauvignon Blanc, Tora Bay, Martinborough, NZ 43.

Torrortes Classico, Sottano, Mendoza, ARG 35.
Verdejo, Nisia Las Suertes, D.O. Rueda, SPN 50.
Vermentino, Prelius Maremma, Tuscany, IT 44.
Vinho Verde DOC, Vera, Basto, PT 33.

ROSE

GLASS

Rose, "ZOE" Skouras, Peloponnese 11.

BOTTLE

Rose, Chateau De Trinqueddel, Tavel, FR 47.
Rose, Chateau Miraval, Provence, FR 53.
Rose, Lamoreaux Landing, Finger Lakes, NY 33.
Rose, Out East, Provence, FR 36.
Rose, Illahe Estate, Willamette, OR 46.

RED WINE

GLASS

Blend, Secret Indulgence "Chronology", ST. Helena, CA 13.
Cabernet, Be Human, Columbia, WA 11.
Pinot Noir, Lucas & Lewellen, Central Coast, CA 12.
Tempranillo, Altos Ibéricos Crianza, Rioja, SPN 12.

BOTTLE

Amarone, Buglioni, Valpolicella, IT 90.
Blend Bordeaux, Trione "Henry's" Geyserville Ranch, Sonoma, CA 62.
Blend Bordeaux, Desparada Sackcloth & Ashes, Paso, CA 66.
Blend Bordeaux, Shafer TD-9, Napa, CA 100.
Blend Cabernet, Legend Vineyard Exclusive, Napa, CA 79.
Blend Grenache, Domaine "La Garrigue", Cotes Du Rhone, FR 48.
Blend Primitivo, Miali Settarte, Puglia, IT 59.
Blend Sangiovese, "Pleiades XXVII" Old Vines, 56.
Blend Tempranillo, Fita Preta Tinto, Alentejo, PT 49.
Cabernet Franc, Tamarack Cellars, Columbia, WA 52.
Cabernet, Canvasback Red Mountain, Columbia, WA 55.
Cabernet, The Prisoner "Cuttings", Napa, CA 79.
Cabernet, Raymond "Generations", Napa, CA 225.
Cabernet, Rustenberg Stellenbosch, Simonsberg, ZA 46.

Cabernet, Silver Oak, Alexander Valley, CA 120.
Carmenere, Casa Silva, Colchagua, CL 39.
Grenache, Clarendon Hills, McLaren Vale, AUS 55.
Malbec, Luca Old Vine, Mendoza, ARG 65.
Malbec, Sottano Reserva, Mendoza, ARG 53.
Malbec, Alma Negra, Mendoza, ARG 48.
Merlot, Duckhorn, Napa, CA 59.
Monastrell, Barahonda Barrica, Murcia, SPN 42.
Nerello Mascalese, Archineri Pietradolce, Sicily, IT 59.
Pinot Noir, August Kessler, Rheingau, DE 48.
Pinot Noir, Planet Oregon, Dundee, OR 46.
Pinot Noir, Alexander Valley, Sonoma, CA 55.
Pinot Noir, Martinelli Bella Vigna, Russian River, CA 75.
Pinotage, Barista, Paarl, ZA 35.
Shiraz, Molly Dooker 'The Boxer', South, AUS 59.
Syrah, JL Chave Offerus, Rhone, FR 58.
Syrah, Tenet The Pundit, Columbia Valley, WA 55.
Tempranillo, Fabilest, Santa Barbra, CA 52.
Tempranillo, JC Vizcarra, Ribera del Duero, SPN 59.
Tempranillo, La Antigua Crianza, Rioja, SPN 46.
Tempranillo, Celeste Crianza, Ribera del Duero, SPN 48.
Zinfandel, The Prisoner "Saldo", Napa, CA 65.
Zinfandel, Rombauer, Napa, CA 68.

REFRESHMENTS

Fresh Squeezed Limeade 6.
Fresh Squeezed Lemonade 6.
Fresh Squeezed Arnold Palmer 6.
Pomegranate & Blueberry Shirley Temple 5.
Virgin Traditional Margarita 6.
Virgin Traditional Mojito 7.
Virgin Berry Mojito 8.
Virgin Moscow Mule 5.
Coca-Cola 5.
Diet Coke 5.
Sprite 5.
Seagram's Ginger Ale 5.
Tonic 5.
House Bottled "Still" Water 2.
San Pellegrino "Sparkling" 500 ML Bottle 5.
Acqua Pana "Still" 500 ML Bottle 5.
Cranberry Juice 5.
Pineapple Juice 5.
Orange Juice 5.
Grapefruit Juice 5.
Lavazza Gran Selezione Coffee 4.
Lavazza Decaffeinated Classico 4.
Hot Tea (Ask Server For Selection) 4.