



COTTON ROW RESTAURANT

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Menu Prices — August 23, 2026

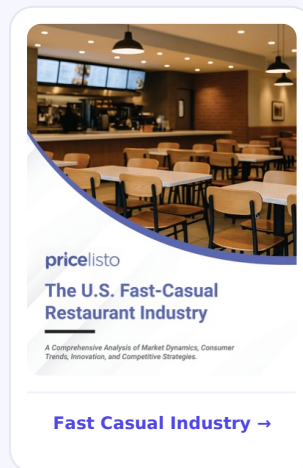
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Most Ordered

ITEM	PRICE
Southern Fried Green Tomatoes red pepper aioli, cotton row hot sauce	\$15.00
Braised Black Angus Beef Short Ribs portobello mushroom, arugula, blistered tomato, creamy yellow grits, bordelaise sauce	\$47.50
Hot Honey Ora King Salmon southern slaw, fried pickle, warm bacon potato salad, comeback sauce	\$43.75
Grilled Certified Black Angus Beef Maine lobster mac and cheese, broccolini, bordelaise sauce **note** All steaks will be prepared to the requested temper...	\$58.75
Roasted Beet Salad goat cheese, arugula, toasted walnut, provençal vinaigrette	\$17.50
Roasted Gulf Red Snapper Rock Shrimp, Summer Succotash, Basil, Pink Lemon Butter	\$55.00
Maine Lobster Risotto "Fungalicious" Mushrooms, Aged Parmesan, Madeira Sauce	\$28.75
Cornmeal Crusted Apalachicola Oysters tomato-horseradish remoulade	\$20.00
Cotton Row 8-Ounce Wagyu Burger Shaved Country Ham, Aged Cheddar, Hickory Aioli, Parmesan Fries	\$35.00
Parmesan Truffle French Fries aged parmesan, hickory aioli	\$11.25
Porcini And Truffle Mushroom Ravioli shaved porcini, beef short rib, aged parmesan, gremolata	\$35.00
Grilled Hearts of Romaine Lettuce charred cherry tomato, shaved parmesan, aged balsamic, creamy parmesan dressing	\$17.50

Starters

ITEM	PRICE
Parmesan Truffle French Fries (Starters) aged parmesan, hickory aioli	\$11.25
Southern Fried Green Tomatoes (Starters) red pepper aioli, cotton row hot sauce	\$15.00
Southern Seafood Chowder clams, shrimp, gulf fish, applewood bacon, smoked heirloom tomatoes	\$15.00
Cornmeal Crusted Apalachicola Oysters (Starters) tomato-horseradish remoulade	\$20.00

Features

ITEM	PRICE
Maine Lobster Risotto (Features) "Fungalicious" Mushrooms, Aged Parmesan, Madeira Sauce	\$28.75
Lightly Seared Sea Scallops Parsley Orzo, Crispy Pork Belly, Thai Basil	\$27.50
Grilled Hearts of Romaine Lettuce (Features) charred cherry tomato, shaved parmesan, aged balsamic, creamy parmesan dressing	\$17.50

ITEM	PRICE
Butter Lettuce Salad bosc pear, pomegranate arils, radish, pistachio, dijon vinaigrette	\$17.50
Roasted Beet Salad (Features) goat cheese, arugula, toasted walnut, provençal vinaigrette	\$17.50
Entrees	
ITEM	PRICE
Braised Black Angus Beef Short Ribs (Entrées) portobello mushroom, arugula, blistered tomato, creamy yellow grits, bordelaise sauce	\$47.50
Roasted Gulf Red Snapper (Entrées) Rock Shrimp, Summer Succotash, Basil, Pink Lemon Butter	\$55.00
Black Bass Muniere Buttered Corn Risotto, Black Truffles, Parsley and Fennel Salad	\$52.50
Grilled Certified Black Angus Beef (Entrées) Maine lobster mac and cheese, broccolini, bordelaise sauce **note** All steaks will be prepared to the requested temper...	\$58.75
Cotton Row 8-Ounce Wagyu Burger (Entrées) Shaved Country Ham, Aged Cheddar, Hickory Aioli, Parmesan Fries	\$35.00
Porcini and Truffle Mushroom Ravioli (Entrées) shaved porcini, beef short rib, aged parmesan, gremolata	\$35.00
Hot Honey Ora King Salmon (Entrées) southern slaw, fried pickle, warm bacon potato salad, comeback sauce	\$43.75