



DINNER MENU

We endeavor to bring the freshest and highest quality ingredients to every meal we offer.

SIGNATURE ENTREES

All entrées are served with bread and our house salad.

Filet Mignon

A 10oz center cut of Angus Beef Tenderloin, lightly seasoned and laced with a sherry raisin demi-glace. 34

Bourbon Soaked 16oz Pork Chop

Chargrilled loin chop with apricot brandy demi-glace. 28

New York, New York

Certified 12oz Black Angus Sirloin Strip pan seared with cognac, green pepper corn, demi-glace, potato, assorted vegetables and topped with Maytag Bleu cheese and mushrooms. 29

Sautéed Shrimp in Chardonnay Dijon Sauce

Black Tiger Shrimp sautéed in Garlic Butter and Chardonnay, then coupled with a creamy dijon mustard sauce served with vegetable du jour. 22

Fresh Market Catch

Chef's choice of the best on the market, right off the boat and to our kitchen. Served with yellow rice pilaf and vegetable du jour. Market Price

Stuffed Chicken

Jumbo chicken breast stuffed with herbed goat cheese, baby spinach, sun-dried tomatoes and marinated portabellas. Served with medallioned sun-dried tomato cream sauce, yellow rice pilaf and vegetable du jour. 22

Wild Mushroom Ravioli with Chicken

Petit Raviolis with wild mushrooms, sautéed in a creamy portabella sauce, tossed with blackened chicken, dusted with parmesan cheese and served with vegetable du jour. 24

Lolly Pop Veal Chop

Prime chop topped with wild mushroom cognac and served with garlic potatoes and spinach. 31

The Fox Signature Dish:

Crisp Maple Leaf Duckling

Crisp duck breast served with orange Swedish Loganberry sauce, assorted vegetables and wild rice. 27

APPETIZERS

007 Crab Cakes

Twin cakes of sweet white lump crab meat, onions and peppers, grilled golden brown. Served with pineapple salsa and Key Lime Aoll. 16

Stuffed Portabella

Marinated Portabella mushrooms topped with crab meat, baby spinach, sun-dried tomatoes and herbed goat cheese. 14

Ahi Tuna Sashimi

Sushi grade tuna, marinated in ginger orange soy, served with mixed baby greens, wasabi and asian chili sauce. 15

Colossal Shrimp Cocktail

Flown in from South East Asia, especially for The Fox, served with our own sweet and spicy cocktail sauce. 17

SOUPS & SALADS

Our Signature Soup

South Carolina She-Crab Soup

Pure Jumbo lump blue crabmeat.

Cup 8 / Bowl 10

Julius Ceasar Salad

This traditional mix of Romaine lettuce, grated parmesan cheese, creamy dressing, signature Fox croutons is mixed and piled high in a chilled jumbo bowl. 7

Add Chicken. 14 / Add Shrimp. 15

The Capris

Baby greens, juicy beefsteak tomatoes, and fresh buffalo mozzarella drizzled with imported olive oil and a balsamic reduction, garnished with basil and cracked peppercorn. 9

SWEET CONFECTIONS

Wild Berry Crème Brule

Sweet Egg Custard and mixed berries, topped with caramelized sugar and served with a Vienna cookie and whipped cream. 8

The Fox Molten Chocolate Cake

Moist chocolate cake baked with a creamy chocolate center, topped with whipped cream and berries. 8

Grandma's Apple Tart

Granny Smith Apples layered in a delicate pastry shell and laced with caramel sauce and whipped cream, then dusted with cinnamon sugar. 8

Fried Banana Foster Cheesecake

Bananas, caramel, and sweet cream cheese, wrapped in a fine pastry, deep fried and served with fresh bananas, caramel sauce and topped with whipped cream. 8 *Add ice cream. 9*