
APPETIZERS

Award Winning Crawfish Beignets

with Tabasco syrup

Nine dollars

Fried Green Tomatoes with goat cheese
& tomato chutney

Eight dollars

Pulled Pork Eggroll with BBQ sauce,
hot mustard & peach chutney

Seven dollars

Classic Oysters Rockefeller with fresh spinach,
smoked bacon, asiago cheese & sambuca

Twelve dollars

Crispy Calamari with pickled peppers,
citrus chile glaze & feta cheese

Ten Dollars

Chilled Shellfish Plate with Bluffton oysters,
local shrimp, North Carolina Smoked sea scallop &
seared yellowfin tuna bloody mary cocktail sauce
& sweet chili teriyaki sauce

1 person, Fifteen Dollars – 4 people, Fifty-Five Dollars

8 people, One Hundred Dollars

SOUPS & GREENS

French Onion Soup by the crock,
with sweet onions and baby Swiss cheese

Eight dollars

Shrimp Bisque with fresh local shrimp,
truffle oil and sherry

Eight dollars

Baby Arugula Salad with herb balsamic vinaigrette,
blue cheese, pumpkin seeds & dried cranberries

Eight Dollars

Spinach Salad granny smith apples, roasted
butternut squash, applewood smoked bacon,
honey mustard vinaigrette and parmesan custard

Eight Dollars

EVENING SANDWICHES

8 oz. Certified Angus Beef® Burger with lettuce,
tomato, shaved red onions & sweet pickles

Eleven dollars

Local Flounder Po'Boy with shaved lettuce,
vine ripe tomatoes & homemade remoulade

Eleven dollars

ENTRÉES

**Wild Georgia Shrimp & Smoked Cheddar Stone
Ground Grits** with smoked bacon & rosemary barbecue

Twenty-two dollars

Pan Seared Jumbo Scallops with crab risotto,
wilted arugula & lemon herb truffle butter

Twenty-eight dollars

Grilled Tuna with smokey black beans, coconut
curry sauce, papaya habanero salsa & yucca chips

Twenty-eight dollars

Vic's Jumbo Crab Cake eight ounce crab cake,
crab risotto & sweet corn sauce with arugula

Twenty-eight dollars

Pecan Crusted Local Flounder with citrus honey butter
sauce & house made andouille sausage-potato hash

Twenty-five dollars

Grilled Ribeye with roasted garlic mashed potatoes,
house made Worcestershire sauce, sautéed
haricots verts & crispy parsnips

Thirty dollars

Brown Sugar Cured Double Cut Pork Chop with
whipped sweet potatoes & caramelized Vidalia
onion demi glace

Twenty-five dollars

Pan Roasted Tanglewood Farms Organic Chicken

Breast sweet potato fritters, country ham,
haricots verts & sweet tea lemon jus

Twenty-three dollars

Grilled Filet Mignon Maytag blue cheese,
crispy onions, thyme roasted new potatoes,
walnuts & port wine demi glace

Thirty dollars

Braised Lamb Shank wild mushroom risotto,
roasted thyme grape tomatoes, natural braising jus

Twenty-six dollars

Sautéed Local Grouper celery root purée,
country ham, asparagus & mustard herb vinaigrette

Twenty-nine dollars

Crawfish Penne crawfish tossed with roasted peppers,
house made andouille sausage, penne pasta
& Creole cream sauce

Twenty-two dollars

Southern Meatloaf with crispy onions, sautéed
haricots verts, roasted garlic mashed potatoes
& glazed with Vic's BBQ sauce

Fifteen dollars