



Hot & Cold

- * **Seafood Gazpacho** 7.
Shrimp and crab, avocados, tomatoes, chopped cilantro
- Chowder** 7.
New England style, clams, potatoes, onions, celery
- * **Soup du jour** 7.
Chef's recipe, seasonal, local ingredients
- * **Grilled Romaine** 7.
Clemson blue cheese, bacon lardons, cherry tomatoes, vinaigrette
- Traditional Caesar Salad** 7.
Chopped romaine, garlic croutons, house-made dressing

Small Plates

- Southern Fried Green Tomatoes** 8.
With a dill shrimp and crab salad
- * **Charleston Rockefeller** 9.
Local select oysters, wilted collard greens, parmesan
- * **Carolina Crab Cakes** 11.
Jumbo lump blue crab, mesclun greens, Tabasco reduction
- Maple Leaf Duck Breast** 11.
Espresso rubbed, with pickled beet and red cabbage slaw
- * **Shrimp and Grits** 15.
Stone-ground grits, local shrimp, andouille sausage, lobster cream sauce

Large Plates

Includes one side.

- * **Seafood Fry or Broil** 20.
Shrimp, scallops, oysters, tilapia, house remoulade
- Char-Grilled Salmon** 17.
Smoked corn relish
- Grilled Chop** 20.
Ginger and apricot chutney
- * **Pan Roasted Bone in Chicken** 17.
Seasonal vegetables, sage brown butter, natural jus
- Poached Tilapia** 18.
Balsamic and basil marinated tomatoes, blue crab meat
- * **Porcini Dusted Scallops** 21.
Fennel, apples and onions, brandy cream
- Filet Mignon** 25.
House trimmed beef, wild mushroom demi-sauce
- Choice of Surf** 6.
Carolina crab cake, day-boat scallop, sautéed shrimp
- Grilled Vegetarian** 14.
Selection of seasonal vegetables, penne pasta

Inquire about other daily selections.

Sides

- À la carte** 3.
Carolina gold grits, Collards with pork, Seasonal vegetables
Carolina wild rice, Fried okra, Blue cheese slaw, Whipped potatoes

* Denotes sustainable local products used.
A 19% gratuity will be added to parties of 6 or more.