

## DINNER APPETIZERS

Award Winning She Crab Soup with Fresh Crab, Roe, Cram and Sherry \$6/cup \$7/bowl

Chef's Soup du Jour made with the Freshest Ingredients \$6/cup \$7/bowl

Pan Fried Jumbo Lump Crab Cake with Charred Tomato Remoulade and Red Pepper Coulis \$11

Rock Shrimp Mac' n Cheese-Rock Shrimp tossed in a Cheddar Sauce with Tasso Ham, Green Onions and Cavetelli Pasta topped with Parmesan Cheese and baked Golden Brown \$10

Sautéed Littleneck Clams tossed in a Pecan Pesto Broth with Roasted Red Peppers, Sugar Snap Peas, Fresh Gorgonzola and Grilled Sourdough \$9

Southern Barbequed Shrimp and Creamy Grits with Melted Cheddar Cheese, Apple Smoked Bacon and Fresh Scallions \$9

Fried Green Tomatoes with Creamy Grits and Red Pepper Coulis \$8

Lump Crab & Artichoke Heart Au Gratin with Grilled Garlic Pita Chips \$9

Tabasco Fried Oysters over Baby Greens tossed in a Crushed Red Pepper Marmalade with Sweet Onions, Grape Tomatoes and Fresh Parmesan Cheese \$10

## SALADS

Crisp Romaine Hearts tossed with Creamy House Caesar, Rosemary Focaccia Croutons and Fresh Grated Parmesan \$7

Baked Asparagus, Vine Ripened Tomato and Fresh Mozzarella wrapped in Prosciutto Ham over Baby Greens with Toasted Almonds and a Balsamic Dressing \$8

Baby Spinach tossed with Shaved Red Onions, Candied Pecans, Gorgonzola Cheese and a Raspberry Vinaigrette \$8

## GRITS AND PASTA ENTREES

Grilled Pesto Encrusted Mahi Mahi over Creamy Grits and Fried Green Tomatoes topped with a Sun-Dried Tomato Butter \$26

Sautéed Rock Shrimp, Sea Scallops & Jumbo Lump Crab tossed in a Tomato-Garlic Broth with Basil Pappardelle Pasta, Yellow Squash, Snap Peas and Sun-Dried Tomatoes \$25

Grilled Portabella Mushroom over Red Pepper Fettuccini tossed in a Pecan Pesto with Sweet Corn, Heirloom Tomatoes, Vidalia Onions and Local Baby Spinach \$22

Southern Barbequed Shrimp and Creamy Grits with Melted Cheddar Cheese, Apple Smoked Bacon and Fresh Scallions \$22

## LOWCOUNTRY SPECIALTIES

Lowcountry Jambalaya-Sauteed Shrimp and Crawfish with Tasso Ham and Sweet Bell Peppers tossed with Red Rice and Cajun Butter \$23

Pan Fried Jumbo Lump Crab Cakes with Hoppin' John, Haricot Verts and a Charred Tomato Remoulade \$26

Queen Street Frogmore Stew-Shrimp, Smoked Sausage, Sweet Corn, Okra and Red Skin Potatoes simmered in a Tomato Broth with Green Onions and Grilled Sourdough \$23

Crispy Roasted Maple Leaf Farm Duck with Bing Cherry-Grand Marnier Glaze, Red Rice and Haricot Verts \$25

Charleston Bouillabaisse- Jumbo Shrimp, Scallops, Crawfish, Mussels, Clams and Oysters simmered in a Saffron Butter Broth with Grilled Sourdough \$24

Buttermilk Fried Chicken with Baked Mac' n Cheese, Cole Slaw and Skillet Corn Bread \$20

## GRILLED DINNERS

Grilled Rack of Lamb with Wild Mushroom Risotto and Cranberry Relish \$28

Grilled Black Peppered Yellowfin Tuna over Baby Spinach tossed in a Benne Seed Dressing with Green Apples, Peanuts, Gorgonzola Cheese and Roasted Peppers \$25

Sterling Silver Filet Mignon over Garlic Mashed Potatoes topped with Caramelized Onions, Boursin Cheese and White Truffle Demi Glaze \$30

Black Peppered NY Strip & Jumbo Tiger Shrimp with Grilled Portabella, Melted Brie Cheese, Garlic Mashed Potatoes and Demi Glaze \$28

Double Cut Pork Chop stuffed with Local Green Apples, Pecans & Brie Cheese with Garlic Mashed Potatoes, Collard Greens and Bourbon-Brown Sugar Glaze \$25

Grilled Carolina Quail with Hoppin' John, Collard Greens and a Fresh Raspberry Port Wine Reduction \$24

**\*\* Prices and availability subject to change without notice \*\***