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**FOR THE TABLE**

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**CORNMEAL DUSTED OKRA** \$7

Chili Oil and Goat Cheese

**CRISPY FRIED CALAMARI** \$8

Apricot-Shallot Sauce

**BARBECUED DUCK SPRING ROLLS** \$8

Spicy 'Pepper Vinegar' Sauce

**OYSTERS THREE WAYS** \$16

Raw, Fried, Roasted

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**FIRST COURSE**

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**SHE CRAB SOUP** \$7

Laced with Golden Sherry

**HEIRLOOM TOMATOES** \$11

Grilled Sweet Onions, Basil, Whipped

Buffalo Ricotta, Pine Nuts

**SEA SCALLOPS** \$12

Avocado-Lime Salad, Chilled

Cantaloupe Puree

**ROASTED OYSTERS** \$12

Buttery Leeks, Country Ham

& Sherry Mignonette

**SHRIMP AND GRITS** \$9

Bacon, Roasted Tomatoes, Shrimp Stock

and House-Ground Grits

**CARPACCIO OF BEEF TENDERLOIN** \$10

Arugula, Parmesan, Pickled Garlic, Pine Nuts

Herb and Parmesan 'Crostini'

**GRILLED PEACHES** \$11

Benton's Tennessee Ham, Spiced

Pecans, Goat Cheese, Mosto

**JUMBO LUMP CRAB CAKE** \$12

Roasted Corn Relish

**CORNMEAL FRIED OYSTERS** \$9

'Green Goddess' Sauce

**BUTTERBEAN AGNOLOTTI** \$9

Roasted Corn, Bacon, Tomato Confit

**JUMBO SHRIMP 'MARTINI'** \$10

Cocktail Sauce and Horseradish Cream

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**SALADS**

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**WEDGE OF ICEBERG** \$8

Cucumbers, Tomatoes and Blue Cheese-Buttermilk Dressing

**CLASSIC CAESAR** \$8

Hearts of Romaine, Parmesan Reggiano,

White Anchovies and Croutons

With Fried Oysters \$11

**SOUTHERN 'PANZANELLA'** \$9

Cornbread, Tomatoes, Cucumbers, Smoked

Ricotta Herb Vinaigrette

**WATERMELON** \$9

Goat Cheese, Arugula,

Mint-Honey Vinaigrette

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**ENTREES**

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**GRILLED WAHOO** \$24

Summer Squash, Tomatoes, Pine Nut Relish

Basil Scented Fish Broth

**SEARED SCALLOPS** \$25

Warm 'Salad' of Field Peas, Okra and Tomatoes

Bacon-Brown Butter Vinaigrette

**RED SNAPPER** \$26

Lowcountry Succotash, Bacon, Tomato Vinaigrette

**'BRAISED' SALMON** \$22

Braised in White Wine, Tomatoes and Olives

New Potato-Roasted Fennel Hash

**TRIGGERFISH** \$24

Cauliflower, Spinach, Almonds,

Dried Currants Parsley Vinaigrette

**CASHEW CRUSTED GROUPE** \$25

Hoppin' John, Green Beans, Champagne Cream

**WHOLE CRISPY FLOUNDER** \$28

Apricot-Shallot Sauce and

Sesame Cole Slaw

**FRIED SHRIMP** \$19

Vinegar Slaw, French Fries, Remoulade Sauce

**RACK OF LAMB** \$31

Roasted Sweet Onions, Tomato Confit, Spinach

Crispy Parmesan Polenta, Salsa Verde

**KUROBUTA PORK SHOULDER** \$23

Baked Field Peas, Braised Greens, Green Tomato Chutney

**KEEGAN-FILION FARMS CHICKEN** \$23

'Ratatouille' of Summer Squash, Pine

Nuts, Green Olive Sauce

**BONE-IN "COWBOY" RIB EYE STEAK** \$36

Roasted Shallot Butter, Green Beans and Roasted Potatoes

**NEW YORK STRIP** \$38

Maytag Blue Cheese, Onion Marmalade

and Roasted Potatoes

**ROASTED DUCK BREAST** \$22

Peaches, Duck Confit, Toasted Farro, Blackberries

**FILET MIGNON** \$26

Potato Puree, Green Beans, Bordelaise

**"SURF AND TURF"** \$36

Filet Mignon, Jumbo Lump Crab Cake,

Potato Puree, Green Beans and Béarnaise Sauce

**FRIED PORK CHOP** \$20

Creamy Grits, Braised Greens, Tomato Jam