

Soups & Salads

Ms. Bertha's She Crab	4.95
Dry sherry, lump crab	
Iceberg Wedge Salad	5.95
Buttermilk-blue cheese dressing, tomatoes, apple-wood smoked bacon, cucumbers	
Chef Isaac's Gumbo	4.95
Okra, chicken, Cajun sausage	
Spinach Salad	5.95
Goat cheese, caramelized onions, spiced pecans, honey-balsamic vinaigrette	

Appetizers

Fried Alligator	7.50
Honey-jalapeno dressing	
Lowcountry Crab Cake	8.95
Creamy tomato okra sauce, fried leeks	
Mussels Palmetto	7.95
Vidalia onions, Palmetto lager broth, cherry tomatoes, spinach	
Hot Crab Dip	8.95
Blend of cheeses, roasted corn, dry sherry, garlic crostinis	
Pimento Cheese Fritters	5.95
Green tomato jam	
Fried Green Tomatoes	8.50
Pecan encrusted goat cheese, peach chutney	
Mac & Cheese	6.95
Country ham, smoked gouda	
BBQ Quail	8.95
Black-eyed pea salad, topped with fried leeks	

Calabash Style Seafood

Served with hoppin' johns & vegetable of the day

Farm-Raised Catfish	14.95
Bull's Bay Oysters	17.95
Carolina Shrimp	17.95
Sea Scallops	19.95
Combination	22.50
A bountiful harvest of catfish, oysters, scallops & shrimp. Substitute crabcake in place of catfish for 3.95	

Lowcountry Dinners

Shrimp & Grits	18.95
Tri-colored peppers, Vidalia onions, Cajun sausage, tasso ham & blue crab gravy	
Pan Fried Porkchop	17.95
Pimento cheese & macaroni, green beans, sundried tomatoes & country ham gravy	
Pan Seared Jumbo Scallops	23.95
Apple-wood smoked bacon grits, wilted spinach, crawfish beurre blanc	
Lowcountry Pasta	17.95
Cajun sausage, shrimp, crawfish, sweet corn, Vidalia onions, tri-colored peppers, Cajun cream	
Sweet Tea Glaze Salmon	18.95
Candied lemon & mint risotto, sautéed asparagus	
Creole Jambalaya	17.95
Shrimp, chicken, oysters, mussels & sausage, spicy tomato creole sauce	
Crab Cakes	19.95
Hoppin' johns, green beans, Cajun remoulade	
Plantation Fried Chicken	16.95
Stuffed with smoked gouda, spicy collards & country ham, buttermilk whipped potatoes, green beans	
Buttermilk Fried Chicken	15.95
Sage herbed gravy, whipped potatoes, green beans	
Roasted Duck Breast	21.95
Tomato rosemary gastrique, white cheddar potato cake, spicy broccolini	
Carolina BBQ Hanger Steak	19.95
Collard greens, hot bacon and gouda potato salad and natural jus	
Tasso Encrusted Mahi	20.95
Red bean risotto, pickled okra salad, collard greens	
Filet Mignon	25.95
Mushroom ragout, grilled asparagus, goat cheese whipped potatoes	
Seared Grouper	23.95
Goat cheese corn bread, stewed tomatoes, and a roasted corn cream sauce	