

BEGIN

- JUMBO SHRIMP COCKTAIL** 13
FRESH LEMON AND COCKTAIL SAUCE
- OYSTERS ON THE HALF SHELL** 10
MIGNONETTE AND COCKTAIL SAUCE
- LUMP CRABMEAT COCKTAIL** 13
FRESH LEMON
- PAN SEARED CRAB CAKE** 12
LUMP CRABMEAT, CHIPOTLE REMOULADE,
MIZUNA SALAD
- LOBSTER "MAC AND CHEESE"** 13
LOBSTER, WHITE CHEDDAR AND MASCAR-
PONE CHEESES, WHITE TRUFFLE OIL
- CHILLED SEAFOOD PLATTER** 39
POACHED LOBSTER TAIL, GULF SHRIMP,
FRESH OYSTERS, JUMBO LUMP CRABMEAT,
COCKTAIL & SHALLOT MIGNONETTE SAUCE

WARMTH

- CHARLESTON SHE CRAB SOUP** 7
AGED SHERRY INFUSED
- TODAY'S FRESH SOUP** 7

GREENS

- VINE RIPENED TOMATOES** 10
FRESH MOZZARELLA, VIDALIA ONIONS,
FRESH BASIL,
BALSAMIC GLAZE, E.V.O.O.
- CAESAR SALAD** 9
SHAVED PARMESAN REGGIANO, CAESAR
DRESSING, TEARDROP TOMATOES,
ANCHOVIES, HERB CROUTONS
- LIMESTONE BIBB** 8
CRISPY VIDALIA ONIONS, MAYTAG BLEU
CHEESE, BALSAMIC VINAIGRETTE

MAIN PLATES

- JUMBO LUMP CRAB CAKES** 28
YUKON GOLD MASHED, SIZZLED
SPINACH, DILL BEURRE BLANC
- SAUTEED GROUPE** 26
HERB PROVENCALE SAUCE,
JULIENED SEASONAL VEGETABLES,
PARISIAN POTATOES
- HAZELNUT CRUSTED
SEA BASS** 27
LEMON CHIVE BEURRE BLANC,
YUKON GOLD MASHED POTATOES
- FRESH SALMON** 26
GRILLED, TOPPED WITH JUMBO LUMB
CRABMEAT, DIJON CREAM SAUCE
- TWIN LOBSTER TAILS** 39
COLD WATER LOBSTER TAILS, LEMON
BUTTER, FRESH ASPARAGUS
- SHRIMP SCAMPI** 23
SUN-DRIED TOMATOES, TOMATO
CONCASSE, SPINACH, LINGUINE,
LEMON CAPER SAUCE
- VEAL SCALLOPINI PICCATA** 29
PAN SEARED, LEMON, WHITE WINE
CAPER SAUCE, PARISIAN POTATOES

STEAKS

- NEW YORK STRIP**
- SIRLOIN, 12 OZ** 33
- FILET MIGNON, 8 OZ** 35
- COWBOY RIBEYE, 22 OZ** 32
YUKON GOLD MASHED POTATOES AND FRESH
VEGETABLES ACCOMPANY ALL OF OUR STEAKS
- FILET MIGNON & LOBSTER TAIL** 37
LEMON BUTTER, GRILLED ASPARAGUS
- ADD A 6 OZ LOBSTER TAIL TO ANY STEAK ENTRÉE
FOR ONLY \$17