

MORGAN CREEK GRILL

STARTERS

LOWCOUNTRY SCALLOP CEVICHE*
LIME JUICE, CITRUS, DUSTED CHIPS 10

JUMBO SHRIMP COCKTAIL*+
TOMATO, PICKLED OKRA 17

SHRIMP OR SELECT OYSTER APP*
BUFFALO SAUCE 11

BREWED PEI MUSSELS*
GARLIC MUSTARD GREENS, CHICKPEA CROUTONS,
COCONUT CURRY CREAM SAUCE 10

POKÉ NACHOS*
TUNA, WONTONS, SRIRACHA, WAKAME 13

RED NEW BEDFORD SEA SCALLOPS*
LIME JUICE, APPLE, NATURAL REDUCTION 22

FRIED CALAMARI*
POBLANO, RED ONION PETAL, RED PEPPER MIGNONNETTE 10

FRIED GREEN TOMATOES
PIMENTO CHEESE, PEPPER JAM 10

LUMP CRAB DIP
GRILLED FLATBREAD 10

OYSTERS ROCKEFELLER*
COLLARD GREENS, BACON, PANKO, BUERRE BLANC 10

PICKLED LOCAL VEGGIES
GARLIC HUMMUS, COUNTRY OLIVE TAPENADE, FLATBREAD 10

GRILLED CHEESE DIPPERS
CHALLAH, MARINARA, DAILY SELECTION OF CHEESE 10

SOUPS / SALADS

CHARLESTON SHE CRAB SOUP 5/6 SOUP OF THE DAY 5/6

KALE CAESAR SALAD HOUSE CAESAR, CORNBREAD CROUTONS, PARMESAN 8

ICEBERG WEDGE SALAD+ TOMATO, BACON, SCALLION, BLUE CHEESE DRESSING 8

GRILLED CHICKEN SALAD+ CHERRY TOMATO, BLUE CHEESE, KALAMATA, RED ONION, WATERMELON RADISH, CHAMPAGNE VINAIGRE 8

ROASTED BEET SALAD+ RED & GOLD BEETS, WHIPPED GOAT CHEESE, CANDIED PECANS, LEMON VINAIGRE 8

CITRUS SALAD+ GRAPEFRUIT, BLOOD ORANGE, CARA CARA, POMEGRANATE, PISTACHIO, HONEY VINAIGRE 8

ANY SALAD: GRILLED SHRIMP+ 11 FRIED OYSTERS 11 SCALLOPS+ 21 CHICKEN+ 6 LUMP CRAB+ 10

LOWCOUNTRY FAVORITES

POTATO FLOUNDER*
CHEDDAR GRITS, LEMON CAPER AIOLI 19

FRIED CAPTAIN'S PLATTER*
FLOUNDER, OYSTERS, CALAMARI, FRIES, SUPERFOODS
SLAW 28

LUMP CRAB CAKES
TOMATO, STONE GROUND GRITS, LEMON CAPER AIOLI 21

SHRIMP & ORZO STUFFED FLOUNDER*
WITH JUMBO ASPARAGUS, BUERRE BLANC 24

SAUTÉED MIDDLENECK CLAMS*
WHITE WINE, PARMESAN GARLIC BUTTER, LINGUINE 10

SHELLFISH STEW*
SHRIMP, FISH, MUSSELS, CLAMS, CALAMARI, TOMATO
BROTH 26

SHRIMP & GRITS*+
BACON, GARLIC, TOMATO, LOCAL STONE GROUND GRITS 10

SHRIMP SCAMPI*
CHORIZO, CAVATAPPI, GARLIC BUTTER 10

CHEF SPECIALTIES