

Appetizers

Calamari ~ Crispy cornmeal encrusted rings and tentacles, served with marinara sauce - 7.95

Fried Oysters ~ Crispy and golden brown, served with remoulade sauce - 7.95

Three Bloody Mary

Oyster Shooters ~ Fresh raw oysters served with cocktail sauce, horseradish and Charleston chipotle Bloody Mary mix - 4.95

Maryland Crab Cake ~

Our signature jumbo lump Blue crab cake, served with lemon caper aioli - 9.49

Crispy Pork Potstickers ~

Asian dumplings with a Kimchi coleslaw and Ponzu dipping sauce - 8.95

Buffalo Wings ~

Half dozen hot wings, served with celery and blue cheese dressing - 7.95

Mussels, Your Way ~ Fresh mussels, available in a traditional white or red sauce with grilled baguette - 10.49

Seared Ahi ~ Sushi grade Ahi tuna, seared rare on a bed of wakami seaweed salad with a wasabi drizzle - 11.95

Drunken Shrimp Cocktail ~

Juniper infused jumbo shrimp served chilled with cocktail sauce and Spanish olive brochette - 9.95

Loaded Potato Chips ~

Homemade potato chips with blue cheese fondue, diced bacon and scallions with essence of white truffle oil - 9.95

Soups

She Crab Soup

Cup: 6.49 Bowl: 8.49

Low Country Seafood Gumbo

Cup: 5.49 Bowl: 7.49

Salads

Sunset Bay Salad

Artisan greens, shaved fennel, cherry tomatoes, pickled red onions, carrots Julienne, and Balsamic molasses vinaigrette - 6.95

Warm Spinach Salad

Spinach, diced bacon and hard boiled eggs tossed in a warm bacon vinaigrette, topped with roasted tomato chutney and goat cheese - 8.49

Candied BLT Salad

Iceberg wedge salad topped with blue cheese crumbles, candied bacon, cherry tomatoes and blue cheese dressing - 7.95

Caesar Salad

Romaine hearts tossed in Caesar dressing with Asiago panna cotta and parmesan tuile - 8.49

Duck Prosciutto Salad

Baby arugula, shaved smoked duck prosciutto, tangerines and hazelnut sherry vinaigrette - 12.95

Sapphire Shrimp Salad

Artisan greens tossed in a shallot red wine vinaigrette, juniper infused jumbo shrimp, tomatoes, carrots, cucumbers, pickled red onions and Spanish olives - 11.95

Dinner Entrees

Rosemary Encrusted Prime Rib

Slow roasted prime rib, whipped Bousin potatoes, medley of seasonal vegetables with creamy horseradish sauce and sage au jus

12 oz. - \$24.95

16 oz. - \$30.95

24 oz. - \$38.95

Maryland Crab Cakes

Hand-picked, jumbo lump blue crab cakes with lemon caper aioli, Adobo corn salad and pommes frites

21.95

Carolina BBQ Pork Rack

Half rack of slow roasted pork ribs with a South Carolina barbeque sauce, house fries and spinach cheddar coleslaw

18.95

Salmon Puttanesca

Tuscan pesto grilled Atlantic salmon on a bed of spaghetti, tossed with Kalamata olives, capers and onions in a rich tomato sauce, served in a crispy parmesan bowl

18.49

Macadamia Crusted Mahi Mahi

Locally caught and oven roasted with a grapefruit beurre blanc, Boursin whipped potatoes and medley of seasonal vegetables

19.95

Beef Tomahawk

18 oz. bone-in, Guinness braised short ribs with roasted vegetable demi-glace, Bousin whipped potatoes and crispy parsnips

37.95

Bronzed Jumbo Sea Scallops

Pan seared jumbo Diver scallops, "Yankee" grit cake, shrimp, corn and baby lima bean succotash

21.95

Sunset Bay Shrimp Platter

Crispy shrimp, sweet potato fries, medley of season vegetables, Hoppin' John hushpuppies and lemon caper aioli

18.95

Seafood Cioppino

(Fisherman's Stew)

Clams, mussels, shrimp, calamari and seasonal fish in a rich saffron tomato broth with grilled baguette

21.95

Potato & Zucchini Crusted Grouper

Duet of pimento coulis and sweet corn puree, "Yankee" grit cake and medley of seasonal vegetables

21.95

Chicken Saltimbocca

Prosciutto wrapped, pan roasted chicken breast with black forest mushroom Marsala sauce and garden herb pasta

16.95

Seafood Trio

Crispy shrimp, seasonal fish and oysters with lemon caper aioli, served with sweet potato fries and a medley of seasonal vegetables

21.95

Low Country Boil

Shrimp, Clams, Mussels, Blue crab, Andouille sausage, corn, Vidalia onions and red potatoes

24.95

Live Maine Lobster

Choose your lobster right out of our tank, with drawn butter, parmesan risotto cake and medley of seasonal vegetables

Market Price

** Upon request, all allergy and dietary considerations will be accommodated by the chef*

Wine Menu

House Wines (California)

Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot and Cabernet Sauvignon

\$5.00 ~ Glass \$19.00 ~ Bottle

Sparkling Wines & Champagne

CHANDON SPLIT ~ California	\$8	
KENWOOD BRUT ~ Sonoma County, CA	\$5	\$26
RIONDO PROSECCO ~ Veneto, Italy	\$5	\$26
CHANDON BRUT ~ California	\$8	\$44
MARQUIS LATOUR ~ Champagne, France	\$56	
VEUVE CLICQUOT ~ Champagne, France	\$78	

Intriguing Whites

MEZZACORONA PINOT GRIGIO ~ Della Dolomiti, Italy	\$5	\$19
RAIMAT ALBARINO - Catalunya, Spain	\$7	\$26
J PINOT GRIS - California	\$9	\$36
SANTA MARGHARITA PINOT GRIGIO Trentino, Alto Adige, Italy		\$45
CHATEAU ST. MICHELLE REISLING ~ Columbia Valley, WA	\$6	\$22

Sauvignon Blanc

KENWOOD SAUVIGNON BLANC ~ Sonoma County, CA	\$7	\$26
OYSTER BAY SAUVIGNON BLANC ~ Marlborough, New Zealand	\$8	\$29
FERRARI-CARANO FUME BLANC ~ Sonoma County, CA	\$9	\$29
GROTH SAUVIGNON BLANC ~ Napa Valley, CA		\$44
CAKEBREAD SAUVIGNON BLANC ~ Napa Valley, CA		\$56

Chardonnay

KENWOOD YULUPA CHARDONNAY ~ Sonoma County, CA	\$6	\$22
WILLIAM HILL CHARDONNAY ~ Napa Valley, CA	\$7	\$24
RODNEY STRONG CHALK HILL CHARDONNAY ~ Sonoma County, CA	\$10	\$34
BR COHN SILVER LABEL CHARDONNAY ~ North Coast, CA		\$34
ARTESA CARNEROS CHARDONNAY ~ Napa Valley, CA		\$38
LOUIS LATOUR POUILLY FUISSE ~ Maconnais, France		\$42
SONOMA CUTRER CHARDONNAY ~ Sonoma Coast, CA		\$42
CAKEBREAD CHARDONNAY ~ Napa Valley, CA		\$68

Pinot Noir

KENWOOD YULUPA PINOT NOIR ~ Sonoma County, CA	\$7	\$26
HOB NOB PINOT NOIR ~ Vins de Pays, France	\$7	\$26
MARK WEST PINOT NOIR ~ California		\$28
DAVID BRUCE PINOT NOIR ~ Sonoma Coast, CA		\$50
PANTHER CREEK PINOT NOIR ~ Willamette Valley, OR		\$58

Merlot

KENWOOD YULUPA ~ Sonoma County, CA	\$7	\$26
KENDALL JACKSON ~ Sonoma County, CA	\$10	\$36
FRANCISCAN ~ Napa Valley, CA		\$42
SWANSON ~ Napa Valley, CA		\$54
DUCKHORN ~ Napa Valley, CA		\$76

Cabernet Sauvignon

KENWOOD ~ Napa Valley, CA	\$7	\$26
RODNEY STRONG ~ Russian River Valley, CA	\$9	\$26
HESS ESTATE ~ Central Coast, CA	\$10	\$26
BR COHN SILVER LABEL ~ Sonoma County, CA		\$40
KENWOOD JACK LONDON ~ Sonoma County, CA		\$56
FAUST ~ Napa Valley, CA		\$68
JORDAN ~ Napa Valley, CA		\$82
SILVER OAK ~ Alexander Valley, CA		\$104
CAKEBREAD ~ Napa Valley, CA		\$142
GROTH RESERVE ~ Napa Valley, CA		\$215

Zinfandel

RAVENSWOOD ZINFANDEL ~ California	\$6	\$22
KENWOOD ZINFANDEL ~ Sonoma County, CA	\$8	\$30
HAYMAN AND HILL RESERVE ZINFANDEL ~ Sonoma County, CA		\$34
MURPHY GOODE LIARS DICE ZINFANDEL ~ Sonoma County, CA		\$38

Intriguing Reds

APOTHIC RED BLEND ~ California	\$7	\$26
EDNA VALLEY SYRAH ~ San Louis Obispo, CA	\$8	\$30
ST. HALLETT FAITH SHIRAZ ~ Barossa Valley, Australia	\$10	\$36
STAGS LEAP PETITE SYRAH ~ Napa Valley, CA		\$58
SEPTIMA MALBEC ~ Mendoza, Argentina	\$7	\$26
ANITGAL UNO MALBEC ~ Mendoza, Argentina		\$30
BILBAINAS VINA ZACO RIOJA/TEMPRANILLO ~ Spain		\$30
CHATEAU ROC SEGUR ~ Bordeaux, France	\$9	\$32
GUIGAL COTES DU RHONE ~ Cotes Du Rhone, France	\$11	\$38
CHATEAU MONT-REDON CHATEAUNEUF-DU-PAPE ROUGE ~ Rhone Valley, France		\$68
TANTO SANGIOVESE LORETO APRUTINO ~ Montesilvano, Italy	\$7	\$26
TIAMO ORGANIC CHIANTI DOCG ~ Tuscany, Italy	\$8	\$28
TOMAILOLO SUPER TOSCANA BLACK LABEL ~ Tuscany, Italy		\$46