

Tappatzers

Sweet Potato Lobster Cakes	\$8
Carolina Shrimp and Grits	\$10
Sesame Encrusted Tuna	\$9
Lowcountry Jumbo Lump Crab Cake	\$9
Coconut Encrusted Shrimp	\$9
Sesame Chicken Tenders	\$7

Soups & Salads

Today's Fresh Soup	MKT
French Onion Soup Au Gratin	\$5
	Side Meal
Caesar Salad	\$4 \$7
Café Salad	\$4 \$7
Fresh Spinach Salad	\$4 \$7
Tart Apple Salad	\$4 \$7
Caprese Salad	\$10

Pastabilities

We take pride in serving you some of the most tempting and colorful dishes on the Island!

Penne Pingnoli Pasta	\$15
<i>Penne pasta with garlic, kalamata olives, spinach and sundried tomatoes topped with roasted pine nuts</i>	
Oriental Stir Fry	\$17
<i>Jumbo shrimp and grilled chicken sautéed with seasonal vegetables in a sesame and ginger spiced teriyaki glaze, served over linguini</i>	
Penne Alfredo	\$18
<i>Shrimp, scallops and Chorizo sausage tossed with our famous Alfredo sauce topped with chopped tomato and scallions</i>	
Linguini and Meatballs	\$14
<i>With homemade marinara sauce and Italian meatballs</i>	
Wild Mushroom Ravioli	\$18
<i>With tomato, scallions, jumbo lump crab and sherried lobster sauce</i>	
Pesto Scallops	\$17
<i>Tender jumbo sea scallops tossed in pesto, linguini and sundried tomatoes (may substitute chicken for scallops)</i>	

Entrées

Chef's Catch of the Day	MKT
<i>Ask your server about today's selection</i>	
Sautéed Mahi-Mahi with Jumbo Shrimp	\$18
<i>With roasted garlic in a sherried lobster sauce</i>	
Grilled Salmon	\$18
<i>Topped with garlic butter sauce</i>	
Crab Cakes	\$18
<i>Our own homemade jumbo lump crab cakes served with a creamy whole grain mustard sauce</i>	
Carolina Shrimp and Grits	\$19
<i>Sautéed shrimp and cheesy pepper stone ground grits topped with a lobster bacon sauce</i>	

Entrées (cont.)

Sweet Potato Lobster Cake	\$18
<i>Three pan seared cakes with a sherried lobster sauce</i>	
Grilled Chicken Parmesan	\$16
<i>Grilled chicken over sautéed garlic spinach topped with parmesan cheese and homemade marinara sauce</i>	
8 oz. Filet Mignon	\$26
<i>With a brandied gorgonzola demi glaze</i>	

Brick Oven Pizza

	Individual	Medium
Five Cheese	\$7	\$13
<i>Mozzarella, fresh parmesan, feta, asiago and swiss cheese with red sauce</i>		
Roasted Vegetable	\$8	\$14
<i>Eggplant, broccoli, succhini, plum tomatoes, red and yellow peppers with mozzarella cheese</i>		
Scampi	\$9	\$15
<i>Fresh garlic, basil, shrimp, mozzarella and fresh grated parmesan with garlic and olive oil sauce</i>		
Greek	\$8	\$14
<i>Feta, plum tomatoes, Kalamata olives, yellow peppers, dash of oregano with sundried tomato sauce</i>		
Cordon Bleu	\$8	\$14
<i>Ham, baby swiss, grilled chicken with cilantro and marinara sauce</i>		
Seafood Marinara	\$10	\$17
<i>Shrimp, scallops, jumbo crab, red sauce and mozzarella cheese garnished with fresh parmesan and basil</i>		
The Classic	\$9	\$15
<i>Sausage, pepperoni-portabella mushrooms, onions and red peppers with red sauce</i>		
Bacon, Spinach and Tomato (BST)	\$8	\$14
<i>Bacon, spinach and tomato with mozzarella and feta cheese with a garlic and olive oil sauce</i>		
Mesquite Grilled Chicken	\$8	\$14
<i>Peppers, shiitake mushrooms, red onions, grated mozzarella and fresh minced cilantro</i>		
Chicken and Broccoli Alfredo	\$8	\$14
<i>Mesquite grilled chicken, fresh broccoli and mozzarella cheese with our creamy homemade Alfredo sauce</i>		
Mexican	\$8	\$14
<i>Cheddarjack, pulled pork, jalapenos, topped with pico de gallo</i>		
Margarita	\$8	\$14
<i>Fresh mozzarella, tomatoes and fresh bsil</i>		
Build Your Own Wood-Fired Pizza	\$7	\$10
<i>Your choice of homemade red sauce, pesto or our garlic and olive oil sauce topped with our fresh grated mozzarella. Then add your choice of our specialty toppings.</i>		