



L I V E O A K
lowcountry-inspired cuisine

STARTERS

Half Shell Oysters 2 each
cocktail sauce • celery mignonette • benne seed black pepper crackers

Lump Crab Cake 13
herb salad • simple lemon vinaigrette • remoulade

Grilled Shrimp 13
grit cake • andouille • red-eye gravy

Grilled Chicken Tenders 9
roasted cauliflower • collard pesto • buttermilk tzatziki

Fried Green Tomatoes 9
citrus remoulade

SOUPS

Chicken Gumbo 7
andouille • rice

Chef's Daily Soup 6

SALADS

Garden Green Salad 7
field greens • tomatoes • cucumbers

Caesar 8
parmesan potato chip

Baby Beet & Kale 8
candied walnuts • honey-thyme vinaigrette

Fresh Spinach 9
strawberries • grape tomatoes • toasted pecans • bacon

+ grilled chicken 8 • grilled shrimp 8 • grilled salmon 8
+ goat cheese • manchego cheese 2

BRICK FIRED PIZZAS

Choice of traditional thin crust, whole wheat or gluten-free

Carolina Simplicity 11
tomatoes • fresh mozzarella • basil

Lowcountry Pulled Pork 12
roasted poblanos • peaches • brie

BBQ Pulled Chicken 14
dates • Clemson blue • almonds

Blue Ridge 13
smoked shiitakes • onion marmalade • taleggio



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SOUTHERN SPECIALTIES

Crab Cakes 28

grape tomatoes • sweet corn • sweet potato haystack

Seafood Pappardelle Pasta 24

lump crab • scallops • shrimp • artichokes

Boneless Lamb Chops 28

bacon wrapped • curried butternut squash • kale

Shrimp & Grits 28

andouille • creole sauce

Daily Catch market price

locally caught • simply prepared

Bone-In Pork Chop 27

collards • sweet potato hash • pecan-citrus relish

Fried Chicken 23

collards • mashed yukon golds • pickled pepper jam

CERTIFIED ANGUS STEAKS

Our flame-grilled steaks are served with choice of two sides & housemade steak sauce.

Manhattan Style Bone-In Strip 12 oz. 29

eye of the short loin

Filet Mignon 6 oz. 24 / **10 oz.** 35

heart of the tenderloin

Sides 5

farm vegetable • collards • Kennett Square mushrooms • sweet potato hash
mashed yukon golds • truffle fries • Clemson blue mac & cheese

LIVE OAK VEGETARIAN TASTING

This tasting is prepared free of dairy and gluten.

Three Courses 34

First

Butternut Squash Bisque

sweet onion haystack

Second

Carolina Rice & Black-Eyed Pea Fritters

edamame & roasted corn succotash • tomato coulis

Third

Chilled Watermelon with Mint and Watermelon Gelato

pecan-balsamic syrup

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY & SOUTHERN SENSIBILITY

Our family of Certified South Carolina Providers

Yon Family Farms, Ridge Spring, SC • Sea Eagle Seafood Market, Beaufort, SC

Birney's Foods, Moncks Corner, SC • Keegan-Fillion Farms, Walterboro, SC • Clayton Rawl Farms, Lexington, SC

Coleman Natural Chicken, Anderson, SC