

APPETIZERS

Calamari 8.5

spicy marinara • thai sweet chili mayo

Fried Green Tomato 9

creole kale & cabbage slaw • tomato-serrano jam • feta

Petite Lump Crab Cakes 14

scallion rémoulade

Bacon-Wrapped Scallops 13

grilled SC peaches • barbecue sauce

Crispy Local Oysters 11.5

black-eyed pea salad • sweet chili mayo

Grilled Lowcountry Chicken 9

southern comfort barbecue sauce • green tomato chow chow

SOUPS & SALADS

Crab Bisque 8

lump crab • aged sherry

Seafood Gumbo 7.5

okra • andouille • rice

Garden Salad 7.5

lettuce • tomatoes • cucumbers • watermelon • feta

Caesar Salad 8.5

romaine hearts • parmesan

PASTA SELECTIONS

gluten-free penne is also available

Coastal Med Farfalle & Shrimp Sauté 28

peppadew & herb pesto • bow tie pasta • grape tomatoes • parmesan

Shellfish & Linguini 32

shrimp • scallops • lump crab • spinach • brandy cream

VEGETARIAN TASTING

this tasting is prepared free of dairy & gluten

Prix Fixe 34

Lemon Quinoa Pilaf 9

sun-dried tomato relish

Green Lentil Curry 21

jasmine Rice • spinach

Raspberry Sorbet 6

cacao nibs

TOPSIDE SELECTIONS

Seafood Platter 31

*flounder • fried oysters • grilled shrimp • bacon-wrapped scallops
fries • creole kale & cabbage slaw*

Shrimp & Grits 27

andouille • creole sauce • cheddar grits

12 oz. Cowboy Cut Pork Chop 24

sweet potato bread pudding • collard greens • tropical fruit pico de gallo

Filet Mignon 4 oz. 27 | 8 oz. 38

mashed yukon gold potatoes • fresh vegetable • tomato-serrano jam

Seared Chicken Breast 23

red rice & cremini mushroom stuffed • fig & rosemary jus • sautéed spinach

add grilled shrimp • scallops • crab cake 8

FRESH FISH & SEAFOOD MARKET

Salmon 26 • Amberjack 28 • Shrimp 26 • Scallops 30 • Crab Cakes 29

chef's additions: fresh, local fish offered daily

Choose Your Preparation

grilled • lightly blackened • sautéed

Choose Your Sauce

lowcountry creole gravy • citrus butter • tropical fruit pico de gallo • spicy lump crab cream •

salsa verde • mushroom cream • deep south chimichurri

Choose Two Sides

fresh vegetable • collard greens • vegetarian black-eyed pea salad • mashed potatoes • spinach •

cheddar grits • dirty rice • creole kale & cabbage slaw



Our family of Certified South Carolina Providers

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

Arney's Foods, Moncks Corner, SC • Keegan-Filion Farms, Walterboro, SC • Clayton Rawl Farms, Lexington, SC

Coleman Natural Chicken, Anderson, SC



Please note, there is a \$5 split plate charge.

Please be respectful of other guests and refrain from cell phone use in the dining room.