

STARTERS

Jumbo Sea Scallops 	16
Pan Seared Jumbo Scallops, Chorizo Corn Relish, and a Bacon Ancho Chili Cream	
Prince Edward Island Mussels 	20
With Artichoke Hearts, Tomatoes, Roasted Red Peppers, and Capers in a White Wine & Fresh Herb Broth	
Crispy Calamari	14
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curry Remoulade	
Lump Crab Cake	MKT
Over Field Greens with a Chorizo Corn Relish and Chipotle Ranch	
Peel and Eat Shrimp 	15
Half Pound of Fresh Shrimp Dusted with Charleston Original Seasoning, and Served with House Made Cocktail Sauce	
Fresh Avocado Hummus 	10
Carrots, Cucumbers, and Warm Pita	
Baked Crab and Spinach Dip	15
Lump Blue Crab, Spinach, and Cream Cheese, Topped with Parmesan and Served with Crispy Pita Chips	
Boom Boom Shrimp	12
Crispy Fried Shrimp Tossed in House Made Spicy Boom Boom Sauce Over Chow Chow with Green Scallions	

Oysters on the Half Shell* 	MKT
Apalachicola, FL	
House Made Cocktail, Raw Horseradish, Saltine Crackers, and Lemon	
Specialty Oysters* Offered Daily	

SOUPS AND SALADS

She Crab Soup	10
Topped with Sherry and Parsley	
Caesar Salad	7 10
Classic Caesar Salad	
The Wedge Salad 	10
Chilled Iceberg Wedge, Clemson Blue Cheese, Candied Bacon, Heirloom Tomatoes, and Chunky Blue Cheese Dressing	
House Salad	7 10
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons	
Caprese Insalata 	13
Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Pesto, Balsamic Reduction, Finished with Extra Virgin Olive Oil	
Creamy Balsamic Vinaigrette . Buttermilk Ranch Chunky Blue Cheese . Mustard Vinaigrette . Caesar	

CHEF'S SPECIALTIES

Pork Osso Bucco 	48
Slow Braised Pork Shank, Roasted Tomatoes, Grilled Squash & Mushrooms, Goat Cheese & Chive Grits, Red Wine Reduction	
Lobster and Grits	MKT
Southern Fried Lobster Tails, Smoked Gouda Grits, with a Roasted Jalapeño, Sun-Dried Tomato, & Corn Cream	
16 Ounce Seared Ribeye* 	38
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables, and Garlic Herb Compound Butter	

Seafood Paella 	27 54
Lobster, Shrimp, Salmon, Mussels, Scallops, and Chorizo, Over Red Rice in a Rich Tomato Pepper Broth	

ENTREES

Smoked Salmon Pasta*	32
House Smoked Salmon, Penne Pasta, Peppers, Fresh Basil, and a Spicy Vodka Tomato Cream	
Pan Roasted Chicken 	28
16 Ounce Bone-In Chicken Breast with Goat Cheese Mashed Potatoes, Broccolini, and Sun-Dried Tomato Gorgonzola Cream	
Fried Chicken	26
Deep Fried 16 Ounce Bone-In Chicken Breast, Bacon Braised Collards, Sweet Potato Spoon Bread, Smothered with Cajun Cream	
Shrimp and Grits 	29
Fresh Shrimp, Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Grits	
Grilled BBQ Salmon* 	32
North Atlantic Salmon with Lowcountry Red Rice, Grilled Asparagus, and Finished with Smokey BBQ Sauce	
Shrimp Scampi	29
Fresh Shrimp, Garlic & Herbs, White Wine, Butter, and Lemon Tossed in Linguini Pasta Finished with Shaved Parmesan	
16 Ounce New York Strip* 	42
Char-Grilled with Parmesan Grit Cake, Broccolini, and Mushroom Bordelaise	
8 Ounce Filet Mignon* 	40
Char-Grilled with Goat Cheese Mashed Potatoes, Asparagus, and House Made Demi Glace	

Seafood Platter (All Four Items)	34
Fried or Broiled 	
With Lowcountry Red Rice and Sautéed Vegetables	
Shrimp Platter	29
Scallop Platter	32
Oyster Platter	30
Flounder Platter	29

ADDITIONS

Shrimp 10 . Oysters 10 . Scallops 12 . Salmon* 10
Lobster Tail MKT . Crab Cake MKT . Chicken 9

SIDES

Lowcountry Red Rice . Broccolini (+2) . Asparagus (+2)
Collard Greens . Sautéed Vegetables
French Fries . Sweet Potato Fries (+2)
Mashed Potatoes . Adluh Stone Ground Grits

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Those with allergies or special requests, please inform your server. Split plate charge \$5. Gift cards available. Must be 18 years of age to order a protein other than well done. Only 2 separate checks offered to parties of 10 or more. Parties of 6 or more are subject to a 20% gratuity.