

Menu One

SALAD

House Salad

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons with a Creamy Balsamic Vinaigrette

ENTREE

Ten Ounce French Cut Pork Chop

Goat Cheese Mashed Potatoes, Seasonal Sautéed Vegetables, and Chipotle Apple Chutney

Grilled Atlantic Salmon

Goat Cheese Mashed Potatoes, Seasonal Sautéed Vegetables, and Garlic Herb Butter

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Seasonal Sautéed Vegetables, and a Sun-Dried Tomato Gorgonzola Cream

DESSERT

Key Lime Pie

The Southern Classic, with Whipped Cream & Topped with a Olde Colony Key lime Cookie

\$55+++ per person

Does not include Tax, Gratuity, or Service Charge

Menu Two

SALAD

House Salad

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons with a Creamy Balsamic Vinaigrette

ENTREE

House Roasted Prime Rib

Goat Cheese Mashed Potatoes, Seasonal Sautéed Vegetables, and Au Jus

Grilled Atlantic Salmon

Goat Cheese Mashed Potatoes, Seasonal Sautéed Vegetables
Garlic Herb Butter

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Sautéed Vegetables, and a Sun-Dried Tomato Gorgonzola Cream

DESSERT

Key Lime Pie

The Southern Classic, with Whipped Cream & Topped with a Olde Colony Key lime Cookie

\$65+++ per person

Does not include Tax, Gratuity, or Service Charge

Menu Three

A P P E T I Z E R

Shrimp Cocktail

With House Made Cocktail Sauce and Lemon

S A L A D

Caesar Salad

Chopped Romaine, Croutons, Shaved Parmesan
Cheese with House Made Caesar Dressing

E N T R E E

Eight Ounce Filet Mignon

Goat Cheese Mashed Potatoes, Seasonal
Sautéed Vegetables,
and a Veal Demi Glace

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Seasonal
Sautéed Vegetables, and a Sun-Dried Tomato
Gorgonzola Cream

Herb Seared Grouper

Goat Cheese Mashed Potatoes, Seasonal
Sautéed Vegetables,
and a Mandarin Orange Aioli

D E S S E R T

Key Lime Pie

The Southern Classic, with
Whipped Cream & Topped with a
Olde Colony Key lime Cookie

\$75+++ per person

Does not include Tax, Gratuity, or Service Charge

Menu Four

A P P E T I Z E R

Shrimp Cocktail

With House Made Cocktail Sauce and Lemon

S A L A D

Caesar Salad

Chopped Romaine, Croutons, Shaved Parmesan
Cheese with House Made Caesar Dressing

S O U P

Wedge

Crab Soup

Our Twist on a Local Favorite. Lump Blue Crab Meat,
Tequila Cream, Roasted Sweet Corn,
Cilantro, & Chipotle Peppers

E N T R E E

Eight Ounce Filet Mignon With Lobster Tail

Goat Cheese Mashed Potatoes, Seasonal
Sautéed Vegetables,
and a Veal Demi Glace

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Seasonal
Sautéed Vegetables, and a Sun-Dried Tomato Gorgonzola Cream

Herb Seared Grouper

Goat Cheese Mashed Potatoes, Seasonal
Sautéed Vegetables

and a Mandarin Orange Aioli

D E S S E R T

House Made Key Lime Pie

With Whipped Cream

\$95+++ per person

Does not include Tax, Gratuity, or Service Charge

Set Lunch Menu

ENTREE

Shrimp and Grits

Sautéed Shrimp, Sausage, Mushrooms,
Onions, and Roasted Red Peppers
Served over Creamy Adluh Stone Ground Grits

Blackened Mahi Sandwich

Locally Sourced Mahi Filet on a Brioche
Bun with Lettuce, Tomato, Onion,
and a Cucumber Dill Sauce
Served with French Fries

Caesar Salad with Grilled Chicken

Chopped Romaine, Croutons, Shaved Parmesan
Cheese, and House Made Caesar Dressing
Topped with Grilled Chicken

Black and Blue Wrap

Pan-Seared Blackened Beef Tips, Blue Cheese,
Field Greens, Tomatoes, Red Onions, Roasted
Red Peppers, and a Mustard Vinaigrette
Served with French Fries

DESSERT

Key Lime Pie

The Southern Classic, with
Whipped Cream & Topped with a
Olde Colony Key lime Cookie

\$32+++ per person

Does not include Tax, Gratuity, or Service Charge

Premium Lunch Menu

A P P E T I Z E R

Caprese Insalata

Heirloom Tomatoes, Fresh Basil, Buffalo Mozzarella, Pesto, Balsamic Reduction, and Extra Virgin Olive Oil

E N T R E E

Shrimp and Grits

Sautéed Shrimp, Sausage, Mushrooms, Onions, and Roasted Red Peppers
Served over Creamy Adluh Stone Ground Grits

Blackened Mahi Sandwich

Locally Sourced Mahi Filet on a Brioche Bun with Lettuce, Tomato, Onion, and a Cucumber Dill Sauce
Served with French Fries

Caesar Salad with Grilled Chicken

Chopped Romaine, Croutons, and Shaved Parmesan Cheese with House Made Caesar Dressing
Topped with Grilled Chicken

Black and Blue Wrap

Pan-Seared Blackened Beef Tips, Blue Cheese, Field Greens, Tomatoes, Red Onions, Roasted Red Peppers, and a Mustard Vinaigrette
Served with French Fries

D E S S E R T

Key Lime Pie

The Southern Classic, with Whipped Cream & Topped with a Olde Colony Key lime Cookie

\$40+++ per person

Does not include Tax, Gratuity, or Service Charge

Sunday Brunch Menu

BEVERAGE

Coffee, Tea, Juice, or Soda

ENTREE

Big Biscuit and Gravy

Sausage Patties, Sausage Gravy, and Two Eggs
Over Medium Served with Breakfast Potatoes

Shrimp and Grits

Sautéed Shrimp, Sausage, Mushrooms,
Onions, and Roasted Red Peppers
Served over Creamy Adluh Stone Ground Grits

Stuffed French Toast

Thick-Cut Challah, Fresh Strawberries,
Cream Cheese and Ricotta
Served with Crispy Bacon

Southern Omelet

Spicy Chorizo, Peppers, Onions,
Spinach, and Pimento Cheese
Served with Breakfast Potatoes

Avocado Toast

Crusty Oatnut Bread, Avocado Spread, Over Easy
Egg, Heirloom Tomatoes, Microgreens, Everything
Seasoning, Chili Flakes, and E.V.O.O Drizzle
Served with Breakfast Potatoes

\$36+++ per person

Does not include Tax, Gratuity, or Service Charge

Hors D'oeuvres

Tomato Mozzarella

Fresh Sliced Tomatoes, Mozzarella,
and Basil with Balsamic Glaze

25 Pieces, \$50+++

Baked Crab Dip

Jumbo Lump Crab, Cream
Cheese, and Spinach
Wrapped in Puffed Pastry
Served with Crispy Pita Chips

2 lbs., \$85+++

Fresh Fruit Platter

A Variety of Fresh Seasonal Fruit

5 lbs, \$55+++

Avocado Hummus Platter

Served with Fresh Cucumber
Carrots, and Warm Pita

5 lbs, \$55+++

Shrimp Cocktail

Fresh White Shrimp Boiled in
House Seasonings with
Cocktail Sauce and Lemon
5 lbs., Market Price+++

Smoked Pork Loin

With Sliced Baguette and
Grain Mustard

25 Slices, \$55+++

Chicken Satay

Marinated Chicken Breast,
Skewered, and Grilled
With a Creamy Peanut Sauce
25 Skewers, \$75+++

Cheese Board

Chef's Selection of Cheeses with
Seasonal Accompaniments
Served with Assorted Crackers
for 25 guests, \$250+++

Cabana Bar Events

September- March

Oyster Roast

Zesty Cocktail Sauce, Horseradish, Saltine Crackers, and Lemon

Oyster Knives and Towels Provided

By the Bushel, Market Price+++

Pulled Pork Barbecue

Served with Slider Buns and Smokey Barbecue Sauce

15 lbs, \$350+++

Lowcountry Boil

Fresh Shrimp, Andouille Sausage, Corn on the Cob,
and Red Potatoes Boiled in House Seasonings

Per Pan (feeds ~25), MKT+++

Mac n' Cheese

House-Made Macaroni and Cheese

Per Pan (feeds ~25), \$150+++

Does not include Tax, Gratuity, or Service Charge

Kid's Menu

Served with of French Fries

Fried Shrimp

\$10

Chicken Tenders

\$10

Kid's Burger

\$10

Grilled Cheese

\$10

Kid's Butter Pasta

\$10



Items only available for our Guest's ages 12 & under