

**She Crab Soup**  
Sip 4 Cup 7 Bowl 10

## **Starters/Small Plates**

**Charred Octopus 13**  
preserved lemon skordalia, fried capers, harissa oil

**Fried Chicken Livers 15**  
celery root puree, caramelized onions, texas pete drizzle

**Cornmeal Fried Oysters 14**  
summer corn salad, tomato basil aioli

**Fried Green Tomato Napolean 12**  
housemade red pepper jelly, pimento cheese

**Crab Nachos 18**  
artichoke hearts, spinach, vine ripened tomatoes, asiago cheese  
house made pico de gallo, sour cream

**Shrimp Stuffed Medjool Dates 14**  
apple smoked bacon wrapped, toasted pecans, smoked gouda,  
balsamic drizzle

**Chicken Liver Pate 12**  
house made pickles, fruit mostarda, whole grain mustard,  
grilled cranberry walnut bread

**Stir Fried Garlic Lamb 14**  
grilled baby heirloom tomatoes, mint, goat cheese, balsamic drizzle

**Pan Sauteed Conch 14**  
spiced butter rum sauce, jalapeno, scallion, tomato

## CHILLED

### Crab Slaw 18

avocado, artichokes, jumbo lump crab, spinach chiffonade, vine ripened tomatoes, capers, lemon olive oil, fresh herbs

### Chive Blossom Chopped Salad 14

romaine hearts, candied pecans, dried cranberries, boiled egg, red onion apple smoked bacon, hearts of palm, citrus vinaigrette

### Mango "Gazpacho" 20

avocado, shrimp, crab, lobster

### Quinoa (keen-wah) 15

spinach, artichokes, tomatoes, feta cheese, lemon olive oil, fresh herbs

### Fresh Buffalo Mozzarella 14

tri color heirloom tomato, fresh basil, capers, red onion, evoo, red wine vinegar, black lava salt\

### Watermelon Salad 14

buttermilk blue cheese, candied pecans, english cucumber, red onion baby arugula, red pepper jelly vinaigrette

## NOODLES

### Spring Vegetable Orzo 18

seared scallops and shrimp, asparagus, sweet corn, roasted shiitakes, baby sweet peas, white wine

### Pennini with Shrimp 17

country ham, cremini mushrooms, spinach chiffonade, asiago cream

### Asian Noodles 15

linguini with spicy peanut sauce, chicken and assorted vegetables

## MAINS

### Cornmeal Crusted Flounder 29

okra pancakes, tomato shrimp stew

### \*Blackened Pork Porterhouse 34

black eyed peas, collard greens, warm bacon tomato vinaigrette  
creamed corn cornbread

### \*Grilled Tuna 33

wasabi slaw, crispy noodles, mustard soy vinaigrette

### Local Grouper 38

warm dill potato salad, lobster, corn, asparagus

### Southern Bouillabaisse 34

flounder, clams, shrimp, scallops, silverqueen corn,  
local butter beans, grape tomatoes, okra, white wine saffron broth

### Fish Du Jour 32

"zucchini spaghetti", silverqueen corn, grape tomatoes, tarragon cream

### \*Wild Salmon 28

black pepper crusted, stir fried veggies, Asian vinaigrette

### Fried Seafood Sampler 31

flounder, shrimp, scallops, oysters, fried okra, yellow stone ground grits  
drunken cocktail, dill tartar

### Jumbo Lump Crab Cakes 34

lobster and corn smashed potatoes, grilled asparagus, dill cream

### \*8 Ounce Center Cut Filet Mignon 42

smashed Yukon gold potatoes, grilled asparagus, truffled mushroom cream

### Shrimp and Scallops 31

yellow stone-ground grits, truffle butter

**\*\*CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, SEAFOOD, OR SHELLFISH MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS\*\***