

She Crab ~ Tomato Basil

Sip 4 Cup 7 Bowl 10

## Starters/Small Plates

**Pan Seared Asian Duck Breast 20**

caramelized onions, fried shallots, roasted cashews, mixed field greens,  
shiitake vinaigrette

**Fried Oysters (Rock Style) 15**

creamed spinach, hollandaise, crispy applesmoked bacon

**Chicken Liver Pate 14**

whole grain mustard, housemade pickles, fig jam  
grilled cranberry walnut bread

**Pan Sauteed Conch 14**

spiced butter rum sauce, jalapeno, scallion, tomato

**Charred Octopus (G) 13**

preserved lemon skordalia, fried capers, harissa oil

**Fried Chicken Livers 15**

celery root puree, caramelized onions, texas pete drizzle

**Hot Crab Artichoke Bake 14**

crisp lavash

**Stir Fried Garlic Lamb 14**

grilled heirloom tomatoes, mint  
goat cheese, balsamic drizzle

**Shrimp Stuffed Medjool Dates (G) 14**

apple smoked bacon wrapped, toasted pecans, smoked gouda,  
balsamic drizzle

## Lowcountry Oyster Pie 13

### Fried Green Tomato Napoleon 12

house-made red pepper jelly, pimento cheese

### Crab Nachos 18

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

## Greens

### Fried Oyster Salad 16

spinach, baby artichokes, hearts of palm, boiled egg,  
red onion, green goddess dressing

### Crab Slaw (G) 18

(in season)

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

### Beet Carpaccio 15

grilled fennel, pickled red onions, baby arugula, pistachio crusted goat  
cheese, blood orange vinaigrette

### Chive Blossom Chopped Salad (G) 14

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

### Duck Confit 16

sweet potato hay, baby arugula, candied pecans, maple vinaigrette

## MAINS

**Fish Du Jour** market  
porcini crusted, roasted cauliflower puree, grilled asparagus,  
truffled wild mushroom cream

**Jumbo Lump Crab Cakes 34**  
smashed yukon gold potatoes, grilled asparagus, dill cream

**Cioppino 34 (G)**  
shrimp, crab, scallops, little neck clams, flounder, tomato saffron stew,  
grilled crostini, lemon aioli

**Fried Seafood Sampler 31**  
flounder, shrimp, scallops, oysters, fried okra, yellow stone ground grits,  
drunken cocktail, dill tartar

**Rainbow Trout** market  
potato encrusted, spaghetti squash, jumbo lump crab, capers,  
brown butter, roasted pecans

**Local Grouper** market  
dusted with japanese bread crumbs, sun-dried tomatoes,  
fresh basil cream, parmesan polenta, grilled asparagus

**\*Filet (8oz barrel cut) 44**  
topped with fried oysters, sauteed spinach, hollandaise,  
smashed yukon gold potatoes

**Cornmeal Crusted Flounder** market  
okra pancakes, tomato shrimp stew

**\*Blackened Pork Porterhouse 34**  
black eyed peas, collard greens, warm bacon vinaigrette  
creamed corn cornbread

## **Beef Shortrib Osobucco 42**

braised brussel sprouts, butternut squash, parmesan polenta  
vegetable reduction

## **Shrimp and Scallops 31**

yellow stone ground grits, truffle butter

## **\*Mediterranean Salmon 28**

wilted spinach, kalamata olives, tomatoes, feta cheese, lemon, olive oil

## **NOODLES**

### **Fall Vegetable Orzo 18**

scallops and shrimp, butternut squash, roasted shiitakes,  
baby sweet peas, white wine

### **Smoked Chicken Ravioli 16**

spinach, mushrooms, gorgonzola cream

### **Favorite Noodles 15**

fresh udon noodles, spicy ground pork, cucumber, secret sauce,  
roasted peanuts, fresh cilantro, scallions

### **Pennini with Shrimp 16**

country ham, cremini mushrooms, spinach chiffonade, asiago cream

\*Consuming raw or under cooked meat, seafood or eggs may  
increase your risk for food-borne illness