

Appetizers

CHARLESTON SHE-CRAB SOUP 14
lump crab, chives, sherry cream

SHRIMP COCKTAIL* 22
cocktail sauce, lemon

FRIED GREEN TOMATOES 18
*lowcountry pimento cheese,
sweet pepper jelly*

CALAMARI 17
*crispy fried calamari, marinara sauce,
lemon aioli*

**PRINCE EDWARD ISLAND
MUSSELS 22**
*roasted garlic, white wine,
Creole mustard cream, grilled bread*

LAMB CHOPS* 26
roasted grape agrodolce, pistachio gremolata

FRIED OYSTERS 22
green goddess dressing, lemon, arugula

HALF-SHELL OYSTERS* MP
*dozen or half-dozen, cocktail sauce,
Champagne mignonette, horseradish,
lemon, Saltines*

SEAFOOD TOWER* 72 TWO 130 FOUR
*oysters on the half-shell, poached shrimp,
lobster tail, ceviche, jumbo lump crab,
cocktail sauce, cucumber mignonette,
horseradish, lemon*

AUSTRALIAN WAGYU CARPACCIO* 24
*lemon-horseradish aioli, crispy capers, arugula,
Manchego cheese, toasted points*

Salads

GRILLED LITTLE GEM CAESAR 16
*gem lettuce, Parmesan, herb crostini,
Caesar vinaigrette*

LOCAL FARM GREENS 16
*cucumber, red onion, heirloom tomatoes,
green goddess dressing*

WALDORF SALAD 16
*artisan lettuce, radicchio, apples, grapes,
candied pecans, lemon poppy dressing*

BEET SALAD 16
*whipped goat cheese, watercress,
orange gastrique*

Sides

CRISPY BRUSSELS SPROUTS 15
smoked paprika aioli

GRILLED ASPARAGUS 14
lemon butter

FRENCH FRIES 14
rosemary, sea salt, roasted garlic aioli

WHIPPED YUKON POTATOES 14

LOBSTER MAC 'N CHEESE 24
herbed crumbs

MIXED FOREST MUSHROOMS 16
Champagne herb butter

GRILLED BROCCOLINI 15
romesco & Parmesan

Seafood

NEW BEDFORD SCALLOPS* 54
*lobster bisque, mirepoix,
braised bacon, cannellini beans*

SEAFOOD BOUILLABAISSE* 75
*clams, mussels, shrimp, fish, lobster tail,
calamari, shellfish broth, grilled bread*

ANTARCTIC SALMON* 52
*blackened, warm farro salad,
roasted shallots, apples, orange-thyme butter*

GRILLED SWORDFISH* 56
bok choy, ponzu pickled ginger

HALIBUT* 58
*celery root purée,
haricot verts, crispy shallots*

SHRIMP & GRITS* 38
*Andouille sausage, onions, brown gravy,
white stone-ground grits*

CRAB CAKES* 46
smoked corn veloute, tarragon

WHOLE FISH* MP
*roasted delicata squash, pumpkin seed salsa,
lime, cilantro, sumac*

**PAN-SEARED
CHILEAN SEA BASS* 68**
*roasted butternut squash,
sage-hazelnut brown butter*

Allen Brothers Steaks

FILET MIGNON, 8 OZ* 60
*wet-aged,
the finest tenderloin cut available*

PRIME RIBEYE, 16 OZ* 70
*wet-aged prime ribeye,
distinguished by rich marbling
and the natural flavor kernel*

PORTERHOUSE, 26 OZ* 125
*wet-aged, exceptionally rare cut,
succulent and tender*

NEW YORK STRIP, 14 OZ* 74
*dry-aged, thickly cut and firm;
serious steak lovers savor this cut*

Accompaniments

SAUTÉED SHRIMP 20

PAN-SEARED SEA SCALLOPS 24

1/2 LB BROILED LOBSTER TAIL 49

TRUFFLE BUTTER 11

OSCAR STYLE 26

crab, asparagus, hollandaise

Sauces

BORDELAISE SAUCE 5

BEARNAISE SAUCE 5

HOLLANDAISE SAUCE 5

CHIMICHURRI SAUCE 5