

From the Start

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

SHRIMP COCKTAIL* 22
cocktail sauce, lemon

CRAB CAKE 24
pickled green tomato remoulade, corn salad

FRIED GREEN TOMATOES 18
Lowcountry pimento cheese, sweet pepper jelly

TUNA TARTARE 19
cilantro, shallot, jalapeño citrus

CALAMARI 17
crispy fried calamari, marinara sauce

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

LAMB CHOPS* 26
*petite arugula salad, toasted pistachio,
mint vinaigrette*

BAKED OYSTERS 24
caramelized onion butter, herbed bread crumb

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

SEAFOOD TOWER* 74 TWO 135 FOUR
*oysters on the half-shell, poached shrimp,
lobster tail, tuna tartare, cocktail sauce,
champagne mignonette, horseradish, lemon*

AUSTRALIAN WAGYU CARPACCIO* 24
*lemon-horseradish aioli, crispy capers,
arugula, Manchego cheese, grilled bread*

From the Garden

LITTLE GEM CAESAR 16
*gem lettuce, sourdough bread crumbs,
Parmesan, smoked anchovy*

HEIRLOOM TOMATO SALAD & SHRIMP 18
poached shrimp, croutons, olives, cucumber

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

SPRING COBB SALAD 16
*iceberg lettuce, avocado, radish, sugar snap peas,
egg, dill vinaigrette*

From the Sea

NEW BEDFORD SCALLOPS* 54
*caramelized cauliflower purée,
sugar snap peas, preserved lemon beurre monté*

SEAFOOD CIOPPINO* 48
clams, mussels, shrimp, linguine

BLACKENED SALMON* 52
*fennel salad, citrus, pine nuts,
mint, sundried tomato vinaigrette*

WHOLE FISH* MP
chili glaze, seasonal salsa

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

SWORDFISH* 56
*Carolina Gold rice, spring onions,
bacon lardons, tomato jam*

PAN-SEARED CHILEAN SEA BASS* 68
*soubise, stewed kale,
crispy fingerling potatoes*

From the Land

FILET MIGNON, 8 OZ* 62
wet-aged, the finest tenderloin cut available

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

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

AMERICAN WAGYU DENVER STEAK* 76
*this cut is prized for its marbling & tenderness,
offering the richness of wagyu with a
more robust, beefy finish*

Enhancements

SAUTÉED SHRIMP 20
PAN-SEARED SEA SCALLOPS 24
1/2 LB BROILED LOBSTER TAIL 49
TRUFFLE BUTTER 12
OSCAR STYLE 26
crab, asparagus, hollandaise
BORDELAISE SAUCE 5
HOLLANDAISE SAUCE 5
BEARNAISE SAUCE 5
CHIMICHURRI SAUCE 5

For the Table

CRISPY BRUSSELS SPROUTS 15
smoked paprika aioli
GRILLED ASPARAGUS 16
preserved lemon beurre monté
CAJUN-DUSTED FRENCH FRIES 14
WHIPPED YUKON POTATOES 14
LOBSTER MAC 'N CHEESE bread crumbs 24
COLLARD GREENS WITH HAM HOCKS 14
FRIED OKRA hot honey pepper 15

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.