



Starters

Fried green tomatoes: Louisiana style shrimp remoulade, pimiento cheese, and roasted pepper vinaigrette. \$7

Parmesan Fried Oysters: blue cheese bacon mustard slaw with barbeque onion vinaigrette. \$8

Lobster Mac & Cheese: 2oz. lobster, cheese mornay, baked w/ balsamic onions and Ciabatta. \$9

Oysters Rockefeller: Spinach, maple pepper bacon, parmesan. \$9 (five)

Poached Mussels: Roasted garlic, oven roasted tomatoes, basil and fried capers, crispy Ciabatta bread. \$8

Chopped Cobb salad: romaine, avocado, tomatoes, bacon, corn, eggs, parmesan cookie, blue cheese. \$7

Southern Caesar: romaine, fried grits croutons, maple bacon and Caesar dressing. \$7 **Add oysters \$7**

Local Mixed Greens: orange balsamic vinaigrette, strawberries, honeyed Split Creek farm goat cheese, roasted pistachios, and cucumbers. \$6 **Add oysters \$7**

The Wedge: Ice berg, maple bacon, tomatoes, buttermilk blue cheese dressing. \$6

She Crab Soup: topped with crab, sherry and chives. **Cup \$6 Bowl \$7**

Soup du jour: **Cup \$5 Bowl \$6**

Dinners

OCEAN

Shrimp and Grits: Pamlico shrimp, cremini mushrooms, chorizo sausage, pan jus. Served over pepper jack grits. \$16

Coriander Seared Grouper: sweet onion and black bean pancakes, crayfish, chorizo sausage corn jus. \$19

Sautéed Flounder: warm lobster fingerling potato salad tossed with artichokes, prosciutto and roasted peppers. Sweet corn puree. \$19

Lemon Parmesan Dusted Scallops: Gruyere risotto tossed with prosciutto, English peas, roasted tomatoes, and lobster basil butter. \$18

Seafood & Grits: Shrimp, pan seared scallops, roasted corn, tomatoes, mushrooms and maple bacon over crawfish cheese grits. Scallions, blue cheese. \$21

Grilled Organic Shetland Islands Salmon: potato, Brussels & bacon au gratin, sautéed haricot vert and fresh lump crab, browned butter lemon caper sauce. \$18

Frog Island N.C. Crab Cakes: Pimento cheese grits, collard greens, tomato chutney. **Half \$9 Full \$18**

Fish du Jour: price changes daily.

LAND

(Five Hour) Red Wine Braised Beef Osso Bucco: cauliflower, roasted baby carrots, turnips, cracked pepper port wine veal butter. \$21

Carpet Bagger: grilled filet mignon, creamed spinach and mushrooms, cabernet veal reduction, sauce béarnaise, parmesan fried oysters. **Four oz. \$17 or Eight oz. \$27**

Grilled 8oz. Filet Mignon: wilted arugula, roasted tomatoes, Clemson blue cheese, prosciutto, fingerling potatoes, soft poached eggs and béarnaise. \$23

à la carte

From the grill

8oz. Filet Mignon: pimiento cheese \$17

Shetland Islands Salmon : creamed spinach \$14

Parmesan Fried Oysters: corn remoulade \$12

Molasses Pork Tenderloin: all day collards/pot liquor \$14

Crab Cakes: roasted pepper aioli \$15

Lemon Parmesan scallops lobster basil butter \$14

The ½ lb. Burger : please choose side \$11

John Wright-Executive Chef

Sides

Whipped Cauliflower Masherss \$4

Potato Brussels Au Gratins \$4

Creamed Spinachs \$4

Collardss \$4

Corn and Tomatoes \$4

Hand Cut Friess \$4

Brussels Sprouts & bacons \$4

Grilled asparagus \$4

Adam Reid-Sous Chef

We accept American Express, Discover, MasterCard and Visa. No checks, please. Please go outside for cell phone calls. For parties of 6 or more 18% gratuity will be added.