

**chilled**

<b>Blue Point Oysters*</b>	2.5 ea
<b>Boutique Oysters*</b>	3 ea
<b>Gulf Shrimp Cocktail</b>	3 ea
<b>Little Neck Clams*</b>	1.5 ea
<b>Alaskan King Crab Legs</b>	16 ea
<b>Chilled Seafood Tower*</b>	75
oysters, clams, shrimp cocktail, deviled lobster cocktail & king crab	
<b>Deviled Lobster Cocktail</b>	16
spicy mustard aioli	
<b>Hamachi Ceviche*</b>	13.5
chilies, lime, red onion, cilantro	
<b>Ahi Tuna Tartare*</b>	15
horseradish crème fraîche	

**hot**

<b>Grilled Oysters</b>	11.5
charred pepper butter, bacon breadcrumbs	
<b>Cornmeal Fried Calamari</b>	12
dill pickle remoulade, sweet & hot peppers	
<b>Barbecued Carrots</b>	9
sunflower seed hummus, herb buttermilk dressing	
<b>Gulf Shrimp &amp; Grits</b>	12.5
smoked sausage, Jimmy Red grits, shrimp gravy	
<b>Bourbon Barrel Smoked Lamb Brisket</b>	13
peanuts, green tomato relish, Bourbon soy glaze	
<b>Blue Hill Bay Mussels</b>	10.5
green curry, Thirsty Dog IPA broth	
<b>Lobster Bisque</b>	9.5
Maine lobster, crème fraîche	

**greens**

<b>Mixed Greens</b>	aged jack cheese, shaved cucumber, sunflower seeds, honey Riesling vinaigrette	7
<b>Local Bibb Lettuce</b>	applewood bacon, heirloom grape tomatoes, avocado, buttermilk green goddess	8.5
<b>Heirloom Beets</b>	smoked bleu, strawberries, arugula, pecans, Vidalia poppy seed dressing	9.5
<b>Crab Caesar</b>	jumbo lump crab, baby romaine, tomato preserves, Parmesan, garlic croutons	14

**surf**

<b>Herb Crusted Day Boat Cod</b>	sweet corn & butter bean succotash, Klondike Rose potatoes	24.5
<b>Florida Grouper</b>	pecan rice pilaf, roasted broccoli, smoky pepper sauce	34
<b>Grilled Bigeye Tuna*</b>	ginger glazed yams, smoked shiitakes, spinach, peanut chili sauce	29.5
<b>Gulf of Maine Salmon*</b>	heirloom carrots, snow peas, cauliflower purée, dill yogurt	26
<b>Carolina Catfish</b>	cornmeal dusted, white shrimp red rice, broccolini, Dijon brown butter	22.5
<b>Lobster Noodle Casserole</b>	sweet peas, mushrooms, egg noodles, lobster Parmesan cream	27
<b>Creole Shrimp Stew</b>	little neck clams, mussels, smoked carrots, spicy tomato broth	25
<b>New Bedford Scallops*</b>	Brussels sprouts, bacon, hazelnut sweet potatoes, leek soubise	34
<b>Grilled Jumbo Maine Lobster Tail</b>	10 oz., roasted potatoes, asparagus, lemon butter	38.5
<b>Select Cut Alaskan King Crab Legs</b>	1 1/4 pounds, roasted potatoes, asparagus, lemon butter	65

**turf**

<b>Smoked Green Circle Farms Half Chicken</b>	root vegetable hash, baby spinach, salsa verde	22.5
<b>Maple Glazed Duroc Pork Chop*</b>	cider braised cabbage, spoon bread, green beans, mustard	26
<b>C.A.B. Steaks*</b>	buttermilk mashed potatoes, green beans, onion straws, madeira demi glace	
<b>Filet Mignon*</b>	7 oz. 35	
<b>Flat Iron*</b>	10 oz. 26.5	
<b>NY Strip Steak*</b>	14 oz. 43	

**simply prepared**

all fresh seafood can be simply prepared with Carolina red rice, green beans, lemon butter

**sides to share**

<b>Wild Mushrooms</b>	grits & spinach 8
<b>Jambalaya</b>	white shrimp, sausage, chicken 12
<b>Vegetables</b>	6

**mixed grill**

<b>Oscar*</b>	filet mignon, jumbo lump crab, béarnaise	42
<b>Trio*</b>	petite lobster tail, shrimp, scallops	41.5
<b>Surf &amp; Turf*</b>	filet mignon, petite lobster tail	49
all with Klondike Rose potatoes & asparagus		