

HIGH COTTON

BEGINNINGS

OYSTER STEW 12

applewood smoked bacon, fingerling potatoes, oyster crackers

CHARLESTON SHE CRAB SOUP 10

lump crab, chives, sherry foam

GRILLED PORTOBELLO 13

crispy Burrata, pistachio basil pesto, tomato sauce

JUMBO SHRIMP COCKTAIL 16

wasabi cocktail sauce, lemon

CORNMEAL DUSTED CALAMARI 12

pickled jalapeño, fried capers, marinara sauce

BUTTER POACHED JUMBO CRAB STUFFED MUSHROOMS 15

BAKED CLAMS OREGANATO 14

baked local clams, Parmesan cheese, garlic lemon butter, oregano bread crumbs

SMOKED TROUT DIP 16

Ducktrap River trout, saltines

SASHIMI POKE* 16

citrus soy sauce, avocado, cayenne wonton crisps, micro green salad

OYSTERS

BAKED 16

pancetta, mascarpone, spinach, Parmesan cheese

BUTTERMILK FRIED 17

arugula, green goddess dressing

ON THE HALF SHELL* MKT HALF DOZEN / DOZEN

cocktail sauce, lemon, mignonette

SEAFOOD TOWER*

ICED

LOBSTER (2)

OYSTERS (6)

JUMBO SHRIMP (4)

HOT

BAKED CLAMS (4)

CRAB STUFFED

MUSHROOMS (4)

FOR TWO 72

SALADS

BIBB LETTUCE SALAD 11

bacon, fried green tomatoes, blue cheese crumbles, buttermilk ranch

CRAB LOUIE SALAD 18

jumbo crab, avocado, cucumber, tomato, hard egg, butter lettuce, kalamata olives

FIELD GREENS SALAD 10

tomato, cucumber, radish, sunflower seeds, sherry walnut vinaigrette

ROASTED BEET SALAD 13

arugula, marinated red onion, candied pecans, local honey, goat cheese croquette

SEAFOOD

GRILLED SWORDFISH 32

foraged local mushrooms, herbed lobster, braised white beans

STRIPED MARLIN 37

golden raisin, spaghetti squash, curried ginger sauce, toasted coconut & roasted apple

PAN ROASTED HALIBUT 36

petite artichokes, spinach, pimiento farrotto, crispy pancetta, roasted garlic essence

ORA KING SALMON 37

caramelized pear, spinach sauté, pink peppercorn candied bacon, purple potato, charred tomato vinaigrette

YELLOWFIN TUNA* 34

green pea risotto, braised fennel, beet coulis, smoked pine nut gremolata

SHRIMP & GRITS 29

Andouille sausage, tomatoes, okra, corn & garlic broth

SHELLFISH-PORCINI RAVIOLI 36

scallops, clams, smoked mussels, green peas, Parmesan cream
available as a vegetarian option 26

GRILLED TWIN LOBSTER TAILS 46

scallop, bacon, corn and sweet pea risotto, lemon rocket arugula

BAKED MOUNTAIN TROUT 28

stuffed with scallop and shrimp, haricot verts, marbled gem potatoes, beurre blanc

STEAKS & CHOPS

FILET MIGNON 8oz* 46

whipped Yukon Gold potatoes, asparagus, cipollini onion, sauce périgueux

RIBEYE 16oz* 48

foraged mushrooms, potato gratin, sauce bordelaise

LONG BONE PORK RIB CHOP* 39

crispy Brussels sprouts, roasted sweet potato, green tomato chow chow

ACCOMPANIMENTS

TWIN GRILLED LOBSTER TAILS 28

DANIEL NIGHTENGALE
EXECUTIVE CHEF

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