

🦞 OYSTERS 🦞

**ON THE HALF SHELL* MKT
HALF DOZEN / DOZEN**
cocktail sauce, Champagne mignonette,
lemon, saltines

BAKED 16
pancetta, mascarpone, spinach,
Parmesan cheese

BUTTERMILK FRIED 17
arugula, green goddess dressing

🦞 CRUSTACEANS* 🦞

COLOSSAL SHRIMP COCKTAIL 18
cocktail sauce, lemon

JUMBO CRAB COCKTAIL 18
rémoulade, cocktail, potato crisps, lemon

CANOE KING CRAB 19
lime aioli, peppadews, frisée

🦞 SEAFOOD TOWER* 🦞

**LOBSTER (2) COLOSSAL SHRIMP (4)
OYSTERS (6) MUSSELS (10)**

FOR TWO 68

BEGINNINGS



CHARLESTON SHE CRAB SOUP 10
lump crab, chives, sherry foam

SEAFOOD STEW 12
fish, shrimp, mussels, bacon, corn, tomato,
French green beans

SEASONAL CHILLED SOUP 8

DAVE'S STEAMED CLAMS 16
Clammer Dave's clams a local tradition,
Spanish chorizo, tomato, white wine, grilled bread

RHODE ISLAND FRIED CALAMARI 15
pickled jalapeño, capers, lemon aioli

PRINCE EDWARD ISLAND MUSSELS 14
shallot herb butter, toast points

HALIBUT CRUDO 16
peach, prosciutto, jalapeño

SUNBURST FARM SMOKED TROUT 16
North Carolina trout, whole grain mustard aioli,
house pickles, cherry preserves, lavash crackers

LOCAL KURIOS FARM GREENS 10
tomato, cucumber, sunflower seeds, radish,
sherry vinaigrette

BURRATA SALAD 13
John's Island heirloom tomatoes, arugula,
pesto, balsamic glaze

SUMMER SALAD 12
South Carolina peach, blackberry, Brie,
white balsamic vinaigrette

🦞 SEAFOOD 🦞

BLACKENED GROUPE 38
watermelon, cucumber, radish

ATLANTIC SWORDFISH 34
artichokes, citrus olive vierge,
arugula, Manchego cheese

NEW ENGLAND HALIBUT 38
John's Island heirloom tomato,
watercress, charred lemon

NEW BEDFORD SCALLOPS 36
corn, pancetta, blackeyed peas

FAROE ISLANDS SALMON 34
North Atlantic wild, cedar planked,
bbq rub, grilled South Carolina peach

BIG EYE TUNA* 33
Hawaiian, romesco sauce, crispy capers

SHRIMP & GRITS 29
Andouille sausage, tomato, okra,
corn, garlic broth

CRAB CAKE 34
Maryland style, local Palmetto Ale aioli

🦞 LOBSTER 🦞

TEMPURA FRIED SEAFOOD 42
lobster tail, scallops, shrimp, cocktail sauce,
rémoulade, lime aioli, lemon

BAKED STUFFED 42
whole 1 1/4 lbs
sherry cream, roasted peppers, mushroom

GRILLED 42
tail 10 oz
Lowcountry "boil"

MEATS



FILET MIGNON 8 oz* 42
bordelaise sauce

FILET MIGNON 12 oz* 52
béarnaise sauce

DRY AGED NEW YORK STRIP 14 oz* 52

HERITAGE SEMI-BONELESS CHICKEN* 32
baked island peas, herbed chimichurri

NEW ZEALAND RACK OF LAMB* 39
full rack, local honey, mustard-rosemary glaze,
Burgundy sauce

ACCOMPANIMENTS

GRILLED COLOSSAL SHRIMP 15

PAN SEARED SEA SCALLOPS 22

OSCAR STYLE 19

MARYLAND CRAB CAKE 16

BROILED LOBSTER 10 oz TAIL 34

SIDES

**FOREST MUSHROOMS *champagne butter* 9 • CRISPY BRUSSELS SPROUTS *smoked paprika aioli* 9
LOWCOUNTRY CORN BOIL 8 • HARICOT VERTS 9 • MALT FRIES 6
WHIPPED YUKON POTATOES 6 • LOADED BAKED POTATO 12 • BUTTERBEAN SUCCOTASH 7
CHARLESTON GOLD RICE RISOTTO 8 • ASPARAGUS *almonds, lemon* 9**

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

HIGH COTTON

CELEBRATE!

We have the perfect space for your event:

- Wedding
- Social
- Business

Let us create your memorable moment.

**JOIN US FOR
SATURDAY & SUNDAY
BRUNCH
10:00am until 2:00pm**

Hall Family Restaurants



**CELEBRATING
SOUTHERN
HOSPITALITY**



HIGH COTTON