

🍷 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, potato crisps, lemon

CANOE KING CRAB* 19
lime aioli, Peppadews, frisée

🍷 SEAFOOD TOWER 🍷

**LOBSTER* (2) COLOSSAL SHRIMP* (4)
OYSTERS* (6) MUSSELS* (10)
KING CRAB* (4oz)
FOR TWO 80**

🍷 BEGINNINGS 🍷

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

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

CHARRED OCTOPUS 14
saffron aioli, red shiso, celery leaves

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

SEA SCALLOP CRUDO 16
melon, prosciutto, jalapeño emulsion

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
vine ripe tomatoes, arugula, pesto, balsamic glaze

ROASTED BEET SALAD 12
spiced pecans, local honey, whipped goat cheese,
frisée, golden raisin Champagne vinaigrette

🍷 SEAFOOD 🍷

NEW BEDFORD SCALLOPS 38
pancetta, blackeye peas, red pepper, dill oil,
lemon butter

BARRAMUNDI 34
Australian, crispy skin, charred okra,
teardrop tomatoes, wilted watercress,
bacon vinaigrette

CAPERA ISLAND SALMON 34
cedar planked, roasted pear, bbq rub,
orange blossom honey

NORTH CAROLINA FLOUNDER 35
pecan crust, white grape butter,
apricot peach compote

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

YELLOWFIN TUNA* 33
Atlantic, romesco sauce, Marcona almonds,
crispy capers

CRAB CAKE 34
Maryland style, local Palmetto Ale aioli,
cress leaves

BLACKENED GROUPER 38
wild caught, watermelon, cucumber, radish

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

🍷 LOBSTER 🍷

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

BAKED STUFFED, whole 1.25 lbs 42
sherry cream, roasted peppers, mushroom

GRILLED, tail 10 oz 42
white acre pea minestrone, Tuscan kale

🍷 MEATS 🍷

FILET MIGNON 8 oz* 42
bordelaise sauce

RIBEYE 16 oz* 52
truffle Madeira sauce

DRY AGED NEW YORK STRIP 14 oz* 52

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

NEW ZEALAND RACK OF LAMB* 44
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 35

SIDES

FOREST MUSHROOMS *champagne butter* 9 • CRISPY BRUSSELS SPROUTS *smoked paprika aioli* 9

TUSCAN MINISTRONE 8 • GRILLED BROCCOLINI *Calabrian chili olive oil, Parmesan* 9

GEECHIE BOY GRITS *country ham gravy* 9 • ASPARAGUS *almonds, lemon* 9

CREAMY PARMESAN RISOTTO 8 • HARICOT VERTS 9 • MALT FRIES 8

WHIPPED YUKON POTATOES 7 • LOADED BAKED POTATO 12

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

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