
OYSTERS*

ON THE HALF SHELL ½ DOZ. OR DOZ. MKT Cocktail sauce / Champagne mignonette / lemon / saltines	
BAKED Pancetta / marscarpone / spinach / Parmesan cheese	18
BUTTERMILK FRIED Arugula / green goddess dressing	17

CRUSTACEANS*

COLOSSAL SHRIMP COCKTAIL Cocktail sauce / lemon	18
JUMBO CRAB COCKTAIL Rémoulade / potato crisps / lemon	18
BROILED KING CRAB Canoe cut / scampi / charred lemon / peppadews	19

SEAFOOD TOWER*

FOR TWO Lobsters (2) / King Crab (4 oz.) / Colossal Shrimp (4) / Oysters (6) / Mussels (10)	80
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BEGINNINGS

CHARLESTON SHE-CRAB SOUP Lump crab / chives / sherry cream	10
SEAFOOD STEW Fish / shrimp / mussels / bacon / corn / tomato / French green beans	12
CHARRED OCTOPUS Saffron aioli / red shiso / celery leaves	16
DAVE'S STEAMED CLAMS Clammer Dave's clams, a local tradition / Spanish chorizo / tomato / white wine / grilled bread	16
RHODE ISLAND FRIED CALAMARI Pickled jalapeño / capers / lemon aioli	15
PRINCE EDWARD ISLAND MUSSELS Shallot herb butter / toast points	14
SEA SCALLOP CRUDO Melon / prosciutto / jalapeño emulsion	17
SUNBURST FARMS SMOKED TROUT North Carolina trout / whole-grain mustard aioli / house pickles / cherry preserves / lavash crackers	16
CAVIAR DEVEILED EGGS Plaza Pristine White Sturgeon Caviar [¼ oz.] deviled egg trio	22
LOCAL KURIOS FARMS GREENS Tomato / cucumber / sunflower seeds / radish / sherry vinaigrette	10
BURRATA SALAD Vine-ripe tomatoes / arugula / pesto / balsamic glaze	14
ROASTED BEET SALAD Spiced pecans / local honey / whipped goat cheese / frisée / golden raisin Champagne vinaigrette	12

SIGNATURE

SEAFOOD*

NEW BEDFORD SCALLOPS (U10) Pancetta / black-eyed peas / red pepper / dill oil / lemon butter	38
BARRAMUNDI Australian / crispy skin / charred okra / teardrop tomatoes / wilted watercress / bacon vinaigrette	34
CAPERA ISLAND SALMON Cedar-planked / roasted pear / bbq rub / orange blossom honey	36
NORTH CAROLINA FLOUNDER Pecan crust / white grape butter / apricot peach compote	35
ATLANTIC SWORDFISH Artichokes / citrus-olive vierge / arugula / Manchego cheese	34
YELLOWFIN TUNA Atlantic / romesco sauce / Marcona almonds / crispy capers	33
CRAB CAKE Maryland style / pickled fennel / watercress / horseradish-mustard aioli	35
BLACKENED GROUPE Wild caught / watermelon / cucumber / radish	38
SHRIMP & GRITS Andouille sausage / tomato / okra / corn / garlic broth	29

LOBSTER

BAKED, STUFFED, WHOLE LOBSTER 1 ¼ LBS. Sherry cream / roasted peppers / mushroom	48
GRILLED LOBSTER TAIL 10oz. White acre pea minestrone / Tuscan kale	42
TEMPURA FRIED LOBSTER TAILS Cocktail sauce / rémoulade / lemon aioli	46

* Consuming raw or undercooked meats poultry, seafood
shellfish, or eggs may increase your risk for foodborne illness.

MEATS*

FILET MIGNON 8oz. Bordelaise sauce	42
RIB EYE 16oz. Truffle madeira sauce	52
DRY-AGED NEW YORK STRIP 14oz. Tender sirloin strip with an incredibly robust flavor	52
HERITAGE SEMI-BONELESS CHICKEN Baked Sea Island red peas / herbed chimichurri	32
NEW ZEALAND RACK OF LAMB Full rack / local honey / mustard-rosemary glaze / Burgundy sauce	44

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
HARICOTS VERTS	9
MALT FRIES	8
WHIPPED YUKON POTATOES	7
LOADED BAKED POTATO	9

ACCOMPANIMENTS*

GRILLED COLOSSAL SHRIMP	15
PAN-SEARED SEA SCALLOPS	22
"OSCAR STYLE" Crab / asparagus / Hollandaise	19
MARYLAND CRAB CAKE	16
BROILED LOBSTER TAIL 10oz.	35