

# HIGH COTTON®

## OYSTERS

**ON THE HALF SHELL\***  
MKT ½ DOZEN/ DOZEN  
cocktail sauce, Champagne mignonette, lemon, saltines

**BAKED 18**  
pancetta, mascarpone, spinach, Parmesan cheese

**BUTTERMILK FRIED 19**  
arugula, green goddess dressing

## CRUSTACEANS

**JUMBO SHRIMP COCKTAIL\* 18**  
cocktail sauce, lemon

**JUMBO CRAB COCKTAIL\* 18**  
remoulade, potato crisps, lemon

**CHARLESTON SHE-CRAB SOUP 10**  
Lump crab, chives, sherry cream

## SEAFOOD TOWER 80

(FOR TWO)  
LOBSTER TAIL\* (2) JUMBO SHRIMP\* (4)  
OYSTERS\* (6) MUSSELS\* (10)  
JUMBO LUMP CRAB (4 oz.)

## BEGINNINGS

**SEAFOOD STEW 12**  
Fish, shrimp, mussels, bacon, corn, tomato,  
french green beans

**CHARRED OCTOPUS 16**  
Saffron aioli, red shiso, celery leaves

**STEAMED CLAMS 16**  
Littleneck Clams, Spanish chorizo, tomato, white wine,  
grilled bread

**RHODE ISLAND FRIED CALAMARI 16**  
Pickled jalapeno, capers, lemon aioli

**PRINCE EDWARD ISLAND  
MUSSELS 14**  
Shallot herb butter, toast points

**YELLOWFIN TUNA TARTARE 16**  
Toasted sesame, soy, mango, cilantro, yellow pepper  
lemongrass emulsion

**SMOKED TROUT 16**  
Smoked Sunburst Farms trout, whole grain mustard  
aioli, house pickles, cherry preserves, lavash crackers

**CAVIAR DEVILED EGGS 22**  
Plaza Pristine White Sturgeon Caviar ¼ oz.  
deviled egg trio

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

**BURRATA SALAD 14**  
Vine ripe tomatoes, arugula, pesto, balsamic glaze

**ROASTED BEET AND STRAWBERRY  
SALAD 13**  
Point Reyes blue cheese, spiced pecans, miniature  
greens, pomegranate vinaigrette

## SEAFOOD

**NEW BEDFORD SCALLOPS 40**  
Roasted corn, black-eyed pea salad, pancetta,  
dill oil, lemon butter

**BARRAMUNDI 36**  
Australian, crispy skin, charred okra, teardrop  
tomatoes, wilted watercress, bacon vinaigrette

**CAPERA ISLAND SALMON 38**  
Cedar planked, roasted pear, bbq rub,  
Orange blossom honey

**NORTH CAROLINA FLOUNDER 37**  
Pecan crust, white grape butter, apricot peach compote

**ATLANTIC SWORDFISH 36**  
Artichokes, citrus olive vierge, arugula,  
manchego cheese

**YELLOWFIN TUNA\* 35**  
Atlantic, romesco sauce, Marcona almonds,  
crispy capers

**CRAB CAKE 37**  
Maryland style, pickled fennel, watercress,  
horseradish-mustard aioli

**CHILEAN SEA BASS 40**  
Miso glazed, delicata and butternut squash,  
citrus butter, radish sprouts

**SHRIMP & GRITS 31**  
Andouille sausage, tomato, okra, corn, garlic broth

## LOBSTER

**BAKED, STUFFED,  
WHOLE LOBSTER 1 ¼ LBS. 50**  
Sherry cream, roasted peppers, mushroom

**GRILLED LOBSTER TAIL 10oz. 48**  
Southern creamed corn, herb butter, pea tendrils

**TEMPURA FRIED LOBSTER TAILS 48**  
Cocktail sauce, remoulade, lemon aioli

## MEATS

**FILET MIGNON 8oz\* 45**  
Bordelaise sauce

**RIBEYE 16oz.\* 55**  
Truffle Madeira sauce

**DRY AGED BONE-IN KANSAS CITY STRIP  
16oz.\* 58**  
Tender sirloin strip with an incredibly robust flavor

**HERITAGE SEMI-BONELESS CHICKEN\* 35**  
Baked sea island peas, herbed chimichurri

**NEW ZEALAND RACK OF LAMB\* 49**  
Full rack, local honey, mustard-rosemary glaze,  
burgundy sauce

## ACCOMPANIMENTS

**GRILLED JUMBO SHRIMP 15**  
**PAN SEARED SEA SCALLOPS 16**  
**OSCAR STYLE 19**  
Crab, asparagus, hollandaise  
**MARYLAND CRAB CAKE 16**  
**BROILED LOBSTER 10oz. TAIL 35**

## SIDES

**FOREST MUSHROOMS champagne butter 9 / CRISPY BRUSSELS SPROUTS smoked paprika aioli 9**  
**GRILLED BROCCOLINI Calabrian chili olive oil, parmesan 9 / GEECHIE BOY GRITS 9 / ASPARAGUS almonds,**  
**lemon 9 / CREAMY PARMESAN RISOTTO 8 / HARICOT VERTS 9 / MALT FRIES 8 /**  
**WHIPPED YUKON POTATOES 7 / LOADED BAKED POTATO 9 / CREAMED CORN 8**

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