

PEARLS OF THE SEA

*Raw Oysters on the Half Shell

Spicy Ponzu, Escabeche Mignonette, Horseradish-Cocktail
East Coast Gulf Coast

*Seafood Tower

American Caviar Service

Royal White Sturgeon
Hackleback

CEVICHE

Ceviche du jour*

Aguachile Crudo*

Sea Scallops, Cucumber Ribbons, Pepitas, Watermelon
Radish, Yucca Chips

Ahi Tuna Ceviche*

Ginger, Spicy Ponzu, Togarashi, Pickled Grape, Serrano

GULF CHARBROILED OYSTERS

Nola Style Charbroiled Oysters

Garlic Butter, Parmesan Cheese, Rosemary

Oysters Diablo

Smoked Chorizo, Pisco, Aji Panca

Baked Oysters Yvonne

Crabmeat, Champagne Cream, American Caviar

Benne Seed Parker House Rolls

Poblano "Pimento Cheese" Smoked Drum Mousse,
Pickled Veggies

Note: When we are out, we are out

STARTERS

Seafood Mezcal Cocktail

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain,
Charred Lime-Chipotle Dressing

Caribbean Mussels

Jamaican Curry, Coconut Milk, Charred Pineapples,
Shishito Peppers

Crispy Thai Shrimp

Cabbage Slaw, Thai Chili Sauce, Cilantro-Aioli

Grilled Octopus

Sorghum Glaze, Rainbow Fingerlings, Heirloom Carrots

Beef Tartare Crostini

Hand-Cut Black Angus, Fried Capers, Dijon Mustard

Pork Belly & Pimento Cheese Grits

Cole Slaw, Dehydrated-Pickled Strawberries, Citrus
Caramel Glaze

SOUP AND SALAD

Romaine Wedge Salad

Tempura Okra, Heirloom Tomatoes, Candied Bacon,
Buttermilk-Herb Dressing, Chlorophyll Oil

Boutte's Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Southern Peanut Soup

Benne Seed, Honey-Cayenne Glazed Shrimp

Local Watermelon Salad

Pure Luck Feta, Black Olives, Nasturtium, Habenero-
Yuzu Vinaigrette



ENTREES

Simply Grill Fish

Daily Catch, Seasonal Vegetables
See Server for Daily Selections

Market Vegetable Plate

See Server for Daily Selection

Peri Peri Dusted Cornish Hen

Farro, Pure Luck Feta, Arugula, Toasted Almonds,
Preserved Lemon, Salsa Verde

Dayboat Scallops

Carolina Gold Crust, Jicama, Herb Salad, Texas
Grapefruit, Pomegranates

Grilled Lamb Chops

Watercress-Apple Salad, Roasted Gold Potatoes,
Yogurt-Mint Crème, Chimichurri

CHEF'S CLASSICS

Halibut & Crabmeat

Orzo Pasta, Smoked Onions, Confit Tomatoes, Maitake
Mushrooms

Muddled Stew

Braised Pork Belly, Gulf Fish, Clams, Gulf Shrimp, Grits,
13-minute Egg, Tomato-Saffron Broth

Blackened Grouper

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens,
Ham Hock Pot Liquor

WHOLE FISH

Thai Style Snapper for Two

Red Curry Gastrique & Thai Barbeque Sauce

Blackened Flounder

Crawfish-Etouffee, Peppers, Mirliton-Okra Hushpuppies

STEAKS

Chef's Feature Steak

10 oz Wagyu Flat Iron Steak

6 oz / 8 oz Filet Black Angus

16 oz Prime Ribeye

14 oz Dry Age New York Strip

16 oz Berkshire Porkchop

Sorghum Glaze, Country-Fried Apples

SIDES

Crispy-Bacon Brussel Sprouts

Vivian's Truffle Mac

Garlic Roasted Whipped Potatoes

Kimchi Collards Greens

Wild Mushroom-Cipollini Ragoût

Duck Fat-Bacon Potatoes

Pimento Cheese Grits

Hoppin John-Fried Rice

Caramelized Vegetables

*The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness.

No separate checks for parties of 6 and a 20% gratuity will be applied. | \$5 split charge on all entrees.

Chef de Cuisine: Ricardo Ingles

Pastry Chef: Audrey Sam

Creole Chef: Wille Bunch

Sous Chef: Jessica Blount

Revised March 19, 2021