

STARTERS

She Crab or Tomato Basil Soup

Sip 4 Cup 7 Bowl 10

Housemade Pimento Cheese (V) 12

served with crisp lavash

Chicken Liver Pate 12

fruit mostarda, whole grain mustard, housemade pickles, grilled cranberry
walnut bread

Crab Nachos 18

artichoke hearts, spinach, vine ripened tomatoes, asiago cheese
house made pico de gallo, sour cream

CHILLED

Fresh Buffalo Mozzarella (V&G) 14

tri color heirloom tomato, fresh basil, capers, red onion, evoo, red wine
vinegar, black lava salt

Crab Slaw 18

avocado, artichokes, jumbo lump crab, spinach chiffonade, vine ripened
tomatoes, capers, lemon olive oil, fresh herbs

Chive Blossom Chopped Salad (G) 14

romaine hearts, candied pecans, dried cranberries, boiled egg, red onion
apple smoked bacon, hearts of palm, citrus vinaigrette

Quinoa (keen-wah) (V&G) 15

spinach, artichokes, tomatoes, feta cheese, lemon, olive oil, fresh herbs

Mango "Gazpacho" 20

avocado, shrimp, crab, lobster

Watermelon Salad (G) 14

buttermilk blue cheese, candied pecans, english cucumber, red onion, baby
arugula, red pepper jelly vinaigrette

HOUSE SPECIALTIES

Fried Green Tomato Napoleon 12
housemade red pepper jelly, pimento cheese

***Wild Salmon 15**
black pepper crusted, stir fried veggies, Asian vinaigrette

Scallop or Crab Cake 18
spring vegetable orzo, grilled grape tomatoes, dill cream

Crustless Tomato Basil Pie 16
shrimp, crab, sherry tomato cream sauce

Fried Chicken Livers 15
celery root puree, caramelized onions, texas pete drizzle

Fried Seafood Sampler 20
flounder, shrimp, scallops, oysters, fried okra, yellow stone ground grits
drunken cocktail, dill tartar

Okra Pancakes 16
low country tomato shrimp stew

Crustless Crab Quiche 14
roasted red peppers, baby swiss, petite garden salad

Chicken Spinach Quesadilla 14
fontina cheese, roasted creminis, grilled artichoke relish, herbed cream
cheese

NOODLES

Spring Vegetable Orzo 18

scallops and shrimp, asparagus, sweet corn, roasted shiitakes
baby sweet peas, white wine

Pennini with Shrimp 17

country ham, cremini mushrooms, spinach chiffonade, asiago cream

Asian Noodles 15

linguini with spicy peanut sauce, chicken and assorted vegetables

SANDWICHES

Local Ahi Tuna Salad 14

artichokes, sundried tomatoes, kalamata olives, capers, lemon, olive oil,
fresh herbs, ciabatta bread, petite salad

Italian Roast Beef 15

fontina cheese, caramelized onions, cremini mushrooms, jus for dipping
petite salad

Fried Green Tomato 14

grilled multi grain bread, homemade pimento cheese, avocado
applewood smoked bacon, petite salad

*Angus Burger 15

apple smoked bacon, caramelized onions, housemade pimento cheese
hand cut fries