

RAW BAR

SELECT OYSTERS*

Available By The Piece
MARKET PRICE

LOCAL SHRIMP

FRIED

-OR-

STEAMED

(Peel & Eat with Old Bay)

With Classic Cocktail Sauce
And Fresh Lemons

1/4 Pound 9 1/2 Pound 18
Pound 30

SUSHI

SPICY TUNA ROLL* 13

Ahi Tuna, Asparagus, House Sauce
Fresh Jalapeño, Tempura Crunch
& Togarashi

CALIFORNIA CRUNCH ROLL 12

Lump Crab Meat, Cucumber, Avocado,
House Sauce, & Tempura Crunch

SHRIMP ROLL* 15

Fried Shrimp, Spicy Tuna, Pineapple,
Avocado, Carrots, Yuzu & Citrus Tobiko

FRIED MAHI ROLL 13

Fried Mahi, Cucumber, Avocado,
Cream Cheese, Wasabi Mayo & Eel Sauce

EEL ROLL* 13

Eel, Crab, Cucumber, Avocado,
Eel Sauce & Tempura Crunch

SALMON & TUNA ROLL* 14

Salmon, Ahi Tuna, Cucumber,
Avocado, Scallion, Wasabi Yuzu,
Wasabi & Citrus Tobiko

SPICY PHILLY ROLL* 13

Salmon, Cucumber, Avocado,
Scallion & Sriracha Cream Cheese

VEGETABLE ROLL 11

Asparagus, Avocado, Carrots, Scallion,
Bell Pepper & Thai Chili Sauce
in Soy Paper over Wakame

WATERMELON ROLL* 14

Ahi Tuna, Cucumber, Avocado, Carrots,
Wasabi Yuzu & Wasabi Tobiko
Over Wakame

SASHIMI*

with Wakame Salad

TUNA* 12 SALMON BELLY* 10

SOUPS & SALADS

SIGNATURE CRAB BISQUE

Chives, Sherry, Citrus Tobiko

11

SOUP DU JOUR

Preparation Changes Daily

MKT

ARUGULA SALAD (GF)

Roasted Beets, Herbed Goat Cheese, Spiced Pecans, White Balsamic Vinaigrette

11

CRAB LOUIS SALAD (GF)

Jumbo Lump Crab, Baby Iceberg Lettuce, Capers, Cornichons,
Farm Egg, Russian Dressing

Hard Cooked

14

STEAKHOUSE SALAD

Wedge of Baby Iceberg, Clemson Blue Cheese, Bacon Lardons, Pickled Red Onions,
Brioche Croutons, Buttermilk Dressing

12

SMALL PLATES

STEAMED COLDWATER MUSSELS*

PEI Mussels, Yellow Curry, Coconut Milk, Cilantro & Grilled Baguette

13

SKILLET BROWNED CRAB CAKE

Lump Crab Meat, House Chow-Chow, Beurre Blanc, Chives,
Pickled Mustard Seeds

15

COUNTRY STYLE PATE

Keegan Fillion Pork & Chicken Livers, Cornichons, Arugula,
Whole Grain Mustard & Grilled Baguette

14

STEAK TARTARE* (GF)

Raw Beef Tenderloin, Capers, Shallots, Italian Parsley, Sriracha,
Cornichons, Quail Egg Yolk & House Made Potato Chips

14

WOOD FIRED LOCAL OYSTERS* (GF)

1/2 Dozen Local oysters w/ Charred Scallion Butter

16

CHEF SPECIALTIES

MARKET FISH*

Preparation changes daily

CARAMELIZED SEA SCALLOPS* (GF)

Brant Family Farms Sweet Potato Hash w/ House Ginger Sausage,
Roasted Red Bell Peppers, Caramelized Onions, Fried Sage & Pork Pan Jus

MKT

SEA ISLAND SHRIMP & CREAMY STONE GROUND GRITS (GF)

Roasted Shiitake Mushrooms, Scallions, Bacon Lardons,
Garlic Confit & Chicken Pan Jus

34

BLACKENED DORADO* (GF)

Smashed Fingerling Potato & Crab Gratin, Fennel & Leek Confit,
Red Pepper Puree & Beurre Blanc

27

"CHICKEN & DUMPLINGS"

Keegan Fillion Farms Roasted Chicken Breast & Confit Leg, Herb Gnocchi,
Peas, Carrots & Chicken Pan Jus

35

CRISPY PORCHETTA CONFIT (GF)

Heritage Pork Belly, Pomme Puree, Roasted Beet Relish & Demi-Glace

30

28

SIDES

YUKON GOLD POTATO PUREE w/
CRISPY ONIONS 6

POMME FRITES w/
ROSEMARY SALT 5

-OR-

PARMESAN & WHITE TRUFFLE OIL 6

CREAMY STONE GROUND GRITS &
STEWED TOMATOES 5

WILTED SPINACH w/ SHALLOTS 5

ROASTED BRUSSELS SPROUTS
w/ WARM BACON VINAIGRETTE 5

CAESAR SIDE SALAD w/ BRIOCHE CROU-
TONS & CLASSIC DRESSING 5

FROM THE WOOD GRILL

DORADO* 29
SCOTTISH SALMON* 26
SEA SCALLOPS* 32
FRIED LOBSTER TAILS* 35

DELMONICO RIBEYE* 36
FILET MIGNON* 38
N.Y. STRIP* 35
K.F. PORK CHOP* 27

Choice of Beurre Blanc or Béarnaise

Choice of Demi-Glace or Truffle Butter

&

Choice of One Side

Add Fried Maine Lobster Tail 15

Add Butter Poached Jumbo Lump Crab 13

Consuming raw or undercooked meats, fish and shellfish may increase your risk of a food-borne illness

Please let your server know of any allergies or dietary restrictions; not all ingredients are listed

(GF) gluten free option

Gratuity of 20% will be added to parties of 6 or more

WHITE WINE

WINE BLENDS

RED WINE

SPARKLING

	<u>Glass</u>	<u>Bottle</u>
Cote Mas, Brut, France	10	46
Dom Perignon, 2009, France		290
Domaine Carneros, Rose, CA		70
Indigenous Prosecco, Italy	10	40
Moet Imperial, France		78
Piper-Heidsieck, Champagne, France, Brut		85
Marie Courtin, "Efflorescence", Blanc de Noir, Aube, Champagne, France, Extra Brut		120
Veuve Clicquot, Brut, France	14	85

PINOT GRIGIO

Acrobat, Oregon	9	36
Erste + Neue, Alto Adige, Italy		38
Lemelson, Willamette Valley, OR		40
Santi, Italy	10	40

SAUVIGNON BLANC

Cakebread, Napa, CA		66
Château Des Antonins, Bordeaux Blanc, France	11	44
Cloudy Bay, New Zealand		52
Glazebrook, New Zealand	9	36
Honig, Napa, CA	10	40
Pascal Jolivet Sancerre, France		58

CHARDONNAY

Bliss, Mendocino, CA	8	32
Cakebread, Napa, CA		80
Far Niente, Oakville, Napa, CA		95
Frank Family, Carneros, CA		60
Isabel, Mondavi, Napa, CA		48
Kistler, Sonoma Coast, CA		135
Louis Latour, "Gran Cru" Chardonnay, France		180
Louis Latour Pouilly Fuisse, France	15	60
Sonoma Cutrer, CA	16	64
Rombauer Carneros, CA		74
Pahlmeyer, Atlas Peak, Napa, CA		125
Domaine Chavy-Chouet, "Les Enseignerres", Puligny-Montrachet, Burgundy, France		116

Interesting Whites & Rose'

	<u>Glass</u>	<u>Bottle</u>
Cloud Chaser Rose', Cotes de Provence, France	10	40
Les Vignerons de Florensac, Picpoul de Pinet, France	8	32
Miner Napa Viognier, CA		50
Once Bitten Riesling, Germany	8	32
Veiga Naum, Albarino, Spain	11	44
Amity White Pinot Noir, Willamette Valley, OR	14	56

Interesting Reds

Brancaia Ilatraia, "Super Tuscan", Italy		90
Duckhorn Paradox, Napa, CA		95
Flora Springs Trilogy, Napa, CA		95
Hess Treo, "Red Blend", CA	10	43
Joseph Phelps "Insignia" Meritage Napa, CA		295
Justin Isosceles, Paso Robles, CA		130
Les Pieds Dans Les Galets, Chateauf-neuf-du-Pape, France		90
Marchesi Di Barolo, Italy		90
Mas Doix, "Les Crestes", Old Vines Grenache Blend, Priorat, Spain		57
Miner Sangiovese, Mendocino, CA		60
Numanthia Termes "Old Vines" Tempranillo, Spain		60
Opus One, Oakville, Napa, CA		295
The Prisoner, Napa, CA		88
Forlorn Hope, "The Kerrigans", Old Vine Carignan, Mendocino, CA		70
Merryvale, Profile, "St. Helena", CA		280
Rubicon "Inglenook," Napa, CA		295

MERLOT

Napa Cellars, Napa, CA	12	48
Thorn, "Prisoner Wine Company", Napa, CA		65

PINOT NOIR

	<u>Glass</u>	<u>Bottle</u>
Byron, Santa Barbara, CA	11	44
Domaine Carneros, CA		66
Fel, Anderson Valley, CA		95
Hahn SLH, CA	15	68
Lemelson, Willamette Valley, OR		60
Schug Carneros, CA		70
Amity, Willamette Valley, OR	15	60
Antica Terra, "Ceras", Willamette Valley, OR		132

CABERNET SAUVIGNON

Andrew Geoffrey, Diamond Mountain District, Napa, CA		155
Cakebread, Napa, CA		130
Caymus, Napa, CA		150
Caymus "Special Select" Napa, CA		270
Château De Trousse, Bordeaux, France	11	44
Cuttings, "Prisoner Wine Company", CA		70
Pahlmeyer Jayson, Napa, CA		95
Far Niente, Oakville, Napa, CA		235
Honig, Napa, CA		75
Jordan, Alexander Valley, CA		100
Justin, Paso Robles, CA	15	60
Shafer "Hillside Select" Napa, CA		380
Shafer "One Point Five" Napa, CA		175
Silver Oak, Napa, CA		195
Odette, "Estate", Stags Leap District, Napa, CA		185
Upwell, Lodi, CA	10	40
ZD, Napa, CA		95

RED ZINFANDEL

Buehler, CA	12.5	52
Saldo, "Prisoner Wine Company", CA		52
Turley, "Old Vines", Napa, CA		65

MALBEC

Catena Siesta, Mendoza, Argentina		78
Catena Tahuan, Mendoza, Argentina	11.5	44

SHIRAZ

The Guilty, Shiraz, Australia	13.5	56
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SEASONAL COCKTAILS

Grand Bellini \$9

Raspberry Peach Grand Mariner & French Brut Champagne

Rye Manhattan \$12

Bulleit Rye Whisky, Sweet Vermouth, West Indian Orange Bitters

Caribbean Mule \$9

Appleton Estate Rum, Pineapple Juice, Goslings Ginger Beer, Fresh Lime

Saltus Sangria \$8.5

Classic Brandy Infused Red Wine Cocktail

Chili Margarita \$11

Ancho Reyes Chili Liqueur, Silver Tequila, Agave Syrup, Fresh Lime

House Old Fashioned \$11

Bulleit Rye, Fresh Squeezed Grapefruit Juice, House Made Sage Syrup & Angostura Bitters

Cucumber Gimlet \$11

Effen Cucumber Vodka, Fresh Cucumber and Cilantro, Simple Syrup, Fresh Lime

Lavender Lemonade \$11

Seersucker Gin, House made Lavender Syrup, Fresh Lemonade

Bottled Beer

Amstel Light	5.5
Blue Moon	5.25
Bold Rock Cider	5.5
Bud	4.5
Bud Light	4.5
Corona	5
Corona Light	5
Coors Light	4.5
Chimay	9
DogFishHead 90min	6.5
Guinness	7.5
Heineken	5.5
Kirin	5
Kaliber NA	4.5
Michelob Ultra	4.5
Miller Light	4.5
Stella Artois	5.5
Yuengling	4.5